

# TERRENO OTTO SILLANO IGT 2022



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| Producer           | Terreno  |
| Classification     | IGT Toscana Bianco Trebbiano – Organic & Vegan   |
| Number of bottles  | 700  |
| Grape variety      | Trebbiano Toscano  |
| Wine region - UGA  | Tuscany - Greve in Chianti. west of the river Greve  |
| Vineyard           | San Piero a Sillano, above the village of Montefioralle, eastern exposition  |
| Altitude           | 500 meters above sea level   |
| Soil               | Pietraforte - a unique stony calcareous soil in Chianti Classico   |
| Winemaking         | The grapes are hand-picked in small trays. Fermentation and ageing take place in Clayver (porcelain) with a maceration of 8 days.  |
| Ageing             | 11 months in porcelain (6hl) and at least 10 months in bottle  |
| Sugar g/l          | 0,5 g/l  |
| About the vintage  | The vintage 2022 started with a fair amount of rain during the winter and early spring. From end of April to mid-August we didn't receive a drop of rain with high temperatures. Since the heat started so early there were no problems with humidity throughout the year. Rains in mid-August revitalized the vines and we brought beautiful grapes to the cellar.  |
| In the glass       | A modern trebbiano toscano with elegant and intense flavours and medium structure. On the nose complex aromas of yellow apples, Mediterranean scrub, and peppery notes. On the palate a dynamic mouthfeel where crisp acidity plays with well-defined crunchy fruit and wild herbs.  |
| Combined with food | A medium structured and slightly tannic white wine that goes perfectly with light meat and fat fish dishes, for example a grilled chicken with wild herbs or a baked salmon filet with a creamy saffron sauce.   |
| 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. |

