Corzano e Paterno

TERRE DI CORZANO

2012 Chianti Docg

Varieties:

90% Sangiovese
10% Canaiolo
Manual harvest from the 8th September to the 30 of September.
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Maceration 20 days, partial whole grapes.
Malolactic fermentation November 2012.
Ageing in barriques and 25hl oak barrels for 12 months.
Bottled May 2015.
23300 0.75lt bottles
150 1.5lt bottles
Alc 14% Total Acidity6 g/l pH 3.4
Extract 29g/l