

## **IL PASSITO DI CORZANO 2003**

2003 Toscana Igt Passito

Varieties:

Trebbiano 80 % Malvasia 20 %

This wine since the introduction of the

DOC Vin Santo del Chianti in 1995 is

not allowed to be labelled with the denomination

Vin Santo as the Alcohol level

must be a minimum of 13% by vol.

Manual harvest on the 19 Sept.2003.

Grape clusters dried on grids for

4 months until January 2004.

Fermentation in 100lt oak barrels,

Elevation in barrels (caratelli) for 13 years.

Bottled in September 2017.

1300, 0.375lt Bottles produced

Alc. 9% Total Acidity 9g/l., Residual sugar 446 g/l. Extract 56g/l



