



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| Nerello Mascalese 100%

|alcohol| 12.5%

|acidity| 4.9 g/L

|residual sugar| 2.0 g/L

Terroir & Cultivation

|soil| volcanic tuff

|exposure| northern and southern

|elevation| 480m

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

|harvesting| hand-harvested

|age of vines| 15 years

|vineyard size| 4 hectares

Vinification & Aging

|maceration| destemmed grapes are softly pressed for 3 hours, decanted must goes into stainless steel, regular batonage for 4 months

|fermentation| slow, spontaneous fermentation in stainless steel with the natural yeasts, fined and filtered before bottling

|aging| aged in stainless steel for 6 months on the fine lees

|production| 20,000 bottles

