

Sunny Farm

CHANTI DOCG

ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA

The estate is located in the heart of Tuscany

SOIL

Clay-calcareous soil with the presence of skeleton

GRAPES

100% Sangiovese. The grapes are hand-picked in the second half of September.

VINIFICATION

Once the grapes are pressed, the must remains in contact with the skins for around two weeks. During this period, daily pump-overs and délestage are carried out by hand in order to allow the color to be transferred from skins to the must. When the maceration is completed, the liquid part is separated and the wine ages for at least 6 months in concrete tanks before being bottled.

WINE CHEMISTRY

ABV: 13 % vol

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



EXTRAS FREE



NON-GMO