

**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| Terre Siciliane IGP

## Wine Data

|variety| Catarratto 100%

|alcohol| 10.5%

|acidity| 6.0 g/L

|residual sugar| 1.8 g/L

## Terroir & Cultivation

|soil| calcerous marl

|exposure| southwest

|elevation| 630m

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

|harvesting| hand-harvested in late-August

|age of vines| 7 years

|vineyard size| 1.5 hectares

## Vinification & Aging

|maceration| destemmed grapes start their spontaneous fermentation in stainless steel tank

|fermentation| at 10 g/L residual sugar, the wine is bottled while fermentation is still taking place

|aging| aging finishes in bottle while fermentation completes; non-disgorged

|production| 1,600 bottles

