



WINEMAKER

Gunther & Klaus Di Giovanna

FARMING

Certified Organic

VARIETALS

Nero d'Avola, Syrah (Shiraz)

FEATURES

Bottle, Cork, Vegan

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Di Giovanna

Nero d'Avola 'Helios'

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.

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

Helios is crafted from a historic family parcel called Paradiso in Contessa Entellina where the vines are over 30 years old and at 1,400 feet of elevation. Here, the ancient history of Nero d'Avola and Syrah are deeply linked to the western Sicilian wine tradition. Helios, the Greek god of sun, is named after the winery's founder Aurelio Di Giovanna. Helios represents the pinnacle of the family's passion and dedication to their organically cultivated vineyards. 85% Nero d'Avola, 15% Syrah.

TERROIR

Mixed clay and volcanic tuff soil.

VITICULTURE

Hand harvested grapes in boxes of 20 kg each, destemmed and crushed.

VINIFICATION

Fermentation in open top oak barrels with manual punching and native yeasts. Long maceration (20-21gg) and malolactic fermentation.

AGING

15 months in stainless steel, 9 months in French tonneau

TASTING NOTES

This flagship Nero d'Avola is surprising for its elegance, showing a mix of ripe dark fruits and black cherry. A persuasive Nero d'Avola and Syrah blend, with aromas of sweet spice, black cherry and earthy notes. Balanced with a tannic texture of great finesse and a beautiful saline line giving freshness and length to the flavors

