

# PRODUCER: DI GIOVANNA

REGION: SICILIA

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**DESCRIPTION:** *Di Giovanna is an estate located almost at Sicily's geographic center, above the city of Sambuca, which brings back memories of Visconti's 'Il Gattopardo'. With vineyards located high above the floating land, at the base of a rough cliff, two brothers of German Sicilian origin fight for the culture this land once represented. Getting there is a different story: Only after substantial damage to the bottom of your car, or a long hike will you be able to access these beautifully remote high altitude vineyards that are managed in full respect of organic farming principles. Once at the top of the vineyards a spectacular view rewards the mountaineer and explains the enthusiasm driving the owners, Gunther and Klaus.*

**HISTORY:** *The Di Giovanna family has farmed grapevines for more than 5 generations in Sambuca, which explains the foundation for the discipline with which Gunther and Klaus approach their daily task. A Sicilian father and German mother result in two brothers who are energetic, with a slightly atypical mix of hard working attitude and straight-shooting intuition. This fully organic estate is as close to a rising star in Sicily as we can imagine. With the recent addition to the high efficiency team is the new Mrs. Di Giovanna, also known as our good friend Melissa and former NY sales manager – now marketing manager at the estate in Sicily!*

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**APPELLATIONS:** Terre Siciliane IGP

**LOCATION:** Sambuca di Sicilia, AG & Contessa Entellina, PA

**REGION:** Sicilia

**VITICULTURE:** Certified Organic (as of 1997 vintage)

**YEASTS:** Both Cultured and Native (whites selected yeasts, reds converting to indigenous)

**VARIETALS:** Grillo, Chardonnay, Viognier, Sauvignon Blanc, Nerello Mascalese, Nero d'Avola, Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc

**SOIL TYPE:** Tufo, Limestone, clay mix

**ENOLOGIST:** Denis Dubourdieu

**VITICULTURIST:** owners

**HECTARES VINEYARD:** 56

**TOT PROD BOTTLES:** 300,000

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## GRILLO

**VARIETY:** 100% Grillo

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 30,000 bottles

**VINEYARD ALTITUDE:** 400-450 meters

**AGING:** 4 months stainless steel, 2 months in bottle

**MACERATION TIME:** 1 night at controlled temperature 3-5°C.

**VINIFICATION METHOD:** First press transferred to a stainless steel tank for fermentation at temperature control of 18°C. Aging on fine lees with regular batonnage. Wine is cold stabilised at -5°C for 10 days, then clarified with mineral and lightly filtered before bottling.

**DESCRIPTION:** All indigenous, all organic, all stainless steel fermented and elevated Grillo.

**TASTING NOTES:** Wild quince and citrus fruit, minimal notes of white peaches and ending with lemon zest.

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## GERBINO BIANCO

**VARIETY:** 70% Chardonnay, 20% Grillo, 10% Viognier

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 40,000 bottles

**VINEYARD ALTITUDE:** 400-700 meters

**AGING:** 3 months stainless steel, 2 months bottle

**MACERATION TIME:** 3-4 hours at controlled temperature 3-5°C.

**VINIFICATION METHOD:** First press transferred to a stainless steel tank for fermentation at temperature control of 18°C. Each varietal is vinified separately. Aging on fine lees with regular batonnage. Wine is cold stabilised at -5°C for 10 days, then clarified with mineral and lightly filtered before bottling.

**DESCRIPTION:** Organic certified white stainless steel blend of Chardonnay, Grillo and Viognier.

**TASTING NOTES:** Oranges, citron and sweeter yellow peach notes showing through at the pleasant finish.

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## HELIOS BIANCO IGP SICILIA

**VARIETY:** 60% Grillo, 40% Sauvignon Blanc

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 10,000 bottles

**VINEYARD ALTITUDE:** 400-800 meters

**AGING:** 6 stainless steel, 2 months bottle

**MACERATION TIME:** 1 night at controlled temperature 3-5°C.

**VINIFICATION METHOD:** First press transferred to a stainless steel tank for fermentation at temperature control of 18°C. Aging on fine lees with regular batonnage. Wine is cold stabilised at -5°C for 10 days, then clarified with mineral and lightly filtered before bottling.

**DESCRIPTION:** Divine blend of Grillo and Sauvignon Blanc, 100% organic certified.

**TASTING NOTES:** Red sweet oranges, papaya and bold white peaches mingle for a fresh and pleasant finish.

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## GERBINO NERELLO MASCALESE ROSATO

**VARIETY:** 100% Nerello Mascalese

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 10,00 bottles

**VINEYARD ALTITUDE:** 450 meters

**AGING:** 3 months stainless steel, 2 months bottle

**MACERATION TIME:** A few hours in the press controlled temp 3-5°C.

**VINIFICATION METHOD:** First press transferred to a stainless steel tank for fermentation at temperature control of 18°C. Aging on fine lees with regular batonnage. Wine is cold stabilised at -5°C for 10 days, then clarified with mineral and lightly filtered before bottling.

**DESCRIPTION:** 6 hour macerated Nerello Mascalese, to become a classic and aromatic Rosato.

**TASTING NOTES:** Rose scented with tiny notes of citron, candied raspberry on the palate and a fine finish.



## GERBINO ROSSO

**VARIETY:** 35% Cabernet Sauvignon, 35% Merlot, 15% Nero d'Avola, 15% Syrah

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 60,000 bottles

**VINEYARD ALTITUDE:** 450-750 meters

**AGING:** 6 months stainless steel, 3 months barrique 2<sup>nd</sup> & 3<sup>rd</sup> year (Nero d'Avola & Syrah), 5 months bottle

**MACERATION TIME:** Stainless steel tank at temperature of 30°C with cap down only manually for 4 week. Each varietal is done separately.

**VINIFICATION METHOD:** First press transferred to a stainless steel tank for fermentation at temperature control of 18°C. Aging on fine lees with regular batonnage. Wine is cold stabilised at -5°C for 10 days, then clarified with mineral and lightly filtered before bottling.

**DESCRIPTION:** A potpourri of grapes from the high altitude location in central Sicily, all organic!

**TASTING NOTES:** Blueberries mingle with plums and light oriental spices leading to a finish of deep fruit and tobacco notes.



## NERELLO MASCALESE

**VARIETY:** 100% Nerello Mascalese

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 25,000 bottles

**VINEYARD ALTITUDE:** 450 meters

**AGING:** 6 months stainless steel, 4 months barrique 1<sup>st</sup> & 2<sup>nd</sup> year

**MACERATION TIME:** Stainless steel tank at temperature of 30°C with cap down only manually for 4 week.

**VINIFICATION METHOD:** Fermentation begins with native yeast in stainless steel tanks. At the end of alcoholic and malolactic fermentation the wine is transferred to another tank where the skins and remaining juice are separated and pressed. Wine is fined with betonite (mineral) and cold stabilised at -5°C for 10 days, then lightly filtered before bottling.

**DESCRIPTION:** Indigenous Sicilian varietal cultivated here at high altitude, central organic vineyards.

**TASTING NOTES:** Roses and cassis, spice and dry chocolate.



## HELIOS ROSSO IGP SICILIA

**VARIETY:** 70% Nero d'Avola, 30% Syrah

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 9,000 bottles 750ml, 500 bottles 1.5L

**VINEYARD ALTITUDE:** 450 meters Syrah, 750 Meters Nero d'Avola

**AGING:** 9 months in French barrique Quintessence, 6-12 months bottle

**MACERATION TIME:** Stainless steel tank at temperature of 30°C with cap down only manually for 4 week. Each varietal is done separately.

**VINIFICATION METHOD:** Fermentation begins with native yeast in stainless steel tanks. At the end of alcoholic and malolactic fermentation the wine is transferred to another tank where the skins and remaining juice are separated and pressed. Wine is fined with betonite (mineral) and cold stabilised at -5°C for 10 days, then lightly filtered before bottling. Varietals are aged separately and final blend is made after ageing.

**DESCRIPTION:** Ultra ripe Syrah and gutsy Nero d'Avola come together for this proprietor's

label.

**TASTING NOTES:** Candied cherry and red fruit mix, spicy notes for a long and pleasant finish.

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## POGGIONOTTE NERO D'AVOLA

**VARIETY:** 100% Nero d'Avola

**APPELLATION:** Terre Siciliane IGP

**TOTAL PRODUCTION:** 50,000 bottles

**VINEYARD ALTITUDE:** 450-750 meters

**AGING:** 3 months stainless steel, 4 months barrique (50%), 6 months bottle

**MACERATION TIME:** Stainless steel tank at temperature of 30°C with cap down only manually for 4 week.

**VINIFICATION METHOD:** Fermentation begins with selected yeast in stainless steel tanks. At the end of alcoholic and malolactic fermentation the wine is transferred to another tank where the skins and remaining juice are separated and pressed. Wine is fined with betonite (mineral) and cold stabilised at -5°C for 10 days, then lightly filtered before bottling.

**DESCRIPTION:** Nero d'Avola from uncommonly high altitude vineyards with organic certification.

**TASTING NOTES:** Chocolate covered cherries, silky mouth feel and soft tannins with a juicy almost high tone finish.

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