



TERRENO
CHIANTI CLASSICO

Terreno Chianti Classico

Producer
Terreno

Classification
DOCG Chianti Classico
Organic

Grapes
Sangiovese, Merlot

Produced bottles
30 000

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

Vinification
Harvesting is done by hand using small baskets. The grapes are de-stemmed, then fermented and macerated in steel tanks without the addition of extra yeasts. The Sangiovese is then transferred to larger barrels and the Merlot to smaller French oak barriques for 16 months aging.

The wine
Clear notes of sun-ripened cherries in the nose and mouth. A combination of Tuscan herbs, lively acidity and smooth well-integrated tones of oak and a generous fruitiness. A classic Chianti Classico.

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
Grilled corn-fed chicken with sage, rosemary, garlic and lemon.



INFO@TERRENO.SE

TERRENO.SE

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

GREVE IN CHIANTI - ITALIA