



FATTORIA Corzano e Paterno



TERRE DI CORZANO 2023 Chianti Docg

Organic certified

Varieties:

Sangiovese 90%

Canaiolo 10%

Manual harvest between the 9th and 29th of September.

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

23 Days of maceration, 10% whole bunch.

Ageing 12 months 68 percent in 25 and 40 hl wood casks rest in tonneaux and used barrels.

Bottled in February 2025.

28.500 0.75lt bottles and 100 1.5lt. bottles

Alcohol 14%, total acidity 5.2g/l pH 3.5

Extract 28 g/l

