



TERRENO CHIANTI CLASSICO RISERVA LE BONILLE DI SOPRA

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:** From Le Bonille, a terraced site on the eastern flank of the Greve Valley in the northeast of Chianti Classico.
- Elevation:** 350 meters.
- Soil:** Alberese and other calcareous soils with some galestro (friable schist) and clay.
- Vines:** Nearly 20 acres of vines planted between 1982 and 2012. South and southwest exposure. Hand harvested in small crates. Certified organic.
- Varieties:** Sangiovese with roughly 10% Colorino and 5% Cabernet Sauvignon.

CELLAR

- Élevage:** All lots and clones are micro-fermented spontaneously and separately in open top vessels with aging in 24hl casks for two years followed by at least one year in bottle. No fining, bottled with a light filtration. Minimal sulfur additions.
- Production:** ~650 cases.
- Profile:** Inviting aromas of ripe cherries, forest berries and peppery spices with a taste of finely preserved fruit and hints of chocolate and tobacco. Full-bodied, age-worthy, with a marked freshness and elegant tannins.
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