

# TERRENO BIANCO PROFESSORE IGT 2022



Producer	Terreno
Classification	IGT Toscana Bianco – Organic & Vegan
Number of bottles	3700
Grape variety	Petit Manseng, Roussanne, Trebbiano Toscano and Malvasia
Wine region - UGA	Tuscany - Greve in Chianti - east of the river Greve
Vineyard	Terreno - vineyard planted in 2006 with a southern exposition
Altitude	320 meters above sea level
Soil	Macigno del Chianti - a well-drained sandstone soil in Chianti Classico
Winemaking	The grapes are hand-picked in small trays. Both fermentation and ageing take place in large oak casks for greater complexity (11hl).
Ageing	11 months in large oak casks (11hl) and at least 1 year 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 complex and full-bodied white wine with aromas of acacia honey, yellow apples, hazelnuts, and light vanilla. The wine has a light buttery tone adding roundness and a well-retained acidity that gives freshness.
Combined with food	A wine that goes well with richer fish and light meat. A favourite is to combine the wine with grilled endive salad and a tasty goat cheese.
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.

