



*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 Fuminello.*

### Region & Classification

|country| Italy  
 |region| Sicilia  
 |village| Contessa Entellina  
 |classification| Sicilia DOC

### Wine Data

|variety| Nerello Mascalese 100%  
 |alcohol| 13%  
 |acidity| 4.5 g/L  
 |residual sugar| 1.9 g/L

### Terroir & Cultivation

|soil| volcanic tuff  
 |exposure| north, south  
 |elevation| 480m  
 |farming practices| certified Organic, 'natural', vegan friendly  
 |harvesting| hand-harvested  
 |age of vines| 15 years  
 |vineyard size| 4 hectares

### Vinification & Aging

|maceration| crushed and destemmed grapes are softly pressed and left on the skins for 15 days; periodic manual punch-downs  
 |fermentation| spontaneous fermentation of natural yeasts, fined and filtered before bottling  
 |aging| aged in stainless steel for 18 months  
 |production| 15,000 bottles

