

TUSCANY

TERRABIANCA

Terrabianca Owners: Adriana and Urs Burkard

Fast Facts

Vineyard Surface:
569 acres (230 hectares)

Owner:
Adriana and Urs Burkard

Winemaker:
Vittorio Fiore

Established:
1988

Location:
Vagliagli

Region:
Siena



Arillo in Terrabianca is located in the heart of Tuscany. It was acquired in 2019 by Adriana and Urs Burkard, a Swiss-Italian family. They own three estates: Terrabianca in Chianti Classico, Il Tesoro in Maremma and Colle Brezza in Val d'Orcia. Their goal with the brand is simply to make soulful wines with a strong identity and sense of place, all with respect for the environment.

THE HISTORY

While Terrabianca, the land and winery, have had a long history, the Burkard family only came into the picture a few years ago, renaming the winery Arillo in Terrabianca and bringing new energy and enthusiasm into the fold. As it is a family brand, the owners chose to reinterpret the Burkard family's coat of arms, commemorating it on the logo. The "Arillo in Terrabianca" label shows two stars and a castle on three hills with an oval reminiscent of the shape of a grape, "arillus" in Latin. The castle represents the strength of the family; the two stars (one for each son, Gregory and Ricardo) represent the future and continuity; and the hills symbolize the three estates: Terrabianca, il Tesoro and Colle Brezza.

THE TERROIR

Terrabianca is located in Radda in Chianti at 1,148-1,542 feet (350 and 470 meters) above sea level and has mostly whitish soil – hence the name Terrabianca. There are about 31 acres (12.5 hectares) of vineyards

(in organic conversion until 2023) of mostly Sangiovese grapes. They are protected by a unique microclimate, featuring great light and moderate to high temperatures. The vineyards are surrounded by large, wooded areas that greatly influence the microclimate and aid in maintaining biodiversity, which is fundamental to quality wines. Here, Arillo in Terrabianca makes Sacello Chianti Classico and Poggio Croce Chianti Classico Riserva. These wines are truly faithful to their origins, showing the incredible elegance the area is known for.

Il Tesoro is the winery's second estate, and it is located near the sea, just a few kilometers from Massa Marittima, in the heart of the upper Maremma. There are about 284 acres (115 hectares) at an altitude of up to 460 feet (140 meters) above sea level with stone and clay soils, rich in minerals such as iron and magnesium. The almost 90 acres (36 hectares) of vineyards are spread over different altitudes with predominantly southern exposure. The vineyards enjoy an exceptional microclimate due to the proximity to the sea. There is constant ventilation, and strong temperature fluctuations, which allow for the cultivation of healthy, fragrant, and slowly ripening grapes. Sangiovese, Merlot, and Cabernet are planted here as well as some white varieties including Chardonnay, Viognier and Vermentino. The iconic IGT Toscana Rosso wines Campaccio and Campaccio Collection and both made here, showing impeccable style, great freshness, and balance.



CHIANTI CLASSICO SACELLO DOCG: 100% Sangiovese from Chianti Classico (Radda in Chianti). The vineyards are located at 1,240 feet (378 meters) above sea level and the soils are marl, clay, sand and rocks. The vines are 8-20 years old. Vinification in stainless steel tanks at a controlled temperature. Post-fermentation maceration on the skins for 7-10 days. Aging 6-8 months in stainless steel. Ruby red color.

The nose displays hints of black cherry, iris and subtle notes of violet. The soft tannins are balanced by a nice minerality.



CHIANTI CLASSICO RISERVA "POGGIO CROCE" DOCG: 100% Sangiovese from vineyards in Chianti Classico (Radda in Chianti) located at 1,240 feet (378 meters) above sea level. The soils are marl, clay, sand and rocks and the vines are 8-20 years old. Vinification in stainless steel tanks at a controlled temperature. Post-fermentation maceration on the skins for 10-15 days. 12 months in large

European oak casks (25 Hl). Brilliant ruby red with notes of violet and red berries, such as cherry and red currant; hints of black tea, vanilla and white pepper add complexity to the wine. The palate has smooth tannins, which are supported by nice acidity, guaranteeing freshness and longevity.



CAMPACCIO IGT: 70 % Sangiovese, 20 % Cabernet Sauvignon, 10% Merlot. From vineyards located in the Maremma at 459-525 feet (140-160 meters) above sea level with clay loam, rich in minerals, such as iron and magnesium. The vines are 8-20 years old. Vinification takes place in stainless steel tanks at a controlled temperature. Post-fermentation maceration on the skins for 7-10 days.

12 months in French oak barrique (2nd and 3rd use) for the Sangiovese; 1st and 2nd use

for the Cabernet Sauvignon and Merlot. Intense, ruby red. Aromas of cherry and plum are complemented with notes of licorice, pepper and spices. The palate is mouthfilling, persistent, and balanced, thanks to smooth tannins that are well integrated with the structure. An iconic wine with a long finish. Remarkable aging potential.



CAMPACCIO RISERVA COLLEZIONE IGT: 40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot from vineyards in: 1)Chianti Classico and 2) Maremma-Toscana located at 1,240 feet (378 meters) 2) 459-525 feet (140-160 meters) above sea level with 1) Marl, clay, sand and rocks. 2) Clay loam. Rich in minerals such as iron and magnesium. Vines are 8-20 years old. Vinification takes place in stainless steel tanks at a controlled temperature. Post-fermentation

maceration on the skins for 7-10 days. Aged in steel tanks on fine lees, then in French oak barrels (1st and 2nd use) for 24 months, followed by 12 months in bottle. Vivid ruby red color. Intense scents of ripe berries with toasty notes from the oak. Satisfying and balanced palate, with good concentration and freshness; structured and full bodied.