



FATTORIA Corzano e Paterno



IL CORZANELLO Toscana IGT Rosato Biologico

Certification

Organic

Bottles produced

12400

Varieties

Sangiovese with in some years a small addition of Canaiolo

Current Vintage

2019

To be consumed

2023

Abbinamenti

It's a delicate and dry rose wine with strawberry and cherry scents, fresh acidity and elegant texture. Great for aperitif, antipasti and grilled vegetables.

The grapes are all hand picked and immediately cooled. Once cooled they are whole bunch pressed and the must left to decant for 24 hours.

Fermentation is temperature controlled between 13°C and 15°C for a slow fermentation to preserve aromas.

After fermentation the wine is racked from the heavy lees and kept on the fine lees at a temperature of 8°C to prevent malolactic for approximately 4 months.

Bottled March following harvest

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