## TERRENO CHIANTI CLASSICO RISERVA LE BONILLE DI SOPRA DOCG 2019



Producer Terreno

Classification DOCG Chianti Classico Riserva - Organic & Vegan

*Number of bottles* 8 000 + 300 magnum

Grape variety Sangiovese, Colorino and Cabernet Sauvignon

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 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

open 10hl vessels for optimal oxygenation. Manual remontage.

Ageing 24 months in large oak cask (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 Inviting aromas of ripe cherries, forest berries and peppery spices with a taste of finely

preserved fruit and hints of chocolate and tobacco. A full-bodied, age worthy wine with

a marked freshness and high elegant tannins.

Combined with food The wine is perfect with risotto with Tuscan pecorino and salsiccia

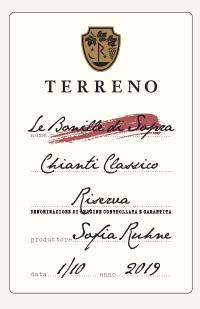
or a tender bistecca alla fiorentina and with rich soups with lentils and chickpeas.

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.







## Chianti Classico Riserva DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA Terreno si trova nel cuore del Chianti Classico, negli immediati

Terreno si trova nel cuore del Chianti Classico, negli immediat paraggi del pases di Greve in Chianti. I verni ettari di vigneto rappresentano la risorsa più preziosa che abbiamo e ci impegniamo continuamente per consentire alle nostre vigne di crescere e di produrre in un suolo vivo.

Terreno is in the heart of Chianti Classico, near the village of Greve. Our vineyards are our most precious resource and we are dedicated to making wines that mirror our terroir, which means having our vines grow in a living soil.

VINO BIOLOGICO – PRODOTTO IN ITALIA

INTEGRALMENTE PRODOTTO E IMBOTTIGLIATO
DA TERRENO SRL SOCIETÀ AGRICOLA
GREVE IN CHIANTI – ITALIA | WWW.TERRENO.EU









Agricoltura Italia

1.19-330/03  $\sim$ 750m

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