



TERRENO

CHIANTI CLASSICO

TERRENO CHIANTI CLASSICO RISERVA SILLANO 2017

Producer
Terreno

Classification
DOCG Chianti Classico Riserva - organic

Number of bottles
4000

Grape variety
Sangiovese

Wine region
Tuscany, Greve in Chianti, west of the river Greve, in the village of Montefioralle

Vineyard
San Piero a Sillano above the village of Montefioralle, vineyard from 2005, southeast exposition

Altitude
500 meters above sea level

Soil
The soil is called *formazione Sillano* and is a unique calcareous soil in the Chianti Classico that stretches from Panzano in Chianti to San Casciano.

Winemaking
The grapes are hand-picked in small trays. Only natural yeasts are used to start the fermentation. Fermentation and skin contact take place in open 10hl vessels for optimal oxygenation. Risky, but gives greater complexity.

Ageing
18 months in large oak barrels (12 and 24hl)

In the glass
A wine that differs from our other Chianti Classico because the grapes come from a vineyard on higher altitude. It is an elegant and deep terroir-driven wine with aromas of red cherries, soft, ripe tannins and a freshness that shines through even in a hot year like 2017.

Combined with food
A wine that with its elegant freshness is easy to combine with food. From tagliatelle with meat stew to spicy Italian salsiccia with garlic-fried kale. Also works with a salmon fillet with potatoes and a rich white wine sauce.

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