

# TERRENO BIANCO DI STELLA



TERRENO  
CHIANTI CLASSICO

<i>Producer</i>	Terreno
<i>Classification</i>	Organic and vegan friendly
<i>Grape variety</i>	Malvasia bianca, Trebbiano Toscano
<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, destemmed, and pressed immediately. Fermentation takes place in stainless steel tank where the wine is aged for six months before bottling.
<i>Ageing</i>	Aged in stainless steel for 6 months
<i>Sugar g/l</i>	2 g/l
<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>	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.

