



**TERRENO**  
CHIANTI CLASSICO

## Terreno - visits and wine tastings for the season 2021

*Come and discover how we produce an artisanal wine, enjoy beautiful scenery, good wines, and elegant Tuscan dishes with us at Terreno!*



Come to Terreno for a visit to the organic vineyards and the cellar, to taste wine and extra virgin olive oil, for a delicious stop in our restaurant.

We are very keen to personalize each visit according to your requests and we put value in making you meet a family member and those who work here with us. Visiting Terreno means emerging yourself into the life of a family-run winery and we can't wait to share this with you.

During the visits we will guide you through our vineyards and the cellar to discover the secrets behind an organic artisanal wine.

We offer various options of wine tastings that we can tailor make according to your requests. Our wines are served with elegant snacks or during a lunch or dinner at our restaurant - all dishes are prepared by our chef, Francesco Galli, with local ingredients and vegetables from our organic garden.

The tastings take place just outside the wine shop overlooking the vineyards, in our ancient cellar or on the airy terrace next to our restaurant.

At Terreno it is possible to organize events such as small exclusive weddings, private dinners and team building activities. For further information please send us an email. Below are four suggestions for wine tasting, but if you have specific wishes, don't hesitate to contact us.

Welcome to Terreno,

The Ruhne Family



## Wine tours season 2021

### 1. "Wine and snack"

A tasting with three of our organic wines that will be explained while you enjoy small, elegant snacks prepared by our chef Francesco Galli made with local products and vegetables from our organic garden.

#### **Included:**

Three wines that we decide together based on your interest  
Mixed plate with small antipasti prepared by our chef Francesco Galli  
Extra Virgin Olive Oil of our organic production  
Basket of home baked Tuscan Bread

*"Wine and snack" costs €20 per person, €5 for children under 12*

*For a minimum of two people and a maximum of 25*

*Average duration 45 '*

*(Prices are excluded VAT)*

## **2. "Wine, vineyards and lunch"**

Guided tour of the vineyards and the cellar with an in-depth description of how we make an organic artisanal wine. We take a stroll in the vineyards learning more about our organic work in the fields. The tour is followed by lunch or dinner with wine tasting at our restaurant made with local ingredients and greens from our organic garden.

### **Included:**

Mixed plate with small antipasti prepared by our chef Francesco Galli  
An appetizer and a first course (often pasta or risotto)  
Dessert  
Extra Virgin Olive Oil of our organic production  
Basket of Tuscan bread

*"Wine tasting, vineyards and lunch" is offered by reservation from March to October at a cost of €45 per person, €25 euros for children under 12 years  
For 2 - 25 persons  
Average duration 2 hours  
(Prices are excluded VAT)*

## **3. "Three vineyards and three shades of Sangiovese"**

During this tour we take our jeep to Bonille, Sillano and Lignanello and take a closer look at three different vineyards where we grow Sangiovese. The journey on the typical white dirt roads in Chianti Classico is not exactly comfortable but we promise it is worth it, especially when you arrive and enjoy a wonderful view of the Tuscan landscape. We explain the different conditions in the three vineyards and try to understand how these affect the flavours of the wine. We also do a short tour of the cellar before trying our three shades of Sangiovese, in our restaurant, accompanied by three courses prepared by our chef Francesco Galli. The dishes are made with local products and vegetables from our organic garden.

### **Included:**

Three of our wines made with hundred percent Sangiovese; Terreno Chianti Classico ASofia 2016, Terreno Chianti Classico Riserva Sillano 2017 and Terreno Chianti Classico 2018  
Mixed plate with small antipasti prepared by our chef Francesco Galli  
An appetizer  
First course (often a pasta or risotto)  
Second course  
Dessert  
Extra Virgin Olive Oil of our organic production  
Basket of Tuscan bread

*"Three vineyards and three shades of sangiovese" is offered by reservation from March to October at a cost of €75 per person, €45 for children under 12 years  
Time about 4h  
(Prices excluded VAT)*

#### 4. “Picnic among the vineyards at Terrero”

Come and have a picnic on our estate for an outdoor lunch among vineyards and olive groves. There are several trails to choose from and many places with stunning views where to stop and eat. Upon your arrival, we will give you a lunch basket and a blanket, then you are free to discover the beauty of Chianti on your own.

In the basket there is a simple but tasty meal, perfect for an outdoor lunch. Cheese, tomatoes, vegetables from our organic garden, bread, water, and a bottle of wine.

All the ingredients are locally sourced, and the vegetables come from our garden.

**Included:**

Picnic basket

Blanket

Map of the territory

*“Picnic at Terreno” costs €25 per person. The basket can be picked up between 12.00 and 14.00 and has to be booked a day in advance.*

*(Prices are excluded VAT)*



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Phone Sweden: +46 8 237460

E-mail: [info@terreno.eu](mailto:info@terreno.eu)

To book a table in the restaurant: [table@terreno.se](mailto:table@terreno.se)

Instagram [@terrenovino](https://www.instagram.com/terrenovino)

## **Welcome to Terreno!**

Terreno is in the heart of Chianti Classico, in the immediate vicinity of the village of Greve in Chianti, where vine has been cultivated since Roman times. Here we - the Ruhne family - started making wine in 1988, and we immediately committed ourselves to elaborating our own style, capable of enhancing the dynamic and pragmatic character of Swedish culture, to harmonize it with respect for the centuries-old Chianti traditions.

Terreno is an organic winery since 2014, covering a total area of 150 hectares, 20 of which are dedicated to vineyards and 10 to olive groves, with the remainder consisting mainly of woods. The vineyards are planted with the classic local vines, obviously including Sangiovese - which plays the role of the protagonist - as well as Canaiolo and Colorino among the reds, Trebbiano and Malvasia among the whites. A small number of international grapes complete the vineyards, for an annual production that averages around 100,000 bottles.

Terreno is a modern winery led by Sofia Ruhne, second generation of our family. Today she is joined by a staff of technicians and collaborators of proven talent, directed by Federico Staderini and coordinated by Giacomo Fioravanti.

Terreno is also a place for those who love the good life, and we offer the opportunity to discover the beautiful world surrounding a Tuscan winery. We also offer the possibility of staying in recently renovated country houses, which with traditional charm and modern comforts make you feel at home in an instant.

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## **The Winery Hotel - a piece of Terreno in Stockholm**

The idea that prompted us to open The Winery Hotel coincides with our desire to pass on to the Swedes the knowledge and passion for Chianti Classico wine and traditional Tuscan food. The Winery Hotel is located in the city of Stockholm but differs in several ways from other concept hotels. We have built a real urban winery inside, which reproduces all stages of winemaking during the harvest period, starting from grapes grown in Tuscany. For wine tourists this is a unique opportunity for a first immersion in the art of winemaking while we wait to welcome them in Chianti Classico. We are equipped to offer them a first taste of the fascinating complexity work behind an artisanal bottle of wine.

THE WINERY HOTEL

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[www.thewineryhotel.se](http://www.thewineryhotel.se)

Instagram [@thewineryhotel.com](https://www.instagram.com/thewineryhotel.com)