

TERRENO METODO CLASSICO QUATTRO SORELLE 2017



Producer	Terreno
Classification	Vino Spumante Metodo Classico
Number of bottles	1 000
Grape variety	Sangiovese
Wine region - UGA	Tuscany - Greve in Chianti
Vineyard	Sangiovese from two of our different vineyards, two different soils and altitudes
Altitude	320 – 500 meters above sea level
Soil	Macigno del Chianti, Pietraforte and Formazione di Sillano
Winemaking	The grapes are hand-picked in small trays. The grapes are picked when the potential alcohol is 10.5% and the total acidity is 11g / l. The grapes are pressed with stems and the must is cooled and fermented for ten days. Yeast and sugar are added for the second fermentation using the classic method, in March, the year after harvest.
Ageing	72 months on the lees, pas dosé
Sugar g/l	1,6 g/l
About the vintage	2017 was one of the driest years in recent decades. The first months of the year were variable, with some rain only in the last part of February and March. Then some late frosts, but from May onwards there was very little rainfall.
In the glass	Our surprising Blanc de Noirs is produced in a limited edition and intended for life's festive highlights. It has aromas of candied fruit, almonds, lime and hints of croissant and toast. It is fresh, balanced and with a creamy finish.
Combined with food	A serious sparkling wine that is easy to combine with food, suitable for fried zucchini flowers filled with ricotta and with appetizers like toasted bread, arugula, and tasty pecorino 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.

