

TERRENO MOMENTO MASSIMO 2016



TERRENO
CHIANTI CLASSICO

<i>Producer</i>	Terreno
<i>Classification</i>	IGT Toscana
<i>Number of bottles</i>	6 000
<i>Grape variety</i>	Cabernet Sauvignon, Merlot and Petit Verdot
<i>Wine region - UGA</i>	Tuscany - Greve in Chianti
<i>Vineyard</i>	Le Bonille di Sopra - south and southwest exposition
<i>Altitude</i>	420 meters above sea level
<i>Soil</i>	Alberese with galestro - a sandstone, limestone combination
<i>Winemaking</i>	The grapes are hand-picked in small trays. Micro-fermentations where each variety vinify separately. Only natural yeasts are used. Fermentation and skin contact take place in open 10hl vessels for optimal oxygenation. Manual remontage.
<i>Ageing</i>	Aged in french barrique for 24 months and two years bottle ageing before release
<i>Sugar g/l</i>	0,5 g/l
<i>About the vintage</i>	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.
<i>In the glass</i>	A full-bodied and age worthy wine with intense aromas of black cherry, chocolate, tobacco, and leather. Ripe and tangible tannins wrapped in well-preserved fruit and a balanced barrel character. A wine worth the wait and suitable for life's festive highlights.
<i>Combined with food</i>	A wine that is advantageously combined with food. A tender fillet with homemade red wine sauce or a "spezzatino", a juicy stew made on high ribs with lots of spices and root vegetables.
<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.

