

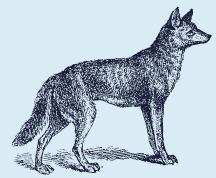


Corzano e Paterno

“TERRE DI CORZANO”

D.O.C.G. Chianti

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.



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wine & spirits

COUNTRY

Italy

VARIETAL

90% Sangiovese,
10% Canaiolo

SOIL TYPE

Gravel, clay and limestone

VINEYARD

20ha. of vines
300 m altitude
South-southwest exposition

HARVEST

Manual harvest
Separately by variety

VINIFICATION

Fermentation in open fermentors
Native Yeast
12 months aging
“Botti grandi” of 25 and 40 hl
Small part in used barriques
30,000 bottles

TASTING NOTES

Dark ruby color. Aromas of wild cherries, red plums, fresh peonies, appear at first, with pine needles, grilled crimini mushrooms, and bay leaf. On the palate, a juicy core of red berries and sweet Tuscan herbs, seasoned with refreshing minerality, and framed in ripe silky tannins.

CERTIFICATIONS



Moments Unearthed

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