

**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.*

## Region & Classification

|country| Italy

|region| Sicilia

|village| Sambuca di Sicilia

|classification| Sicilia DOC

|vineyard| Fiuminello

## Wine Data

|variety| Grillo 100%

|alcohol| 12.5%

|acidity| 5.7 g/L

|residual sugar| 2.2 g/L

## Terroir & Cultivation

|soil| limestone with marine sediment

|exposure| north, south

|elevation| 830m

|farming practices| certified Organic, 'natural', vegan friendly

|harvesting| hand-harvested

|age of vines| 10 years

|vineyard size| 2 hectares

## Vinification & Aging

|maceration| destemmed grapes are softly pressed for 10 hours on the skins, transferred to stainless steel and 500 L tonneau, regular battonage for 9 months

|fermentation| spontaneous fermentation of natural yeasts, malolactic fermentation is restricted

|aging| 90% of production is aged on the fine lees for 18 months in stainless steel, the remaining 10% in French tonneau for 3 months, fined and filtered before bottling—6 months in bottle before release

|production| 3,000 bottles

