



TERRENO
CHIANTI CLASSICO

Terreno Bianco di Stella

Producer
Terreno

Classification
IGT Toscana

Grapes
Malvasia, Trebbiano

Viticulture
The vineyard, composed mostly of terraces, faces south-southwest and lies at around 350m in the heart of the Greve Valley. The soil is the typical stony and gravelly Galestro.

Vinification
Manual harvesting in small baskets. After destemming and pressing the wine ferments on a low temperature with natural yeasts. Matures on steel tanks for 6 month to keep the fresh fruity aromas.

Il vino
Young fresh aroma of grapefruit and apple. The taste is dry with clear fruitiness and elegant acidity.

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 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
Grilled white fish with gremolata.



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GREVE IN CHIANTI - ITALIA