



FATTORIA Corzano e Paterno



IL CORZANELLO 2023 Toscana IGT Rosato

Varieties

Sangiovese 100 %

Manual harvest on the 5th of September

Gapes are cooled and whole bunch pressed.

Temperature controlled fermentation between 13 and 15 °C for 20-25 days

No malolactic fermentation.

On lees until beginning of January 2024

7300 Bottles produced.

Alc. 13 % Total Acidity 5.4g/l pH 3.40 Residual sugars 1g/l.



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