



TERRENO CHIANTI CLASSICO A SOFIA GRAN SELEZIONE

certified organic

Sofia Ruhne made her first wine at Terreno in the hills above Greve in 2010. She oversaw the estate's transition to organic farming, and subsequently took over from her father in 2015. She then hired Giacomo Fioravanti—long-time winemaker at Isole e Olena for Paolo di Marchi—to help her turn Terreno into a model estate.



VINEYARD

Site: The Chianti Classico stretches from Florence in the north to Siena in the south. Terreno is in Greve, the northeast end, one of the highest, windiest and coolest zones of all. The vines for A Sofia come from the estate's oldest vines in its home vineyard on the eastern flank of the Greve Valley.

Elevation: The old vines are on a hillside facing northwest at ~320 meters.

Soil: Chianti's classic mix of macigno del Chianti and other non-calcareous marine sandstone soils, prized for promoting perfume in Sangiovese.

Vines: Planted in the 1980s. Certified organic.

Varieties: Sangiovese.

CELLAR

Élevage: The grapes are harvested by hand in the morning in small bins, ferments are spontaneous, with aging in neutral 30hl casks for 30 months followed by at least one year in bottle. No fining, bottled with a light filtration. Minimal sulfur additions.

Production: Only made in good years: ~350 cases.

Profile: The sandstone soils, old vines, altitude and exposition combine to make an immensely elegant rendition of Chianti, one marked above all by enveloping perfume and layered nuance.