

TERRENO VIN SANTO DEL CHIANTI CLASSICO



Producer	Terreno
Classification	Chianti Classico DOC
Number of bottles	1 000 (375 ml)
Grape variety	Malvasia bianca, Trebbiano Toscano and Canaiolo
Wine region - UGA	Tuscany - Greve in Chianti - east of the river Greve
Vineyard	Mostly south and southwest exposition
Altitude	350 – 500 meters above sea level
Soil	Macigno del Chianti, Alberese, Pietraforte and Formazione di Sillano
Winemaking	The grapes are hand-picked in small trays. The bunches are then hung to dry for at least three months. They are then pressed, and the must is fermented and aged in contact with oxygen in small oak and chestnut barrels (50l and 100l) called caratelli for at least five years.
Ageing	Five years in small oak and chestnut barrels that hold 50 litres and 100 litres.
Sugar g/l	153 g/l
In the glass	An amber coloured dessert wine with aromas of honey, hazelnuts, dried figs, and apricots. The wine is sweet with a nicely retained acidity for a balanced complexity.
Combined with food	A wine that goes well with desserts such as vanilla ice cream with warm cloudberrries and the typical Tuscan almond biscuits, cantuccini. The wine is also perfect with a piece of blue 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.

