



FATTORIA Corzano e Paterno



Il CORZANO Toscana IGT Rosso Biologico

Certification

Organic

Bottles produced

5.000 to 8.000

Varieties

Sangiovese, Cabernet Sauvignon, Merlot

Current Vintage

2017

To be consumed

2030

Notes and Pairing

Dark red colour, aromatically intense, with layers of dark red berries laced with earth, sweet tobacco, cedar and creme de cassis. The mid-palate is powerfully concentrated, loaded with lush red fruit the finish is long and lingering, with firm tannins. A balance of the traditional Sangiovese with the modern Cabernet Sauvignon and Merlot. Excellent with meat dishes and rich pasta dishes

A blend of Sangiovese, Cabernet Sauvignon and in some vintages a touch of Merlot.

Hand selected Sangiovese and Merlot grapes are spontaneously fermented in small open fermentors while Cabernet Sauvignon, usually the last vineyard to be picked, is fermented in stainless steel. Maceration lasts up to 30-35 days with daily pump overs for Cabernet and gentle plunging for Sangiovese. Malolactic is completed in wood and ageing is up to 26 months in barriques, f Caberent Sauvignon new oak while Sangiovese in used barrels.

Blending is done after the first year of ageing

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