



HELIOS ROSSO Terre Siciliane

Zone: Contessa Entellina
Vineyard: Paradiso
Terroir: Tuff, Clay mix
Altitude: 450 meters
Yield per Vine: 1,6 kg.
Varietals: 70% Nero d'Avola, 30% Syrah
ABV: 14% Vol
Production: 7.000 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 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.

Wine Description:

'Helios' comes from the Greek 'sun' and is named after father Aurelio, inspired by Sicily's unique luminosity. The family's flagship red is a harmonious blend of old vine Nero d'Avola and Syrah.

Hand harvested grapes in boxes of 20 kg each, destemmed and crushed. Spontaneous fermentation in oak barrels with manual punch-down. Long maceration (20-21gg) and malolactic fermentation in barrel. Aging for 12 months in French oak barrels. Aged in bottle for 2 years before release.

Deep red with violet hues. Fresh and fruity nose, notes of prune and wildberry and spice, well integrated with the contributions of the oak. In the mouth, pleasantly persistent, accompanied by soft tannins and a bright acidity.

Food Suggestions:

Pasta with tomato sauce & eggplant , wild boar ragu. Pairs well with grilled or roasted lamb and game meats.