

Sunny Farm

CHANTI DOCG

ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA

The estate is located in the heart of Tuscany

GRAPES

100% Sangiovese

VINIFICATION

The grape must remains in contact with the skins for two weeks. After that the wine is drained off the skins, and it is then refined in stainless steel tanks prior bottling.

WINE CHEMISTRY

ABV: 13%

ORGANOLEPTIC NOTES

Ruby red color. Fruity aromas of cherry and black raspberry and notes of eucalyptus. It is also reminiscent of plum and vanilla. Vivid and balanced body, rightly tannic.

SOMMELIER NOTES

Serving temperature: 16 - 18°C

Food pairing: excellent to be paired with Ricotta cannelloni with tomato sauce and basil, Lasagna, Ribollita, Grilled seitan with vegetables and Baba ganush.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRA FREE



NON-GMO