



Corzano e Paterno

IL CORZANO 2012

Toscana IGT Rosso

Varieties:

Sangiovese 60% Cabernet Sauvignon 30%,

Merlot 10%

Manual harvest on the 18th of September Merlot. 25 e 26 September Sangiovese and 5 October Cabernet Sauvignon. Maceration 26 days in stainless steel and bins separated by variety Malolactic fermentation part in wood part in steel November 2012 in 2012. Ageing in barriques for 24 months, 20% new wood .Bottled January 2015. Bottles produced : 5000 0.75l. 150 1.5l, 30 3l Alcohol 14.2 %, Sugars 1 g/l, Total Acidity 5.9g/l, pH 3.43 Extract 28.9g/l

