

TERRENO BIANCO DI STELLA



TERRENO
CHIANTI CLASSICO

<i>Producer</i>	Terreno
<i>Classification</i>	Organic and vegan friendly
<i>Grape varieties</i>	Malvasia, Trebbiano
<i>Wine region</i>	Tuscany, Greve in Chianti, east of the river Greve
<i>Vineyard</i>	Tuscany - south and southwest exposition
<i>Altitude</i>	350 meters above sea level
<i>Soil</i>	Medium compact, poor soil, mostly galestro which is a slate soil mixed with lime and marl
<i>Winemaking</i>	The grapes are hand-picked in small trays, destemmed, and pressed immediately. Only natural yeasts are used to start the fermentation. Fermentation takes place in steel tank where the wine is aged for six months before bottling.
<i>In the glass</i>	Youthful fresh aromas with hints of grapefruit and apple. The taste is dry with clear fruitiness and elegant acidity. An excellent wine both as an aperitif and combined with food.
<i>Combined with food</i>	Versatile wine that is suitable both for food and as an aperitif. We like the wine together with, for example, a chicken salad with pickled artichokes and homemade mayonnaise.
<i>About the winery</i>	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 – 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.



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.

