



# FATTORIA Corzano e Paterno



## TERRE DI CORZANO 2021 Chianti Docg

Organic certified

Varieties:

Sangiovese 90%

Canaiolo 10%

Manual harvest between the 13th and 20th of September.

Spontaneous fermentation in stainless steel, large oak casks and small open fermentors.

20 Days of maceration, 10% whole bunch.

Ageing 12 months 60 percent in 25 and 40 hl wood casks rest in tonneaux and used barrels.

Bottled in January 2023.

40.000 0.75lt bottles and 200 1.5lt. bottles

Alcohol 14%, total acidity 5.5g/l pH 3.51

Extract 26.5 g/l

