



Corzano e Paterno

IL CORZANO 2013

Toscana IGT Rosso

Varieties:

40% Cabernet Sauvignon 35% Sangiovese
15% Merlot

Manual harvest from the 2
of October to the 9th.

Fermentation in stainless steel tanks
and 1 ton bins.

Maceration 26 days.

Malolactic fermentation part in wood
part in steel November 2013.

Ageing in barriques for 24 months,
40% new oak. Bottled January 2016

Production: 6250 0.75lt.bottles ,
160 1.5Lt. bottles and 30 3lt. bottles

Alc. 14.% Total Acidity 5,7 g/l, pH 3.47

Extract 28g/l.

