Di Giovanna



2021 | 'Helios' Nero d'Avola | DOC

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 Fiuminelloo.

Region & Classification

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

Terroir & Cultivation

|soil| volcanic tuff and mixed clay

|exposure| north, south

|elevation| 480m

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

|harvesting| hand-harvested

|age of vines| 30+ years

|vineyard size| 2 hectares



Wine Data

|variety| Nero d'Avola 85% Syrah 15% |alcohol| 13.5% |acidity| 4.5 g/L |residual sugar| 2.1 g/L

Vinification & Aging

|maceration| destemmed grapes are softly pressed and left on the skins in open-top stainless steel and 500 L btonneau

|**fermentation**| slow fermentation with natural yeasts, fined and filtered before bottling

|aging| aged for 24 months in neutral containers, 1 year in bottle

|production| 6,000 bottles



