



# Corzano e Paterno

## **TERRE DI CORZANO**

2015 Chianti DOCG

### **Varieties:**

90% Sangiovese  
10% Canaiolo

Manual harvest from the 21  
September

to the 1st of October.

Maceration 25 days

In stainless-steel and  
1 ton Bins.

Malolactic fermentation

November 2015.

Ageing 50% in barriques  
and 50% in large oak (25 and 40hl)  
for 17 months.

Bottled May 2017.

Alc 14% Total Acidity 5.3 g/l pH  
3.52

Extract 27g/l

