



FATTORIA Corzano e Paterno



Il CORZANO 2018 Toscana IGT Rosso

Organic Certified

Varieties: 60% Sangiovese 40% Cabernet Sauvignon

Manual harvest between 18 and 26 of September
Fermentation in stainless steel tanks and 1 ton bins, separated for vineyard and variety
Maceration 23 days.

Malolactic fermentation part in wood part in steel
November 2018.

Ageing in barriques for 20 months 40 percent new oak.

Bottled July 2021 Production: 7000 0.75lt.bottles ,
160 1.5Lt. bottles and 30 3lt. bottles Alc. 14.5% Total
Acidity 5.5 g/l, pH 3.54 Extract 28g/



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