

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| Contessa Entellina
|classification| Sicilia DOC

Wine Data

|variety| Grillo 100%
|alcohol| 13.5 %
|acidity| 5.2 g/L
|residual sugar| 2.2 g/L

Terroir & Cultivation

|soil| limestone and volcanic tuff
|exposure| southeast
|elevation| 450m
|farming practices| certified Organic, 'natural', vegan friendly
|harvesting| hand-harvested
|age of vines| 30+ years old
|vineyard size| 5 hectares



Vinification & Aging

|maceration| destemmed grapes are softly pressed for 10 hours, decanting of the must, regular batonage
|fermentation| spontaneous, slow fermentation in stainless steel with natural yeasts
|aging| aged in stainless steel for 6 months on the fine lees, fined and filtered before bottling
|production| 20,000 bottles

