

TERRENO CHIANTI CLASSICO GRAN SELEZIONE SILLANO DOCG 2020



Producer	Terreno
Classification	DOCG Chianti Classico Gran Selezione – Organic & Vegan
Number of bottles	3500 + 300 magnum
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Chianti Classico, UGA Montefioralle, 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. Only natural yeasts are used. Fermentation and skin contact take place in open 10hl vessels for optimal oxygenation. Manual remontage.
Ageing	18 months in large oak casks (12 and 24hl) 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	A single-vineyard wine that differs from our other Chianti Classico because the grapes come from a vineyard on high altitude. It is an elegant and deep terroir-driven wine with aromas of red cherries, soft, ripe tannins and a freshness that shines through.
Combined with food	A wine that with its elegant freshness is easy to combine with food. From tagliatelle with meat stew to spicy Italian salsiccia with garlic-fried kale. Also works with a salmon fillet with potatoes and a rich white wine 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.

