



TERRENO
CHIANTI CLASSICO

Terreno Bianco Professore

Producer
Terreno

Classification
IGT Toscana

Grapes
40 % Petit Manseng, 40 % Roussanne, 10 % Malvasia,
10 % Trebbiano

Produced bottles
1 500

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 in small baskets. Fermentation including some grape skin for 24 hrs, followed by fermentation in small oak barriques for 20 days. Aging in French oak barriques for 1 year, then in bottle for 1 year.

The wine
A complex wine with fruity toasted aroma and notes of hazelnut and flowers. A full-bodied wine leaving a taste of acacia honey and yellow apples. 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 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
Corn fed chicken with spring vegetables, butter sauce and sage.



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GREVE IN CHIANTI - ITALIA