



WINEMAKER

Gunther & Klaus Di Giovanna

FARMING

Certified Organic

VARIETALS

Nerello Mascalese

FEATURES

Cork, Vegan

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Di Giovanna

Nerello Mascalese Rosato 'Vurria'

ITALY, SICILY, DOC SICILIA



WINERY OVERVIEW

The Di Giovanna are one of the oldest wine families in Sicily. Located in the town of Sambuca in western Sicily, the 5th generation family property is managed by brothers Gunther and Klaus Di Giovanna, and their parents, Aurelio and Barbara Di Giovanna, who are still actively involved in both sales and production.

Originally from Pennsylvania, Sales and Marketing Manager Melissa Di Giovanna's wine career began in the New York City retail and restaurant scene until Regal was fortunate enough to capture her as their NY Sales Manager. It was a role she loved and thrived in, but her future had more in store when her path merged with Gunther. She now lives in Sicily as part of the Di Giovanna family. Melissa and Gunther's two young sons are already involved in the winery with their label designs, and in 2021, Melissa and Gunther's children, and Kalus' two daughters, designed the label for the V.3 Vasca Tre Catarratto boxed wine.

The Di Giovanna property extends for almost 247 acres (100 hectares) and is composed of 160 acres (65 hectares) of vineyards, 34 acres (14 hectares) of olive groves and 52 acres (21 hectares) of wheat fields and forests. They have five family vineyards: Miccina, Gerbino, Paradiso, San Giacomo and Fiuminello, which are in the small DOC of Contessa Entellina and Sambuca di Sicilia, in the heart of the Terre Sicane. Miccina, Gerbino and Paradiso vineyards are planted on the high hillsides of the DOC Contessa Entellina. San Giacomo and Fiuminello vineyards are situated on the slopes of Monte Genuardo and surround the winery. Soils are a mixture of volcanic tuff, chalk, limestone, and clay.

Their wine cellar is nestled in the mountainside of Monte Genuardo, a protected nature reserve. Their wines are classified as IGT Terre Siciliane and DOC Sicilia, and production is focused on native Sicilian vines such as Nero d'Avola, Nerello Mascalese, Grillo, Catarratto and select international varieties including Chardonnay, Syrah and Merlot.

Di Giovanna also makes organic Extra Virgin Olive Oil that enhances the recipes of a healthy Mediterranean diet. The Extra Virgin Olive Oil is an equal parts blend of two cultivars: Biancolilla and Nocellara del Belice. The Biancolilla, with its light, fruity characteristics, and the Nocellara del Belice, with intense and spicy flavors, harmonize to create a balanced, elegant olive oil that best expresses the unique qualities of the area.

The Di Giovanna family is committed to organic practices in their olive groves, vineyards and winery, preserving their land and history. They offer sustainable bag-in-box packaging, keg wine, and lean natural in their winemaking style. Their products are all Certified Organic through Suolo e Salute srl. since 1997.

VINEYARD

The vineyards surround the family stone barn. The average altitude is 350 meters above sea level.

TERROIR

Calcareous clay, Tuff

VITICULTURE

The Nerello Mascalese stock was taken by Aurelio Di Giovanna from a 100 year old vineyard in Noto, Eastern Sicily where the vine has its origins. Yields lowered by 50% with green harvest along with single-side leaf thinning. Grapes are hand-harvested when it is fresh, between the hours of 4:30am-9am and 5:00pm-9pm. Daytime temperatures during harvest can average 95F to 104F degrees.

VINIFICATION

Grapes are soft-pressed for over 3 hours. Fermentation starts with a combination of ambient yeasts and organic selected yeast in stainless steel tank.

AGING

6 months on the fine lees in stainless steel.

