



TERRENO

CHIANTI CLASSICO

TERRENO A SOFIA CHIANTI CLASSICO 2018

Producer
Terreno

Classification
DOCG Chianti Classico - organic

Grape variety
Sangiovese

Number of bottles
3900

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

Vineyard
The oldest vineyard on Terreno, planted in 1980. South and southwest exposition

Altitude
350 meters above sea level

Soil
Medium compact, poor soil, mostly galestro which is a slate soil mixed with lime and marl.

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
32 months in large oak barrels (32hl)

In the glass
ASofia is an elegant Chianti Classico that expresses soil and terroir. Nicely preserved fruit and ripe tannins and well-integrated acidity give a multi layered and age worthy wine.

Combined with food
A food-friendly wine that goes well with a variety of dishes, especially combined with proteins and rich food. We like it with rabbit ragù with fettuccine or a creamy truffle risotto.

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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