

Sullali

Italy - Lombardy - Erbusco (BS)



SULLALI

Ownership/Founders Jessica & Dario Vezzoli

Start of Activity 2008

Vitiviniculture Traditional

Hectares 3,5

Bottles produced 20.000

FRANCIACORTA NATURE

50% Pinot Noir, 50% Chardonnay

Production area: Franciacorta Erbusco

Terrain: sassoso

Harvest: manual

Vinification: use of carefully selected grapes, from which only the must resulting from the softest pressing of the berry is taken

Refinement: Aging in steel barrels until drawn and then at least 24 on the lees

Color: giallo oro

Fragrance: fresh and delicate of small red fruits and citrus fruits

Flavor: fresh, dry and firm

Alcoholic Grade: 12,5% vol



Sullali is a new way of seeing Franciacorta. It arises from the idea of creating a product that fully reflects the quality of this extraordinary area. The reinterpretation in a modern way of the Ancestral Method allows this Franciacorta to ferment in bottle using the residual sugars coming from the first fermentation. Sullali is made with carefully selected grapes, from which only the must produced with the softest crushing is taken. After being fermented the first time and maturing in steel tanks, Sullali is bottled with yeast that is specific for refermentation, without adding extra sugar. 24 months of ageing are necessary to obtain the distinctive characteristics of this Franciacorta. When disgorged, a small amount of liqueur d'expédition is added, produced with a part of the original wine, to give an Extra Brut version of the product and keep the fresh, citrusy notes that define Sullali unchanged.