

CANESTRINO

Bianco di Toscana
INDICAZIONE GEOGRAFICA TIPICA
Vino biologico biodinamico
2024



Fattoria Cerreto Libri



Prodotto e imbottigliato da GEB Toscana s.s.
nella Fattoria Cerreto Libri - Pontassieve - Firenze - Italia
www.cerretolibri.com

Operatore controllato n.84074

e 750 ml 12,5% Vol Lott. 261.01
VETRO | GL 71 - Racc. VETRO | TAPPO | LIDPE4 - Racc. PLASTICA
RACCOLTA DIFFERENZIATA. Verifica le disposizioni del tuo comune.



IT-BIO-006
Agricoltura Italia

Contiene Solfiti. Contiene Sulfina. Etich. Sulfite. Contiene Sulfite.

Canestrino 2024

I.G.T. / White

Canestrino reflects the authentic tradition of Tuscan white wine made from the native Trebbiano and Malvasia varieties.

It shows notes of acidity and lightness, offering immediate drinkability and pleasantness. It pairs not only with fish, aperitifs, and blue cheeses, but also with white meats, mushrooms, truffles, vegetable dishes, and first courses.

Pleasant and original when enjoyed on its own, it truly shines and adapts remarkably well with food.

It's worth trying even with cured meats and whatever else your imagination suggests—always remembering that it remains a true Tuscan white wine.

Nutritional Values per 100ml

Nutrient	Values
Energy	318 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,3 g
of which sugars	0 g
Proteins	0 g
Salt	0 g

Ingredients

Organic Grapes, preservatives (potassium metabisulfite)

Technical Specifications

SERVING TEMPERATURE

10°-12° C

BOTTLES (FORMAT)

750 ml

FIRST VINTAGE

1980

SOIL TYPE

Rich calcareous clays within a schistose structure.

YEAR OF VINEYARD PLANTING

1970/2015

TRAINING SYSTEM

Spurred cordon

CULTIVATION TYPE

Organic/Biodynamic

HARVEST PERIOD

Mid-September

PLANTING DENSITY

5,000 plants per hectare

GRAPE VARIETIES

Trebbiano Toscano– Malvasia Toscana

ALCOHOL CONTENT

12,5°

VINIFICATION

Destemming, crushing, cold maceration, and maceration on the skins for 24 hours. After fermentation, the wine rests in stainless-steel tanks until bottling.

BOTTLING DATE

January 2026

PRODUCTION AREA

Italy, Tuscany, Florence, Pontassieve