

TERRENO GRAPPA SANGIOVESE



Producer	Terreno
Classification	Organic
Number of bottles	1 000 (500 ml)
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Chianti Classico - UGA Greve, east of the river Greve
Vineyard	Le Bonille di Sopra - south and southwest exposition
Altitude	420 meters above sea level
Soil	Alberese with galestro - a sandstone, limestone combination
Winemaking	The remaining grape skins from our Sangiovese are sent within 24 hours after pressing to one of Italy's best distilleries, distilleria Nannoni, located in Maremma, in southern Tuscany. We work only with perfect grape skins. The earlier the grape skins are distilled after pressing, the better the quality of the grappa. We are therefore very glad to make our grappa at Nannoni here.
Ageing	No ageing in cask
Sugar g/l	0 g/l
In the glass	A traditional grappa that with well-preserved aromas from the grape Sangiovese and a balanced strength makes it a perfect end to a delicious meal.
Combined with food	A grappa that goes well with desserts and especially dark chocolate. A favourite is to combine our grappa with a tasty cake or a luxurious praline with dark chocolate and cherries.
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.

