



Fattoria Cerreto Libri
Fattoria biologica biodinamica



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LIBER

ROSSO TOSCANO
INDICAZIONE GEOGRAFICA TIPICA

VINO BIOLOGICO - BIODINAMICO



2022



Liber 2022

I.G.T. / Red

A particularly dry vintage, 2022 — with its intense heat — slowed down the grape-ripening process during the summer, only to recover at the last moment thanks to the long-awaited rains and milder temperatures in September.

These conditions contributed to a wine that is more complex in its expressive needs, foremost among them a longer-than-usual bottle-aging period, which now allows us to taste and appreciate it fully.

Nutritional Values per 100ml

Nutrient	Values
Energy	345 kJ / 82 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,5 g
of which sugars	0 g
Proteins	0 g
Salt	0 g

Ingredienti

Organic Grapes, preservatives (potassium metabisulfite)

Technical Specifications

SERVING TEMPERATURE

16°C

BOTTLES (FORMAT)

750 ml

FIRST VINTAGE

1980

SOIL TYPE

Rich calcareous clays within a schistose structure

YEAR OF VINEYARD PLANTING

1970

AGEING POTENTIAL

15 years

TRAINING SYSTEM

Spurred cordon

CULTIVATION TYPE

Organic/Biodynamic

HARVEST PERIOD

Mid-September

PLANTING DENSITY

5,000 plants per hectare

GRAPE VARIETIES

Sangiovese – Canaiolo

ALCOHOL CONTENT

13°

VINIFICATION

Maceration on the skins for 3 (three) weeks

AGEING

Aged in 500-liter and 300-liter oak barrels

BOTTLING DATE

January 2026

PRODUCTION AREA

Italy, Tuscany, Florence, Pontassieve