

# IL CORZANO

2011 Toscana IGT Rosso

## Varieties:

Cabernet Sauvignon 50% Merlot 20%  
Sangiovese 30%

Manual harvest 8th of September

Merlot,

3 and 4th October Sangiovese

and 10th of October Cabernet

Sauvignon

Fermentation in stainless steel tanks.

Maceration 26 days.

Malolactic fermentation part in wood  
part in steel November 2011.

Ageing in barriques for 24 months,

20% new oak. Bottled January 2013

Production: 4260 0.75 lt.bottles ,

157 1.5Lt. bottles and 30 3lt. bottles

Alc. 14.5% Total Acidity 5.3 g/l, pH 3.53

Extract 28g/l.

