

# TERRENO OTTO SILLANO IGT 2023



Producer	Terreno
Classification	IGT Toscana Bianco Trebbiano – Organic & Vegan
Number of bottles	500
Grape variety	Trebbiano Toscano
Wine region - UGA	Tuscany - Greve in Chianti - 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. Fermentation and ageing take place in Clayver (porcelain) with a maceration of 8 days.
Ageing	11 months in porcelain (6hl) and at least 8 months in bottle
Sugar g/l	1 g/l
About the vintage	The 2023 vintage was challenging due to a very rainy spring as well as the month of June. Over the summer, rainfall decreased, and the weather stabilised to seasonal averages. While production was slightly lower, we still managed to bring high-quality grapes into the winery.
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.

