

## DI GIOVANNA

# GRAPES ARE CERTIFIED ORGANIC BY SUOLO & SALUTE



### History

Born to a German mother and Sicilian father, Gunther (36) and Klaus (33) are now responsible for the Di Giovanna vineyard. They are assisted by internationally renowned enologist Riccardo Cotarella and personally accompany the entire production process—from the vineyard to the cellar.

Following the footsteps of their great grandfather Don Toto who planted the first vineyards in 1860 and aged his wines in oak barrels in the cellar of the old stone farmhouse in Fiuminello, the family has cultivated its fields with unwavering pride and dedication for generations.

In 1985 Gunther and Klaus' father, Aurelio, with his wife Barbara, initiated an in-dept examination of micro-climatic conditions and the soil. Following careful cloning and testing he identified the vines best suited to the region.

His efforts resulted in five single vineyards which are home to Grillo, Catarratto, Grecanico, Inzolia, Chardonnay, Sauvignon blanc, Viognier, Semillon, Nero d'Avola, Nerello Mascalese, Merlot, Cabernet Sauvignon, Cabernet Franc and Syrah grapes.



### Vineyards

The Miccina (9hectares), Gerbino (12hectares) and Paradiso (15hectares) vineyards are located 300-450m above sea level in the village of Contessa Entellina. The San Giacomo (4hectares) and Fiuminello (11hectares) vineyards flourish 650-800m above sea level in the mountains surrounding Sambuca di Sicilia.

Gunther and Klaus follow strict biological guidelines and adhere to cultivation methods that guarantee only the best quality: Rows of trellises, cordon training with 6-10 spurs per vines and pruning to ensure a maximum harvest of 1.8 to 2.2 kg per vine.



# DI GIOVANNA



## Vinification

The grapes are hand harvested and transported in crates to ensure that they reach the newly-built cellar intact. The new building snuggles well into the landscape of the Monte Genuardo natural preserve, a protect oasis of Mediterranean flora, and is not far from the original farmhouse in Fiuminello. The upper floors are equipped with state-of-the-art technology, ensuring the constant temperatures required to produce world-class wines. The shiny, stainless steel vats are a sharp contrast to the wooden beams supporting the ceiling. Placed in barriques made of French oak hand selected by our enologist, the wines mature naturally on the lower floor built into the hillside. Finally in bottles, the wines are allowed to reach their full maturity in the cellar of the family palazzo which was designed and built by Don Toto. Di Giovanna wines are the product of passion and enthusiasm.



*Gunther and Klaus Di Giovanna*

## DI GIOVANNA

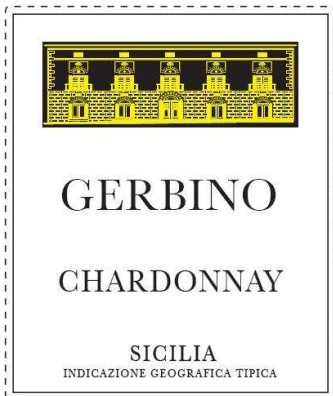
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Winemaker: Dominique Delteil

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## DI GIOVANNA - wines



### **GERBINO CHARDONNAY SICILIA I.G.T.**

*Golden yellow with bright greenish hue. The intense and rich bouquet opens with lush scents of fruit—peach, apple, bananas—in an elegant mineral context. Splendid in the mouth, soft, round and tempting.*

**Varietal:** Chardonnay

**Grape source:** Sambuca die Sicilia (Agrigento)

**Type:** white

**Vineyard:** San Giacomo

**Soil:** Medium fine grain, average lime content

**Year grapes planted:** 1988-1999

**Yield per vine:** 1.8 kg

**Altitude:** 700m above sea-level

**Vine training method:** Rows of trellises, cordon-training (6-8 spurs per vine)

**Density:** 4400 vines per hectare

**Harvest date:** August 15-25

**Leaf thinning/grape pruning:** Leaves are partially thinned 15 days before harvest

**Fermentation tank:** 100 hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in stainless steel bins.

**Vinification:** Destemmed. Maceration “pelliculaire” 6-10 hours at a controlled temperature of 8C. Gentle pressing. Fermentation at a controlled temperature of 18C. Inoculation of selected yeasts.

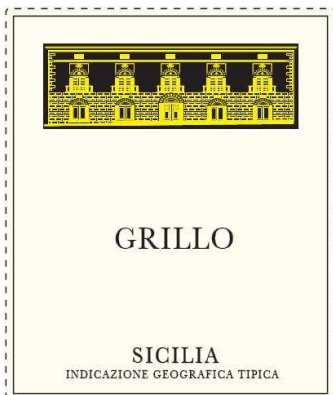
**Amelioration:** Fine wine yeast for 3 months with “batonnage”

**Bottling date:** April

**Alcohol content:** 13.0-13.5%

**Serving temperature:** 12-14C

**Food combination:** Mushrooms and truffles, fish soup, rich flavored fish, mixed boiled meat, white-meat, legumes soups, moldy cheeses, wheel shaped pasta with beans, tuna fish ragout. Ideal with baccala (salt cod) in tomato sauce.



### **GRILLO I.G.T.**

*Straw yellow. The intense aromas range from fruity (peach) and almond to floral. Splendid in the mouth, balanced with an elegant body. Complex scents of a salty and mineral cast.*

**Varietal:** Grillo

**Grape source:** Contessa Entellina (Palermo)

**Type:** white

**Vineyard:** Gerbino, Paradiso

**Soil:** Medium fine grain with mixed layers of yellow and dark grey clay

**Year grapes planted:** 1995

**Yield per vine:** 2 kg

**Altitude:** 400-450m above sea-level

**Vine training method:** Rows of trellises, cordon-training (8 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** August 25-September 5

**Leaf thinning/grape pruning:** Prune 50% of the grapes

**Fermentation tank:** 100hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested by hand and transported in crates.

**Vinification:** Gentle pressing without destemming. Fermentation at a controlled temperature of 18C. Inoculation of selected yeasts.

**Amelioration:** Fine wine yeast for 3 months with “batonnage”

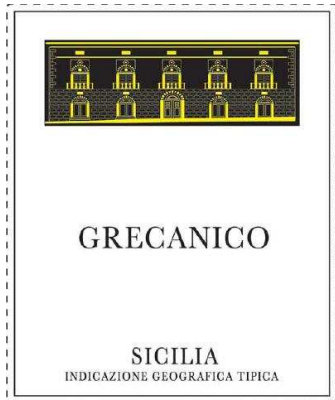
**Bottling date:** April

**Alcohol content:** 13.0-13.5%

**Serving temperature:** 12-14C

**Food combination:** Recommended with fish, elaborate white-meat dishes, soups and light risottos.

# DI GIOVANNA - wines



## GRECANICO—I.G.T. SICILIA

*Intense yellow in color. The wine shows a precise personality linked with extremely elegant fruity sensations. The palate is dry, freshly acidic, moderately alcoholic and balanced. Lingering finish.*

**Varietal:** Grecanico

**Grape source:** Contessa Entellina (Palermo)

**Type:** White

**Vineyard:** Gerbino

**Soil:** Medium-fine grain with layers of dark grey.

**Year grapes planted:** 1995

**Yield per vine:** 2.2kg

**Altitude:** 450 m above sea level

**Vine training method:** Rows of trellises, cordon-training (8-10 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** August 25—September 10

**Leaf thinning/grape pruning:** Prune 30% of the grapes

**Fermentation tank:** 50 hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in crates

**Vinification:** Gentle pressing without destemming. Fermentation at a controlled temperature of 18C. Inoculation of selected yeasts

**Amelioration:** Fine wine yeast for 3 months with “batonnage”

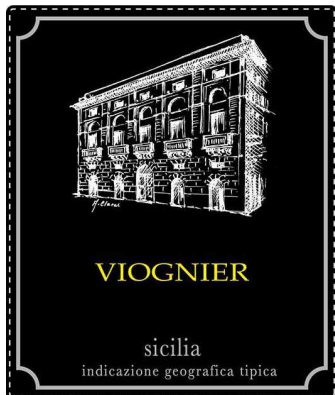
**Bottling date:** April

**Alcohol content:** 13.0%

**Serving temperature:** 12-14C

**Food combination:** Stewed in white-wine sauces; gratined mussels; mantis shrimp in sweet pepper and Parmesan sauce.

## VIOGNIER SICILIA I.G.T. \*\*CERTIFIED ORGANIC\*\*



*Straw yellow. The intense and rich bouquet opens with lush scents of fruit in an elegant mineral context. Splendid in the mouth, soft and tempting.*

**Varietal:** Viognier

**Grape source:** Contessa Entellina (Palermo)

**Type:** White

**Vineyard:** Paradiso—”Striscia Lunga”

**Soil:** Medium-fine grain with layers dark grey.

**Year grapes planted:** 1995

**Yield per vine:** 1.5 kg

**Altitude:** 400-450 m above sea level

**Vine training method:** Rows of trellises, cordon-training (6 spurs per vine)

**Density:** 4400 vines per hectare

**Harvest date:** August 15-20

**Leaf thinning/grape pruning:** Prune 60% of the grapes

**Fermentation tank:** 100 hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in crates

**Vinification:** Destemmed. Maceration “pelliculaire” 10-12 hours at a controlled temperature of 8° C. Gentle pressing. Fermentation at a controlled temperature of 18°C. Inoculation of selected yeasts.

**Amelioration:** Fine wine yeast for 6 months with “batonnage”

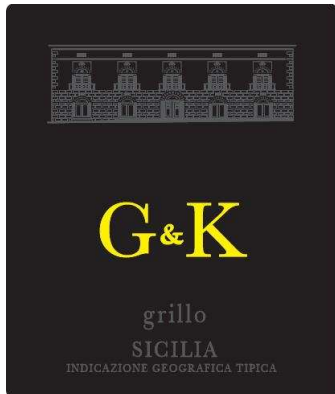
**Bottling date:** February

**Alcohol content:** 13.0-13.5%

**Serving temperature:** 13C

**Food combination:** Recommended with fish, soups and light risottos. Also with legumes, soups, moldy cheeses and spaghetti with seafood. Can also be enjoyed as a dessert wine.

## DI GIOVANNA - wines



### **G+K GRILLO I.G.T.**

*Straw yellow with a slight greenish hue. The intense, elegant aromas range from fruity (peach, apple) to almond to floral. Splendid in the mouth, balanced with a big elegant body. Complex scents of a salty and mineral cast.*

**Varietal:** Grillo

**Grape source:** Contessa Entellina (Palermo)

**Type:** White

**Vineyard:** Gerbino "La Casina"

**Soil:** Medium-fine grain with layers dark grey.

**Year grapes planted:** 1995

**Yield per vine:** 1.5 kg

**Altitude:** 400-450 m above sea level

**Vine training method:** Rows of trellises, cordon-training (8 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** August 25-September 5

**Leaf thinning/grape pruning:** Prune 60% of the grapes

**Fermentation tank:** 50 hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in crates

**Vinification:** Gentle pressing without destemming. Fermentation at a controlled temperature of 18C. Inoculation of selected yeasts

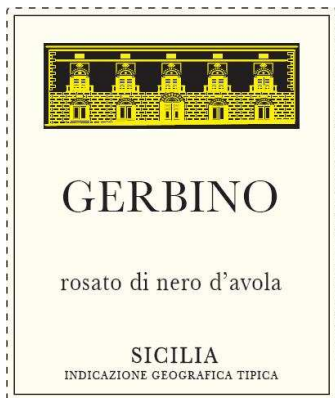
**Amelioration:** Fine wine yeast for 6 months with "batonnage"

**Bottling date:** April

**Alcohol content:** 13.5-14.0%

**Serving temperature:** 12-14C

**Food combination:** Couscous with fish, stewed in white wine sauce; gratined mussels; penne with sweet pepper and parmesan sauce; smoked fish and white meat.



### **GERBINO ROSATO DI NERO D'AVOLA SICILIA I.G.T.**

*Intense rose'. Complex scents of a fruity-mineral cast. Splendid in the mouth, balanced with a big body.*

**Varietal:** Rose' of Nero d'Avola

**Grape source:** Sambuca di Sicilia (Agrigento)

**Vineyard:** Fiuminello

**Soil:** Chalky with rich organic soil

**Year grapes planted:** 1998

**Yield per vine:** 1.5 kg

**Altitude:** 750m above sea level

**Vine training method:** Rows of trellises cordon-training (6-8 spurs per vine)

**Density:** 4400 per hectare

**Harvest date:** October 1-10

**Leaf thinning/grape pruning:** Leaves are partially thinned. Prune 50% of the grapes

**Fermentation tank:** 50hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in crates.

**Vinification:** Destemmed. Maceration on the peels for 12 hours at a controlled temperature of 8° C. Fermentation at controlled temperature of 18° C. Inoculation of selected yeasts.

**Amelioration:** Fine wine yeasts for 3 months with "batonnage"

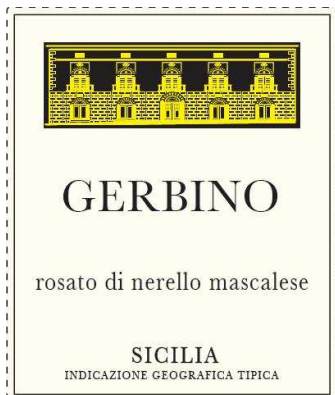
**Bottling date:** December

**Alcohol content:** 13.0-13.5%

**Serving temperature:** 12-13C

**Food combination:** Light appetizers; risotto with seafood, grilled shellfish, white meat; it is also excellent with cheese, pizza, sushi.

# DI GIOVANNA - wines



## **GERBINO ROSATO DI NERELLO MASCALESE SICILIA I.G.T.**

*Intense rose'. Complex scents of citrus fruits. Splendid in the mouth: rich, intense, fruity*

**Varietal:** Nerello Mascalese

**Grape source:** Contessa Entellina (Palermo)

**Vineyard:** Miccina, Paradiso

**Type:** Rose'

**Soil:** Moderate fine grain, low lime content

**Year grapes planted:** 1999

**Yield per vine:** 2 kg

**Altitude:** 350-450 m above sea level

**Vine training method:** Rows of trellises, cordon-training (8 spurs per vine)

**Density:** 4400 vines per hectare

**Harvest date:** October 1-10

**Leaf thinning/grape pruning:** Leaves are partially thinned; prune 50% of the grapes

**Fermentation tank:** 50hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested by hand and transported in crates.

**Vinification:** Destemmed. Maceration pre-fermentaire for 12 hours at a controlled temperature of 8C. Salasso. Fermentation at controlled temperature of 18C. Inoculation of selected yeasts.

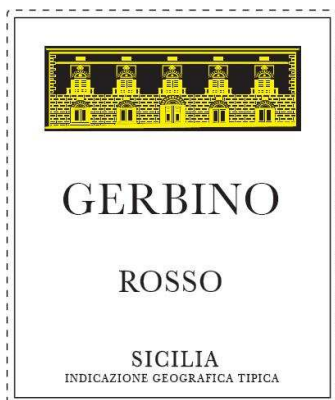
**Amelioration:** Fine wine yeast for three months with batonnage.

**Bottling date:** December

**Alcohol content:** 13.5%

**Serving temperature:** 12-13C

**Food Combination:** Excellent with salads, lobster, hamburgers off the grill, just about anything you want to eat on a hot summer's evening.



## **GERBINO ROSSO SICILIA I.G.T.**

*Intense red with strong ruby hue. Great chromatic impact. Refined scents of ripe prune, violet sweets. A breath of chocolate. The wood of the barrique is well integrated. Full and velvety on the tip of the palate; followed by a warm lingering sensation of thick texture.*

**Varietal:** Nero d' Avola, Cabernet Sauvignon, Syrah, Merlot

**Grape Source:** Contessa Entellina (Palermo)

**Vineyard:** Paradiso and Miccina

**Type:** red

**Soil:** Moderate fine grain, moderate lime content

**Year grapes planted:** 1988-1998

**Yield per vine:** 2 kg

**Altitude:** 350-450m above sea-level

**Vine training method:** Rows of trellises, cordon-training (6-8 spurs per vine)

**Density:** 4400 vines per hectare

**Harvest date:** 10 September—5 October

**Leaf thinning/grape pruning:** Leaves are partially thinned, prune 40% of the grapes

**Fermentation tank:** 50-150hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested by hand and transported in stainless steel tanks.

**Vinification:** Destemmed. Maceration pre-fermentaire for 5 days at a controlled temperature of 8C. Fermentation for 12-15 days with grape peel at controlled temperature of 26-28C. Inoculation of selected yeasts.

**Amelioration:** In stainless steel and barriques

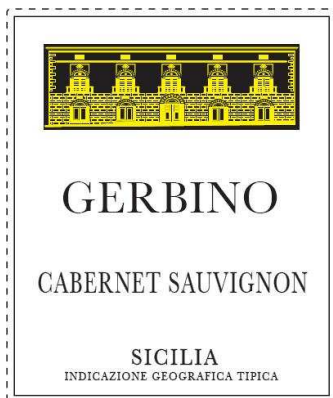
**Bottling date:** May

**Alcohol content:** 13.5-14%

**Serving temperature:** 16-18C

**Food Combination:** Excellent with grilled or roasted red meats, baked wild pig, excellent with strong-textured mature cheeses, pecorino siciliano "stagionato," soup with small lentils from Ustica.

# DI GIOVANNA - wines



## **GERBINO CABERNET SAUVIGNON SICILIA I.G.T.**

*Dense ruby-red color. The bouquet is full with upfront fruity notes. Notes of licorice and cherries against a sweetish background.*

**Varietal:** Cabernet Sauvignon

**Grape Source:** Contessa Entellina (Palermo)

**Vineyard:** Miccina

**Type:** red

**Soil:** Moderate fine grain, low lime content

**Year grapes planted:** 1995

**Yield per vine:** 2.2 kg

**Altitude:** 450m above sea-level

**Vine training method:** Rows of trellises, cordon-training (6-8 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** September 20-October 10

**Leaf thinning/grape pruning:** Leaves are partially thinned, prune 30% of the grapes

**Fermentation tank:** 50-150hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested by hand

**Vinification:** Destemmed. Maceration pre-fermentaire for 5 days at a controlled temperature of 8C. Fermentation for 15 days with grape peel at controlled temperature of 26-28C. Inoculation of selected yeasts.

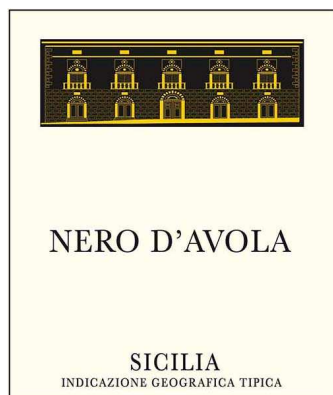
**Amelioration:** Stainless steel tanks

**Bottling date:** June

**Alcohol content:** 13.5-14%

**Serving temperature:** 16-18C

**Food Combination:** A classic with red meat, especially when grilled and served with vegetables such as broccoli rabe or escarole; can easily overpower light fare.



## **NERO D'AVOLA I.G.T. SICILIA**

*A noble version of Nero d'Avola with a dense purple red with violet hue. Red fruit such as plums, berries, also licorice and carob, pepper grains and fig preserves. Elegant and compact tannins, rather than weighty. A wine with a big structure and a remarkable personality.*

**Varietal:** Nero d'Avola

**Grape Source:** Contessa Entellina (Palermo)

**Vineyard:** Paradiso

**Type:** red

**Soil:** Moderate fine grain, low lime content

**Year grapes planted:** 1999

**Yield per vine:** 1.8 kg

**Altitude:** 350m above sea-level

**Vine training method:** Rows of trellises, cordon-training (8-10 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** September 20-October 5

**Leaf thinning/grape pruning:** Leaves are partially thinned 15 days before harvest and pruned 30% of the grapes

**Fermentation tank:** 50-75hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested by hand

**Vinification:** Destemmed. Maceration pre-fermentaire for 5 days at a controlled temperature of 8C. Fermentation for 15 days with grape peel at controlled temperature of 27-29C. Inoculation of selected yeasts.

**Amelioration:** Barriques (six months)

**Bottling date:** May

**Alcohol content:** 13.5-14%

**Serving temperature:** 16-18C

**Food Combination:** Try pairing this wine with a simple backed polenta with Sicilian peperonata sauce and olives.

## DI GIOVANNA - wines



### Nerello Mascalese

*A noble version of nerello Mascalese with a deep ruby-red color. Full, absorbing nose that is remarkably persistent. Wine with big structure and persistent finish.*

**Varietal:** Nerello Mascalese

**Grape source:** Contessa Entellina (Palermo)

**Type:** Red

**Vineyard:** Paradiso

**Soil:** Moderate fine grain, low lime content

**Year grapes planted:** 1995

**Yield per vine:** 2kg

**Altitude:** 350-400 m above sea level

**Vine training method:** Rows of trellises, cordon-training (8-10 spurs per vine)

**Density:** 4000 vines per hectare

**Harvest date:** 5-10 October 2005

**Leaf thinning/grape pruning:** Leaves are partially thinned 15 days before harvest and prune 30% of the grapes.

**Fermentation tank:** 50 and 75 hl temperature controlled stainless steel tanks.

**Harvest and transport:** Harvested only by hand

**Vinification:** Destemmed. Maceration "pre-fermentaire" for 5 days at a controlled temperature of 8C. Fermentation for 15-20 days with grape peel at controlled temperature of 27-29C. Inoculation of selected yeasts.

**Amelioration:** Barriques (6 months)

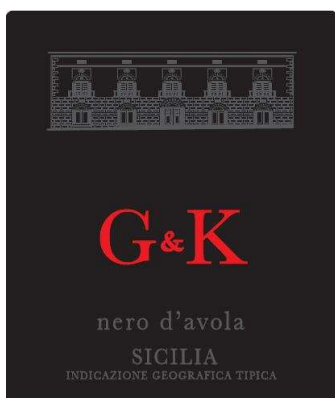
**Bottling date:** May

**Alcohol content:** 14%

**Serving temperature:** 16-18C

**Food combination:** Breaded mutton cutlets with thyme; Oven-roasted veal shoulder with potatoes and onions.

### G + K NERO D'AVOLA I.G.T. SICILIA



*A noble version of Nero d'Avola with a dense ruby-red color. The enthralling bouquet calls attention to mature and sweet but not cooked scents and floral notes of violets. A wine with a big structure and a remarkable personality.*

**Varietal:** Nero d'Avola

**Grape source:** Sambuca di Sicilia (Agrigento)

**Vineyard:** Fiuminello

**Type:** Red

**Soil:** Chalky with rich organic soil

**Year grapes planted:** 1998

**Yield per vine:** 1.8kg

**Altitude:** 750m above sea level

**Vine training method:** Rows of trellises cordon-training (6-8 spurs per vine)

**Density:** 4400 per hectare

**Harvest date:** October 1-10

**Leaf thinning/grape pruning:** Leaves are partially thinned 15 days before harvest. Prune 50% of the grapes

**Fermentation tank:** 50hl temperature controlled stainless steel tanks

**Harvest and transport:** Harvested by hand and transported in crates

**Vinification:** Destemmed. Maceration "pre-fermentaire" for 5 days at a controlled temperature of 8C. Fermentation for 15-20 days with grape peel at controlled temperature of 27-29C. Inoculation of selected yeasts..

**Alcohol content:** 14.0-14.5%

**Serving temperature:** 16-18C

**Food combination:** Eggplant in sweet-sour sauce with tomato; couscous of fish or meat, not too spicy. Turkey breast with mushroom salad.