



TERRENO

CHIANTI CLASSICO

TERRENO METODO CLASSICO 2013

Producer
Terreno

Grape variety
Sangiovese and Pinot Noir

Number of bottles
1200

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

Vineyard
Tuscany - south and southwest exposition

Altitude
Pinot noir - 500 meters above sea level
Sangiovese - 350 meters above sea level

Soil
The Pinot Noir grows in a calcareous soil while Sangiovese in a 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. The grapes are picked when the potential alcohol is 10.5% and the total acidity is 11g / l. The grapes are pressed with stems and the must is cooled and fermented for ten days. Yeast and sugar are added for the second fermentation using the classic method, in March / April, the year after harvest.

Ageing
60 months on the lees

Dosage
None, pas dosé

In the glass
Our surprising Blanc de Noirs is produced in a limited edition and intended for life's festive highlights. It has aromas of candied fruit, almonds, lime and hints of croissant and toast. It is fresh, balanced and with a creamy finish.

Combined with food
A sparkling wine that is easy to combine with food, suitable for fried zucchini flowers filled with ricotta and with appetizers like toasted bread, arugula, and tasty pecorino 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.



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