



Fattoria Cerreto Libri
Fattoria biologica biodinamica



Padronale 2019

I.G.T. / Red

“Padronale” used to be written in chalk on the favorite barrel of Valentina’s grandfather, Agostino. This meant that no one but him could access it without permission, because that was his recipe—his creation.

Passed down through the years and revived in his honor, this blend has been produced again since 2006 by selecting, among the Liber tonneaux, the very best one—specifically the barrel that showed the qualities needed to withstand long aging and become a reserve wine.

Padronale 2019 offers aromas of ripe fruit, wild herbs, and damp earth. A broad and original bouquet in its composition, yet refined and harmonious.

Nutritional Values

per 100 ml

Nutriente	Valore
Energy	0 kJ / 0 kcal
Fat	0 g
- of which saturates	0 g
Carbohydrate	0 g
- of which sugars	0 g
Protein	0 g
Salt	0 g

Technical Sheet

SERVING TEMPERATURE

16°C

AGING POTENTIAL

15 years

BOTTLE SIZE

750 ml

FIRST YEAR OF PRODUCTION

1980

SOIL COMPOSITION

Rich calcareous clays within a schistose structure

YEAR VINEYARDS WERE PLANTED

1970

TRAINING SYSTEM

Spurred cordon

CULTIVATION METHOD

Organic/Biodynamic

HARVEST PERIOD

Mid-September

PLANTING DENSITY

5000 plants per hectare

GRAPE VARIETIES

Sangiovese – Canaiolo – Colorino

ALCOHOL CONTENT

14°

PRODUCTION AREA

Italy, Tuscany, Florence, Pontassieve