



TERRENO

CHIANTI CLASSICO

Terreno Vin Santo

Producer
Terreno

Classification
DOC Vin Santo del Chianti Classico

Grapes
Malvasia, Trebbiano

Produced bottles
1 000

Viticulture
The vineyards, mostly on terraces, face south/southwest at 350 m altitude in the Greve Valley. The galestro soil is rocky with elements of slate.

Vinification
The grape bunches are harvested by hand into small baskets and then hung up to dry. After 4 weeks the sugar content has risen and the shrivelled grapes are ready to press. Fermentation and aging in small chestnut barriques for 5 years, then in the bottle for 1 year.

The wine
In a colour of amber, this wine comes with scents of honey and toasted nuts. The taste is full of dried fruit and fresh acidity. Elegant finish.

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
Biscotti, apple pie with vanilla mascarpone, gorgonzola.



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GREVE IN CHIANTI - ITALIA