



**TERRENO**  
CHIANTI CLASSICO

## Terreno Petit Verdot

*Producer*  
Terreno

*Classification*  
IGT Toscana

*Grapes*  
Petit Verdot

*Viticulture*  
In 2006 Terreno laid a vineyard of 0,5 hectares of Petit Verdot on new terraces. The wines are not watered, and thus, the vines have to struggle to find nutrition and water. The result is a low yield, but of very high quality.

*Vinification*  
Harvesting is done by hand using small baskets. The grapes are destemmed, fermented and macerated for on small steel tanks without extra yeast added. The malolactic fermentation is made on old and new French oak barriques. The wine is then aged 16 months on French oak barriques and 10 months in the bottle to stabilize.

*The wine*  
Big scent of dark berries, violet, vanilla and oak. A powerful, polished wine with big body and soft tannins.

*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*  
Deer casserole with mushrooms fried in butter.



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GREVE IN CHIANTI - ITALIA