

Vezzoli Giuseppe

Italy - Lombardy - Erbusco (BS)



FRANCIACORTA DOSAGE ZERO
50% Chardonnay, 50% Pinot Noir

Production area: Erbusco

Terrain: sassoso

Harvest: manual

Vinification: in stainless steel tanks for about 8 months, after drawing matures on the lees for a period of more than 36 months

Refinement: bottled

Color: well accentuated straw yellow, with a fine and continuous perlage

Fragrance: Complex, clean and linear with hints of grapefruit, pineapple and a roasted hazelnut finish

Flavor: Full-bodied and well-structured, round and dry with a bright acidic streak

Alcoholic Grade: 12% vol



Ownership/Founders Giuseppe Vezzoli's Family / Attilio Vezzoli

Start of Activity 1994

Vitiviniculture Traditional

Hectares 60

Bottles produced 180.000

An eclectic man of few words, Giuseppe Vezzoli is the "deus ex machina" of this Franciacorta reality that is imposing itself for the rigor of its choices and for the courage and constancy with which it carries them out. The Vezzoli brand is young since the first bottles saw the light "only" in 1994, but for nearly a century the Vezzoli family has been working the vineyard in the hills of Erbusco. Giuseppe with the help of his wife Maria and two children Jessica and Dario (who manage a small vineyard from which Sullali was born) produces wines guaranteeing tradition but also constant research for the continuous improvement of production. Vineyards proudly tended by the winery for nearly a century

are located in seven different communes in Franciacorta where they produce grapes with great potential on which Giuseppe is also working through the ancestral system, where sugars from the must itself are used. Vezzoli's Franciacortas with dosages always reduced to a minimum are to this day an example for the area, thanks to their great balance son of the marriage of innovation and tradition.