



TERRENO
CHIANTI CLASSICO

Terreno Momento Massimo 2015

Producer
Terreno

Classification
IGT Toscana

Grapes
Cabernet Sauvignon, Merlot, Petit Verdot

Produced bottles
4 000

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
Harvesting is done by hand using small baskets. The grapes are de-stemmed, then fermented and macerated in cement tanks without the addition of extra yeasts. The wine is then transferred to smaller French oak barriques for 24 months aging followed by 24 months aging in the bottle.

The wine
Generous tones of ripe dark berries, chocolate and tobacco leaves in the nose. In the mouth a well rounded flavour of fruit, spices and almost sweet tannins.
An elegant, robust, and well-balanced supertuscan.

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 entrecôte with red wine sauce and garlic spinach.

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GREVE IN CHIANTI - ITALIA

