



TERRENO CHIANTI CLASSICO SILLANO 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:** On a mountain top on the western flank of the Greve Valley, San Piero a Sillano is the highest site in the Montefioralle UGA, enclosed by forest and an olive orchard.
- Elevation:** ~500 meters. Extremely high, windy, and relatively cool.
- Soil:** Bedrock is Pietraforte, a rare, stony calcareous soil.
- Vines:** 12 acres of vines with an eastern exposure. Hand harvested in small crates. Certified organic.
- Varieties:** Sangiovese.

CELLAR

- Élevage:** All lots and clones are micro-fermented spontaneously and separately in open top vessels with aging in 12hl and 24hl casks for eighteen months followed by at least one year in bottle. No fining, bottled with a light filtration. Minimal sulfur additions.
- Production:** ~350 cases.
- Profile:** Soil and site make for dynamic aromas and immense verticality in the wine, with fabulous length. A blood from the stone kind of wine.