



FATTORIA Corzano e Paterno



TERRE DI CORZANO 2020 Chianti Docg

Organic certified

Varieties:

Sangiovese 90%

Canaiolo 10%

Manual harvest between the 11th and 21st of September.

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

20 Days of maceration

Ageing 12 months 20 percent in 25 and 40 hl wood casks rest in tonneaux and used barrels.

Bottled in January 2022.

31.000 0.75lt bottles and 200 1.5lt. bottles

Alcohol 14%, total acidity 5.5g/l pH

3.51 Extract 27.3 g/l



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