



Agricoltura Italia



VEGAN FRIENDLY

CHIANTI DOCG "SUNNY FARM" ORGANIC & VEGAN CERTIFIED WINE



| | |
|-----------------------|---|
| PRODUCTION AREA | The estate is located 19 miles south of Florence, Italy. |
| GRAPE: | 90% Sangiovese, 5% Canaiolo, 5%Colorino. |
| VINIFICATION: | The grape must remain with the skins two weeks. After that, in order to extract more tannins, the solid part is separated from the liquid. The skins will be used for Grappa, the liquid is refined in stainless steel tanks and then bottled. |
| ALCOHOL: | 12,5% vol. |
| RESIDUAL SUGAR INDEX: | 5.3 gr/lit |
| ACIDITY: | 5.5 gr/lit |
| SO2: | 120 mg/lit |
| COLOUR: | Ruby red colour. |
| AROMA: | Jammy, fruity roasted aromas of dark cherry, eucalyptus, black raspberry, and lightly smoky tea box with a lively, dry medium-to-full body and a tingling, intricate, medium-long grilled blood orange, cherry compote, vanilla soaked plums, and roasted cherries finish with chewy, earthy tannins and heavy oak. |
| TASTE: | Delicious and generous cherry-plum-berry flavors and generous toasty vanilla, but the excellent balance and chewy tannins will hold this together and reward the imbiber with proper cellaring. |
| FOOD PAIRING: | Ideal with first courses, white meats and cheeses. A great everyday wine. |
| SERVING TEMPERATURE: | 16-18°C |
| SIZE: | 750 ml |
| SOMETHING MORE: | Sunny Farm is a sustainable project of an organic and vegan certified wine line with a green packaging. A message to say: "see the world with the green sunglasses". |