



# TERRENO

CHIANTI CLASSICO

## TERRENO VIN SANTO CHIANTI CLASSICO DOC

Producer  
Terreno

Classification  
Chianti Classico DOC

Number of bottles  
3000 (375ml)

Grape varieties  
Malvasia bianca, Trebbiano Toscano and Canaiolo

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. The bunches are then hung to dry for at least three months. They are then pressed, and the must is fermented and aged in contact with oxygen in small oak and chestnut barrels (25l and 50l) called caratelli for at least five years.

Ageing  
Five years in small oak and chestnut barrels that hold 25 litres

In the glass  
An amber coloured dessert wine with aromas of honey, hazelnuts, dried figs, and apricots. The wine is sweet with a nicely retained acidity for a balanced complexity.

Combined with food  
A wine that goes well with desserts such as vanilla ice cream with warm cloudberry and the typical Tuscan almond biscuits, cantuccini. The wine is also perfect with a piece of blue 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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