



Fattoria Cerreto Libri
Fattoria biologica biodinamica



Cerretino 2024

I.G.T. / White

Il Cerretino is produced exclusively from native Tuscan varieties: Trebbiano Toscano and Malvasia Toscana. Its drinkability makes it enjoyable even on its own, as an aperitif, and alongside fish dishes, white meats, and pâté.

Nutritional Values per 100ml	
Nutrient	Values
Energy	278 kJ / 66 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,2 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

AGEING POTENTIAL

10 years

BOTTLES (FORMAT)

750 ml

FIRST VINTAGE

2020

SOIL TYPE

Rich calcareous clays within a schistose structure.

YEAR OF VINEYARD PLANTING

1980/2015

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

10,5°

VINIFICATION

Direct pressing

AGEING

Aged in stainless steel

BOTTLING DATE

January 2026

PRODUCTION AREA

Italy, Tuscany, Florence, Pontassieve