



**TERRENO**  
CHIANTI CLASSICO

## Terreno Pinó Nero

*Producer*  
Terreno

*Classification*  
IGT Toscana

*Grapes*  
Pinó Nero

*Produced bottles*  
2 000

*Viticulture*  
At 500 m altitude in the Appenines the pino nero vines were planted in 2004, 2005 and 2007, planned to yield as little as 250–300 g per vine.

*Vinification*  
Harvested by hand in small baskets and then destalked the grapes are fermented and macerated in open tanks with no added yeast. Thereafter aging for 8 months in small French oak barriques. Cool nights and the natural vinification combine to create the fresh and sharp taste and bouquet.

*The wine*  
Scent of red berries and vanilla. Spicy and rich taste of red berries, distinct touch of minerals. Balanced tannins and crisp acidity leave a stylish length and pleasant ardor.

*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 pork chop with caramelized onion and thyme.



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GREVE IN CHIANTI-ITALIA