



Terreno, A Sofia 2016 Chianti Classico

17.5

Greve in Chianti. 100% Sangiovese from a vineyard planted in 1980 at 350 m above sea level. Spontaneous fermentation in open 10-hl fermenters and aged for 32 months in 32-hl oak casks. Certified organic.

Just mid ruby. Beguiling nose of multi-layered, perfumed cherry fruit. Fantastic balance of tangy acidity, ripe cherry and grainy tannins. Long and pure. Real energy. (WS)

Terreno, Sillano Riserva 2017 Chianti Classico

17.5

Greve in Chianti. 100% Sangiovese planted in 2005 at 500 m above sea level. Spontaneous fermentation in open 10-hl fermenters and aged for 18 months in large oak casks of 12 and 24 hl. Certified organic.

Just mid ruby. Deep, concentrated almost rich cherry nose with a peppery tingle and hints of spice. There is richness of cherry and cranberry fruit with racy acidity tying it all together. Great length and with gorgeous chewy tannins. A triumph for this torrid vintage. (WS)

Terreno 2018 Chianti Classico

17 +

Greve in Chianti. 100% Sangiovese. Spontaneous fermentation and aged for 14 months in 30-hl oak casks. Certified organic.

Just mid ruby. Pretty, sweet marasca cherry nose with saline, minerally hints. Racy, lively cherry fruit and crunchy tannins on the finish. Simply delicious. (WS)