



# TERRENO

CHIANTI CLASSICO

## TERRENO CHIANTI CLASSICO 2019

Producer  
Terreno

Classification  
DOCG Chianti Classico - organic

Grape varieties  
Sangiovese

Number of bottles  
35 000

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. Fermentation and skin contact take place in a steel tank.

Ageing  
14 months in large oak barrels (24hl)

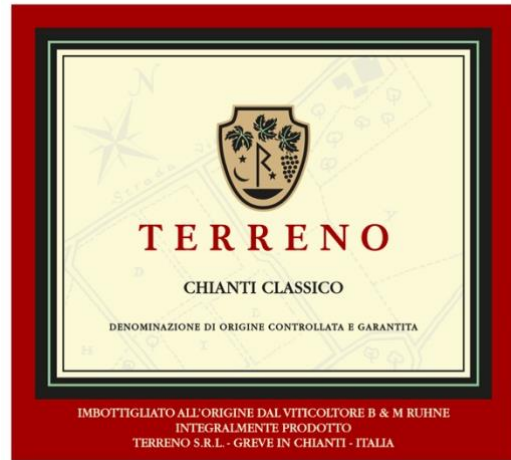
In the glass  
The cornerstone of our winemaking is our Chianti Classico. A wine with aromas of cherry and wild berries, a great freshness and with tangible tannins. A wine that with elegant simplicity suits most dishes and moments.

Combined with food  
A wine that is advantageously combined with food. From tagliatelle with wild boar sauce to a bistecca alla fiorentina or why not try the wine with our Swedish potato pancake served with lingonberries and crispy bacon.

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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