

FATTORIA Corzano e Paterno



Il CORZANELLO 2017 Toscana IGT Bianco

Varieties:

Chardonnay 29% Trebbiano and Malvasia
24%

Petit Manseng 20% Semillon 13.5%

Sauvignon Blanc 13.5%

Manual harvest for Chardonnay

Semillon and Sauvignon Blanc

between 16 August and

21 August

Petit Manseng and Trebbiano on
the 29th of August

Whole grape pressed.

Controlled-temperature
fermentation at 15°C 20 to 25

days separated for variety.

No malolactic fermentation.

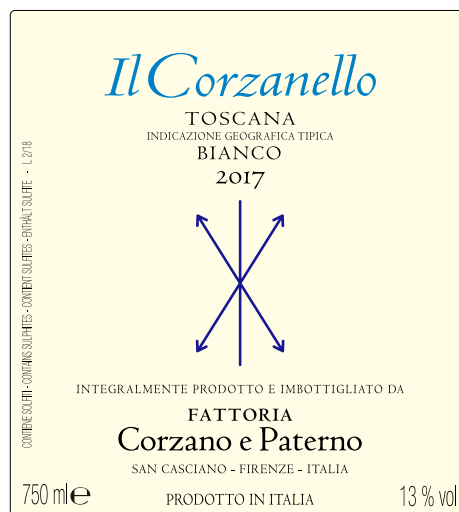
On lees until beginning of February 2018

Bottled middle of February 2018

10000 Bottles produced

Alc. 13.5 %, Total Acidity 6, g/l pH 3.2

Residual sugars 5g/l



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