

Corzano e Paterno IL CORZANELLO ROSATO I.G.T. Toscana

The vineyards of the Fattoria Corzano e Paterno lie on the steep and stony slopes surrounding the fortified farmhouse "Corzano" in San Casciano Val di Pesa. Roughly seventeen km south of Florence, the property runs along the ancient Via Cassia and the River "Pesa" which separates our land from the "Classico" region of Chianti. Corzano sits like a natural stone outcrop, a serrated edge along the hilltop horizon. The building was constructed centuries ago from fieldstones as a watchtower overlooking the valley leading from Florence to Siena. It grows up out of medieval foundations, possibly even Etruscan, as nearby tombs testifies to their presence in the area. In 1969 the property changed hands for the first time in seven hundred years.



COUNTRY Italy

VARIETAL 100% Sangiovese

SOIL TYPE Gravel, clay, and limestone

VINEYARD

20ha. of vines 300 m altitude South-southwest exposition 17 km south of Florence Along River Pesa Hilltop horizon

HARVEST

Manual harvest

VINIFICATION

Whole bunch pressed Slow fermentation 4 months aging on fine lees 12400 bottles

TASTING NOTES

It's a delicate and dry rose wine with strawberry and cherry scents, fresh acidity and elegant texture. Great for aperitif, antipasti and grilled vegetables.

CERTIFICATION



Moments Unearthed parkerwolfwine.com