



Corzano e Paterno

TERRE DI CORZANO

2013 Chianti DOCG

Varieties:

90% Sangiovese

10% Canaiolo

Manual harvest from the 25

September to the 9th of
October.

Maceration 20 days

In stainless-steel and
1 ton Bins.

Malolactic fermentation

November 2013.

Ageing in 225l barriques
(80%) and 25hl
oak barrels (20%)

for 12 months.

Bottled April 2014.

Alc 13,5% Total Acidity 5.6 g/l pH 3.43

Extract 27g/l

