



TERRENO
CHIANTI CLASSICO

Terreno ASofia Chianti Classico

Producer
Terreno

Classification
DOCG Chianti Classico
Organic

Grapes
Sangiovese

Produced bottles
4 000

Viticulture
The vineyards, mostly on terraces, face south/southwest at 350 m altitude in the Greve Valley. The galestro soil is rocky with elements of slate.

Vinification
Harvested by hand into small baskets. Fermentation in small steel tanks, then pressed by hand followed by aging in large oak barriques for 32 months. This is a small, exclusive series in our production.

The wine
A taste of soft and ripe fruit with a touch of oak and a developed flavour of dried cherry, sage and sandalwood. A Sangiovese of sophisticated quality, origin and handling.

About the producer
The Ruhne family from Sweden acquired the Terreno winery in 1988 and with the help of expert oenologists, have improved the quality of the wines and today are proud to present products of the highest category. Terreno produces prize-winning organic wines and extra virgin olive oil with a combination of local heritage and modern know-how. Eleven grape varieties are cultivated over an area of 23 hectares - mostly Sangiovese, Cabernet Sauvignon, Merlot, Petit Verdot and Trebbiano. Traditional Chianti Classico style wines make up the largest proportion of the production but small amounts of more modern wines are also produced - a proud combination of tradition and modernity.

Food pairings
Risotto with porcini, fresh truffle and pecorino.



INFO@TERRENO.SE

TERRENO.SE

ITALY: +39 055 85 40 01
SWEDEN: +46 8 598 83 117

GREVE IN CHIANTI - ITALIA