

Sunny Farm



Agricoltura Italia



VEGAN FRIENDLY

SPARKLING PROSECCO DOC EXTRA DRY "SUNNY FARM" ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA:	Treviso province
GRAPE:	100% Glera
VINIFICATION:	The first phase includes a traditional white wine vinification, keeping the temperature between 15-17°C to preserve the quality of the grapes. In a second step, it is performed the natural fermentation in steel tanks at controlled temperature for at least 60 days. 4.5 atm.
ALCOHOL:	11% vol.
RESIDUAL SUGAR INDEX:	Extra Dry
ACIDITY:	5.4 gr/lit
SO2:	110 mg/lit
COLOUR:	Brilliant, straw yellow with greenish hues.
AROMA:	Harmonious, fruity reminiscent of Renetta apples.
TASTE:	Smooth, fresh, well-balanced, lively with an elegant aftertaste.
FOOD PAIRING:	Ideal as an aperitif, to be served with a buffet of all kinds.
SERVING TEMPERATURE:	6-8°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 way to say: " see the world with the green sunglasses".