

Corzano e Paterno "I TRE BORRI" SANGIOVESE I.G.T. Toscana Rosso

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

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

HARVEST Manual harvest

VINIFICATION

Fermentation 10hl open fermentors. Native Yeast Malolactic fermentation in barriques 12 months aging used tonneaux 12 months aging in 25hl oak casks 5.000-8.000 bottles

TASTING NOTES

It is only produced in the best years. Ruby red colour, a complex nose of rich dark fruit with undergrowth notes spice, smoke and cherry pit. A long persistence with thick gentle tannins make it a wonderful companion to meat or rich pasta dishes.

CERTIFICATIONS



Moments Unearthed parkerwolfwine.com