

TERRENO CHIANTI CLASSICO GRAN SELEZIONE ASOFIA DOCG 2020



Producer	Terreno
Classification	DOCG Chianti Classico Gran Selezione – Organic & Vegan
Number of bottles	4000 + 300 magnum
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Chianti Classico - UGA Greve, east of the river Greve
Vineyard	Terreno - The oldest vineyard at Terreno, planted in 1980. South and southwest 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. Only natural yeasts are used. Fermentation and skin contact take place in open 10hl vessels for optimal oxygenation. Manual remontage.
Ageing	30 months in large oak casks (30hl) and at least 1 year in bottle
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	Our single - vineyard ASofia is an elegant Gran Selezione that expresses soil and terroir. Nicely preserved fruit and ripe tannins and well-integrated acidity give a multi layered and age worthy wine.
Combined with food	A nuanced and multilayered sangiovese made for festive moments. An expressive wine that will change in the glass throughout the meal and that match perfectly with elegant dishes like a truffle risotto or fresh pasta with a long-cooked meat ragu. A wine that helps make a meal extraordinary.
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.

