



FATTORIA Corzano e Paterno

IL CORZANO 2015 Toscana IGT Rosso



Varieties:

40% Cabernet Sauvignon 40% Sangiovese
20% Merlot

Manual harvest 10 of September Merlot
18 and 20 Sangiovese 9th of October Cabernet
Sauvignon.

Fermentation in stainless steel tanks and 1 ton bins.
Maceration 27 days.

Malolactic fermentation part in wood part in steel
November 2015.

Ageing in barriques for 24 months, 40% new oak.
Bottled January 2018 Production: 4250.75lt.bottles ,
160 1.5Lt. bottles and 30 3lt. bottles Alc. 14.5% Total
Acidity 5,5 g/l, pH 3.56 Extract 28.3g/l.



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