



# FATTORIA Corzano e Paterno

## IL CORZANELLO 2024 Toscana IGT Rosato



### Varieties

Sangiovese 100 %

Manual harvest on the 11th and 16 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 2025

16533 Bottles produced.

Alc. 13 % Residual sugars 1g/l.



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