

TERRENO CHIANTI CLASSICO GRAN SELEZIONE SILLANO DOCG 2019



TERRENO
CHIANTI CLASSICO

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| Producer | Terreno |
| Classification | DOCG Chianti Classico Gran Selezione – Organic & Vegan |
| Number of bottles | 4 000 + 300 magnum |
| Grape variety | Sangiovese |
| Wine region - UGA | Tuscany - Chianti Classico, UGA Montefioralle, west of the river Greve |
| Vineyard | San Piero a Sillano above the village of Montefioralle, eastern exposition |
| Altitude | 500 meters above sea level |
| Soil | Pietraforte - a unique stony calcareous soil in Chianti Classico |
| Winemaking | The grapes are hand-picked in small trays. Only natural yeasts are used. Fermentation and skin contact take place in open 10hl vessels for optimal oxygenation. Manual remontage. |
| Ageing | 18 months in large oak casks (12 and 24hl) and at least 1 year in bottle |
| Sugar g/l | 0,5 g/l |
| About the vintage | Vintage 2019 is one of the top three best vintages of this millennium. Balanced temperatures throughout the year give elegant and complex wines made to age. A vintage that reminds us of the great Chianti Classicos during the 1980's. |
| In the glass | A single-vineyard wine that differs from our other Chianti Classico because the grapes come from a vineyard on high altitude. It is an elegant and deep terroir-driven wine with aromas of red cherries, soft, ripe tannins and a freshness that shines through. |
| Combined with food | A wine that with its elegant freshness is easy to combine with food. From tagliatelle with meat stew to spicy Italian salsiccia with garlic-fried kale. Also works with a salmon fillet with potatoes and a rich white wine sauce. |
| 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. |

