

Corzano e Paterno

IL CORZANO

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

56% Sangiovese 44% Cabernet Sauvignon

SOIL TYPE

Gravel, clay and limestone

VINEYARD

300 m altitude South-southwest exposition Along River Pesa

HARVEST

Manual harvest

VINIFICATION

Native Yeast
Sangiovese small open fermentors
Cabernet Sauvignon stainless steel
20 months aging in barrels
Cabernet Sauvignon new oak aging
Sangiovese used barrels aging
Blending after first year of ageing
5.000 to 8.000 bottles

TASTING NOTES

Dark red colour, aromatically intense, with layers of dark red berries laced with earth, sweet tobacco, cedar and creme de cassis. The mid-palate is powerfully concentrated, loaded with lush red fruit the finish is long and lingering, with firm tannins.

CERTIFICATIONS

