

TERRENO QUATTRO SORELLE METODO CLASSICO 2014



Producer	Terreno
Number of bottles	1 200
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Greve in Chianti - Vineyards on both the east and west side of the river Greve
Vineyard	Sangiovese from our three different vineyards, three different soils and altitudes
Altitude	320 – 500 meters above sea level
Soil	Macigno del Chianti, Alberese, Pietraforte and Formazione di Sillano
Winemaking	The grapes are hand-picked in small trays. The grapes are picked when the potential alcohol is 10.5% and the total acidity is 11g / l. The grapes are pressed with stems and the must is cooled and fermented for ten days. Yeast and sugar are added for the second fermentation using the classic method, in March / April, the year after harvest.
Ageing	60 months on the lees, pas dosé
Sugar g/l	1,6 g/l
About the vintage	An excellent year in Chianti Classico. The summer saw low rainfall and high temperatures in July and August. The important temperature excursions between day and night produced wines with high levels of aromatic profiles and excellent acidity. This vintage highlights sangiovese's features: extract values, anthocyanins, polyphenols and unique and concentrated varietal aromas.
In the glass	Our surprising Blanc de Noirs is produced in a limited edition and intended for life's festive highlights. It has aromas of candied fruit, almonds, lime and hints of croissant and toast. It is fresh, balanced and with a creamy finish.
Combined with food	A serious sparkling wine that is easy to combine with food, suitable for fried zucchini flowers filled with ricotta and with appetizers like toasted bread, arugula, and tasty pecorino 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.

