



TERRENO CHIANTI CLASSICO LE TRE VIGNE

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: Three vineyard sites: Terreno, the home vineyard high on the eastern flank of the Greve Valley in the far NE corner of the Classico region; Le Bonille, a terraced site just north of the home vineyard; Sillano, the estate's highest site on the western flank of the valley.

Elevation: 350-500 meters.

Soil: Terreno: non-calcareous marine sandstone soils; Le Bonille: calcareous soils with some gaestro (friable schist) and clay; Sillano: chalk-rich soils.

Vines: Most of the vines in each site were planted in the last century. Certified organic.

Varieties: Sangiovese.

CELLAR

Élevage: Spontaneous fermentations in steel with aging in large wood casks, primarily 24hl, for 14 months. No fining, bottled with a light filtration. Minimal sulfur additions.

Production: ~3,000 cases.

Profile: An elegant Chianti Classico with bright, alluring aromatics and refreshing acidity (it excels at the table). Medium-bodied, fresh, fruity and layered.