

Terreno

Chianti Classico



The Wines

- *Chianti Classico Le Tre Vigne*: Sangiovese. This is the estate's flagship, coming from three high elevation sites in the Greve Valley. The Terreno Vineyard on the eastern flank of the valley gives aromatics and beautiful fruit; Le Bonille, also on the eastern flank, lends structure and minerality; Sillano, very high on the western flank, contributes freshness and depth. Bear in mind that Greve is in the far northeast corner of the Chianti Classico. The northern part is cooler while the eastern side is hillier and therefore the northeastern corner is the coolest of all (Chianti from the western and southern communes can be weightier and more sun-soaked).

The grapes are harvested by hand in small crates, and a second sorting is done at the cellar. Fermentations are spontaneous in steel, with subsequent *élevage* in large casks, primarily 24hl, for 14 months. No fining and bottled with a light filtration. ~3,000 cases.

- *Chianti Classico Le Bonille di Sopra Riserva*: This comes from Le Bonille high on the eastern flank of the Greve Valley. Alberese and other calcareous soils, with some galestro and clay. The grapes are harvested by hand in small crates, and a second sorting is done at the cellar. All lots and clones are micro-fermented spontaneously and separately in open-top fermenters. *Elevage* goes for two years in 24hl casks, followed by at least one year in bottle before release. No fining and bottled with a light filtration. ~650 cases.
- *Chianti Classico Sillano Gran Selezione*: Sangiovese. High on the western flank of the Greve Valley, Sillano is the highest site in the Montefioralle UGA at 500 meters. The bedrock is Pietraforte, a rare, stony calcareous soil. Soil and site make for dynamic aromas and an immense verticality in the wine, with fabulous length. The grapes are harvested by hand in small crates, and a second sorting is done at the cellar. All lots and clones are micro-fermented spontaneously and separately in open-top fermenters. *Elevage* goes for 18 months in 12hl and 24hl casks, followed by at least one year in bottle before release. No fining and bottled with a light filtration. ~350 cases.
- *Chianti Classico ASofia Gran Selezione*: Sangiovese. ASofia is from the fruit of the estate's oldest vines, planted in the early 1980s, and made into a wine that sees the estate's longest *élevage* of 30 months in neutral 30hl casks. This comes from the Terreno Vineyard (south of Le Bonille), high on the eastern flank of the Greve Valley, rich in macigno and other non-calcareous marine sandstone soils. The specific parcel grows on a steep flank facing northwest. Soil, site, and old vines make for a wine of lovely nuance and florality. ASofia's structural profile is the horizontal counterpart to Sillano's verticality. The wine is only made in very good years. Its grapes are harvested by hand in small crates, and a second sorting is done at the cellar. All lots and clones are micro-fermented spontaneously and separately in open-top fermenters. The wine is aged in bottle before release for at least one year following *élevage*. No fining and bottled with a light filtration. ~350 cases.