

<i>Producer</i>	Terreno
<i>Classification</i>	Organic and vegan friendly
<i>Grape variety</i>	Sangiovese, Merlot
<i>Wine region - UGA</i>	Tuscany - Greve in Chianti
<i>Vineyard</i>	Vineyards on both the east and west side of the river Greve
<i>Altitude</i>	320 – 500 meters above sea level
<i>Soil</i>	Macigno del Chianti, Alberese, Pietraforte and Formazione di Sillano
<i>Winemaking</i>	The grapes are hand-picked in small trays. Only natural yeasts are used to start the fermentation. Fermentation and skin contact take place in stainless steel tank.
<i>Ageing</i>	Aged in concrete vessel for 6 months
<i>Sugar g/l</i>	1,3 g/l
<i>In the glass</i>	A fruit-driven light wine with aromas of cherries, raspberries and flowers with soft tannins and a refreshing acidity. An adaptable everyday wine that can also be served cool.
<i>Combined with food</i>	A versatile wine that goes well with hearty salads, oven-baked fish with tomato and black olives or a creamy risotto with chanterelles or porcini mushrooms.
<i>About the winery</i>	The Ruhne family, started making wine in Chianti Classico in 1988. The vineyards and wines have been certified organic since 2014. Today Terreno is 100 percent self-sufficient to satisfy the needs of the estate. The aim is to pass on Terreno to the next generation in a better condition than when it was taken over. Terreno also strongly believe in the division of Chianti Classico into 11 villages and that wine, food, and beauty help making the world a better place.

