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 24 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.





