

# TERRENO BIANCO PROFESSORE IGT 2021



Producer	Terreno
Classification	IGT Toscana Bianco – Organic & Vegan
Number of bottles	3 500
Grape variety	Petit Manseng, Roussanne, Trebbiano Toscano and Malvasia
Wine region - UGA	Tuscany - Greve in Chianti - east of the river Greve
Vineyard	Terreno - vineyard planted in 2006 with a southern exposition
Altitude	320 meters above sea level
Soil	Macigno del Chianti - a well-drained sandstone soil in Chianti Classico
Winemaking	The grapes are hand-picked in small trays. Both fermentation and ageing take place in large oak casks for greater complexity (11hl).
Ageing	11 months in large oak casks (11hl) and at least 1 year in bottle
Sugar g/l	1 g/l
About the vintage	The weather in the vintage year 2021 was regular. Rains in spring provided abundant water supplies for the drier summer months. From late August, the temperatures remained high during the day but dropped considerably during the night—another great vintage from Chianti Classico with slightly smaller production.
In the glass	A complex and full-bodied white wine with aromas of acacia honey, yellow apples, hazelnuts, and light vanilla. The wine has a light buttery tone adding roundness and a well-retained acidity that gives freshness.
Combined with food	A wine that goes well with fatter fish and light meat. A favourite is to combine the wine with grilled endive salad and a tasty goat cheese.
About the winery	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.

