

DI GIOVANNA

CUSTODI DEL TERRITORIO

*The Di Giovanna Winery, a 5th generation family property managed by brothers Gunther and Klaus, is located in western Sicily, nestled in Monte Genuardo's mountainside. The estate spans almost 100 hectares, including 65 hectares of vineyards, 14 hectares of olive groves, and 21 hectares of wheat fields and forests. The vineyards, situated in the small DOC of Contessa Entellina and Sambuca di Sicilia, consist of five distinct plots: Miccina, Gerbino, Paradiso, San Giacomo, and Fiuminello. "Clay and peach with a savory palate gives this grape a new life!" **91 points, Vine Pair***

Region & Classification

|country| Italy

|region| Sicilia

|village| Contessa Entellina

|classification| Terre Siciliane IGP

Wine Data

|variety| Grillo 100%

|alcohol| 12%

|acidity| 5.0 g/L

|residual sugar| 1.9 g/L

Terroir & Cultivation

|soil| Volcanic Tuff

|exposure| North South

|elevation| 450m

|farming practices| Organic farming practices, vegan friendly

|harvesting| hand-harvested in early-September

|age of vines| 5+ years

|vineyard size| 20 hectares

Vinification & Aging

|maceration| destemmed and crushed with-spontaneous fermentation over 7 days

|fermentation| fermentation is temperature controlled with only indigenous yeast in stainless steel tanks followed by malolactic fermentation

|aging| neutral barrels for 2 months and stainless steel tank where it rests on fine lees for 9 months

|production| 16,000 bottles

