



TERRENO

CHIANTI CLASSICO

TERRENO MOMENTO MASSIMO 2015

Producer

Terreno

Classification

IGT Tuscany - Organic

Grape varieties

Cabernet Sauvignon, Merlot and Petit Verdot

Number of bottles

5000

Wine region

Tuscany, Greve in Chianti, east of the river Greve

Vineyard

Tuscany - 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

Ageing

The wine is aged for 2 years in French oak barrels (225 litres) and additional 2 years in bottle

In the glass

A full-bodied and age worthy wine with intense aromas of black cherry, chocolate, tobacco, and leather. Ripe and tangible tannins wrapped in well-preserved fruit and a balanced barrel character. A wine worth the wait and suitable for life's festive highlights.

Combined with food

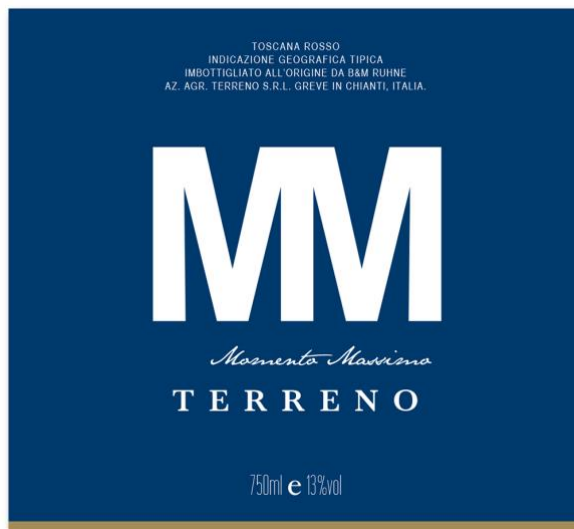
A wine that is advantageously combined with food. A tender fillet with homemade red wine sauce or a "spezzatino", a juicy stew made on high ribs with lots of spices and root vegetables.

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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