



TERRENO
CHIANTI CLASSICO

Terreno Rosato di Toscana

Producer
Terreno

Classification
IGT Toscana

Grapes
Sangiovese, Merlot

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
Manual harvesting in small baskets. After destemming and pressing the wine ferments on a low temperature with natural yeasts. Matures on steel tanks for 6 month to keep the fresh fruity aromas.

Il vino
Aroma of red berries and herbs. A taste of ripe cherries and a pleasant note of citrus fruits. A dry and crisp wine with a long finish.

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 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
Sallad with goat cheese and grilled apricot.



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GREVE IN CHIANTI - ITALIA