



# FATTORIA Corzano e Paterno

## IL CORZANELLO Toscana IGT Bianco Biologico

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### **Certification**

**Organic**

**Bottles produced**

27.000

**Varieties**

Chardonnay, Trebbiano, Sauvignon Blanc, Petit Manseng and Semillon

**Current Vintage**

2019

**To be consumed**

2023

**Pairings**

*The nose is rich in white flowers and citrus fruits with a hint of lemon curd.*

*It is intensely fruity, yet fresh and mineral. Pair with roasted poultry and all types of seafood as well as an array of different cheeses.*

A blend of 6 different varieties of organically grown grapes, planted in the cooler areas of the property. Manually harvested grapes are immediately cooled and processed only at low temperature.

Grapes are gently whole bunch pressed and the must decanted for 24 hours. Temperature is controlled during fermentation and maintained between 15°C and 18°C.

After fermentation the wine is racked and kept on the fine lees for 4-5 months, it does not do malolactic fermentation.

Bottled March following harvest.

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