

TERRENO ASOFIA – CHIANTI CLASSICO GRAN SELEZIONE DOCG 2019



TERRENO
CHIANTI CLASSICO

Producer	Terreno
Classification	DOCG Chianti Classico Gran Selezione - organic
Grape variety	100% Sangiovese
Number of bottles	3 900 bottles, 500 magnum
Wine region - UGA	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	30 months in large oak barrels (30hl).
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

nome *ASofia*
Chianti Classico
Gran Selezione
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
 ml. *e750* vol. *14%*
 produttore *Sofia Ruhne*
 data *11/10* anno *2019*



TERRENO

ASOFIA 2019

Chianti Classico Gran Selezione

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ASofia è il nostro cru, ricavato dalle vigne più vecchie, piantate in azienda a inizio anni 80. Prodotto solo nelle annate migliori in tiratura limitata, ASofia raccoglie l'eleganza e la personalità del miglior Chianti Classico.

ASofia is our cru, from our oldest vineyards planted at the beginning of the 1980's. The vines grow in the typical "Mascigno del Chianti" soil which gives us an elegant and personal expression of a great Chianti Classico.

VINO BIOLOGICO - PRODOTTO IN ITALIA

INTEGRALMENTE PRODOTTO E IMBOTTIGLIATO ALL'ORIGINE DA TERRENO S.R.L. SOCIETÀ AGRICOLA GREVE IN CHIANTI - ITALIA | WWW.TERRENO.EU



IT BIO 014
Agricoltura
Italia



GRUPO
VITICOLTORI
GREVE IN CHIANTI



Raccolta
Differenziata
L.19-340/021

14%vol 8 019531 000177 e750ml
CONTIENE SOLEFITI | CONTAINS SULPHITES | INNEHÅLLER SULFITER



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TERRENO
CHIANTI CLASSICO

Terreno – Greve in Chianti

Terreno is a large estate 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.

Terreno is a modern estate where we have been working organically since 2014, using our own resources to cover our need for electricity, water and heating. Our twenty hectares

of vineyards, situated in both the UGA of Greve and the UGA of Montefioralle, are our most precious resource. We are dedicated to making wines that mirror our terroir, which means having our vines grow in a living soil.



TERRENO
CHIANTI CLASSICO



The Winery Hotel – a part of Terreno in Stockholm

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.

