



# TERRENO

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## CHIANTI CLASSICO

### *Terreno Chianti Classico Riserva*

*Producer*  
Terreno

*Classification*  
DOCG Chianti Classico  
Organic

*Grapes*  
Sangiovese, Cabernet Sauvignon

*Produced bottles*  
7 000

*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 steel tanks without the addition of extra yeasts. The Sangiovese is then transferred to larger barrels and the Cabernet Sauvignon to smaller French oak barriques for 15 months aging followed by at least 12 months aging in the bottle.

*Il vino*  
Notes of sweet ripe cherries, spices and leather in the nose. In the mouth round flavours of dark berries and chocolate combine with round tannins and a clear and balanced acidity typical of the Sangiovese grape.

*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*  
Pappardelle with fresh salsiccia, borlotti beans and grilled bell-peppers.

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GREVE IN CHIANTI - ITALIA

