



FATTORIA Corzano e Paterno



IL CORZANELLO Toscana IGT Rosso Biologico

Certification

Organic

Bottles produced

5.000-8.000

Varieties

Sangiovese , Cabernet Sauvignon, Merlot

Current Vintage

2019

To be consumed

2022

Notes and Pairing

A blend of Sangiovese and Cabernet Sauvignon has an intense fruity nose with hints of leather and tobacco. A concentrated, fruity middle and good structure make it a perfect match for grilled steaks or pork chops as well as pizza, burgers and simple pasta dishes.

The grapes from the coolest plots are hand picked and cooled. Crushed and destemmed and then cold soaked for about 5 days.

Fermentation is carried out without the addition of commercial yeast at low temperature, between 18 to maximum 22°C. Maceration is very brief, maximum 5 days so as not to extract too much tannins.

Malolactic and 5 months of ageing in stainless steel.

Bottled April-May following harvest. A fresh, fruity, immediate wine.