

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.

