

# TERRENO ROSATO DI TOSCANA



<i>Producer</i>	Terreno
<i>Classification</i>	Organic and vegan friendly
<i>Grape variety</i>	Sangiovese
<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 a precise moment to retain primary aromas and a high acidity. The grapes are pressed directly and due to the short skin contact, the wine has a light pink colour. Fermentation takes place in stainless steel tank.
<i>Ageing</i>	Aged in stainless steel for 6 months
<i>Sugar g/l</i>	1 g/l
<i>In the glass</i>	Aromas of raspberries, lingonberries, cherries, and gooseberries. A fresh wine with a medium body and interesting saltiness that makes it easy to combine with food.
<i>Combined with food</i>	A wine that is suitable both as an aperitif and with food. For example, a hearty salad with fresh artichokes, bread croutons and herb dressing or a spaghetti ai frutti di mare with lots of garlic and parsley.
<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.

