



# TERRENO

CHIANTI CLASSICO

## TERRENO GRAPPA 2018

Producer  
Terreno

Classification  
Organic

Number of bottles  
800

Grape varieties  
The grape skins remaining from organically grown Sangiovese

Wine region  
Tuscany, Greve in Chianti

Altitude  
350 meters above sea level

### Production

The remaining grape skins from our Sangiovese are sent within 24 hours after pressing to one of Italy's best distilleries, *distilleria Nannoni*, located in Maremma, in southern Tuscany. They work only with perfect grape skins and with quality minded producers. The earlier the grape skins are distilled after pressing, the better the quality of the grappa. We are therefore very glad to make our grappa right here.

Ageing  
No ageing in barrels

### In the glass

A traditional grappa that with well-preserved aromas from the grape Sangiovese and a balanced strength makes it a perfect end to a delicious meal.

### Combined with food

A wine that goes well with desserts and especially dark chocolate. A favourite is to combine our grappa with a tasty cake or a luxurious praline with dark chocolate and cherries.

### 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.



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