

TERRENO CHIANTI CLASSICO LE TRE VIGNE DOCG 2020



Producer	Terreno
Classification	DOCG Chianti Classico - Organic & Vegan
Number of bottles	35 000 + 500 magnum
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Chianti Classico - UGA Greve, east of the river Greve
Vineyard	Sangiovese from our three different vineyards Terreno, Le Bonille and Sillano
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. Micro-fermentations where each field and clone vinify separately. Only natural yeasts are used. Fermentation and skin contact take place in stainless steel tanks or in open 10hl vessels for optimal oxygenation. Manual remontage.
Ageing	14 months in large oak casks (12 hl, 24hl and 30hl) and a year of bottle ageing
Sugar g/l	0,5 g/l
About the vintage	Vintage 2020 had a cold spring with some frost followed by a warm and dry summer with good day-night temperature variation. Another excellent year with elegant and approachable wines.
In the glass	The cornerstone of our winemaking is our Chianti Classico. A wine with aromas of cherry and wild berries, a great freshness and with tangible tannins. A wine that with elegant complexity suits most dishes and moments.
Combined with food	A wine that is advantageously combined with food. From tagliatelle with wild boar sauce to a bistecca alla fiorentina or why not try the wine with our Swedish potato pancake served with lingonberries and crispy bacon.
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.

