

NERO D' AVOLA Terre Siciliane

Zone: Contessa Entellina & Sambuca di Sicilia

Vineyard: Paradiso

Terroir: Tufo, Clay mix

Altitude: 1,600 feet above sea level

Yield per Vine: 1,8 kg.

Varietals: 100% Nero d' Avola

ABV: 14% Vol

Production: 30,000 bottles



The Di Giovanna family has been cultivating organic vineyards for five generations in western Sicily, just outside the town of Sambuca di Sicilia. Brothers Gunther & Klaus manage the family's 56 hectare estate and winery where their organic, hand crafted wines are made and bottled. Their wines are made exclusively with their estate fruit and all of their vineyards are certified organic by Suolo e Salute SRL. The wine cellar is nestled in the mountainside of the nature reserve Monte Genuardo, full of wild life and biodiversity.

Wine Description:

The Di Giovanna Nero d' Avola is a more powerful yet elegant expression of the native Sicilian grape. Thanks to rigorous vineyard work and yields reduced by 50% the wine is very concentrated and flavorful. It expresses the unique terroir of the estate's mountainside vineyards.

Hand harvested grapes from are destemmed & crushed, fermentation and warm maceration for about 20 days on the skins in stainless steel tank. 50% of the Nero d'Avola is aged in second year French oak barrels for 6 months to impart a silky texture and roundness on the pallet. The wine is aged in bottle for 12 months before release.

Notes of chocolate covered black cherries and plums followed by a hint of toast and spice. The wine has a silky and pleasant texture while packing a lengthy and powerful punch!

Food Suggestions:

Pair with pizza or pasta with tomato sauce and fresh mozzarella. Try with eggplant caponata, grilled vegetables, grilled lamb and pork.