



TERRENO

CHIANTI CLASSICO

TERRENO BIANCO PROFESSORE 2018

Producer
Terreno

Classification
Toscana IGT

Number of bottles
3000

Grape varieties
Roussanne, Petit Manseng, Malvasia Bianca and Trebbiano Toscano

Wine region
Tuscany, Greve in Chianti, east of the river Greve

Vineyard
Tuscany - south and southwest exposition

Altitude
350 meters above sea level

Soil
A special vineyard due to the calcareous clay that has a large amount of sand. It is therefore a very well-drained soil

Winemaking
The grapes are hand-picked in small trays. Only natural yeasts are used to start the fermentation. Here, both fermentation and ageing take place in large oak casks for greater complexity.

Ageing
Ten months in large oak barrels (11hl)

In the glass
A complex and full-bodied white wine with aromas of acacia honey, yellow apples, hazelnuts, and light vanilla. The wine has a light buttery tone adding roundness and a well-retained acidity that gives freshness.

Combined with food
A wine that goes well with fatter fish and light meat. A favourite is to combine the wine with grilled endive salad and a tasty goat cheese.

About the winery
Terreno is located in the heart of the Chianti Classico, just outside the village of Greve in Chianti. Here we - the Ruhne family - started making in 1988. Over time, we have developed our own philosophy that runs as a common thread through our work. It consists of the best of our two worlds; Swedish pragmatics mixed with Italian creativity and respect for traditions.

Terreno is a vineyard where we have been working organically since 2014. It consists of 150 hectares, of which 20 hectares are vineyards and 10 hectares of olive groves, while the rest mainly consists of forest. The vineyards are planted with classic local grape varieties, with the king of Tuscany's grapes, Sangiovese, leading the way, followed by his faithful coat of arms Canaiolo and Colorino among the reds, and Trebbiano and Malvasia among the whites. A small number of international grapes complement the wine production and we make an average of 100,000 bottles per year.

The Winery Hotel is part of Terreno in Stockholm, but differs in several ways from other concept hotels. In the heart of the hotel is our urban winery, where our guests can discover all stages of winemaking; from grapes grown in Tuscany to a finished wine. For wine lovers, this is a unique opportunity to deepen the knowledge of the craftsmanship required to make a wine.



Terreno Società Agricola Srl,
Via Citille 4, 500 22 Greve in Chianti
+393351536335
info@terreno.eu