



WINEMAKER

Gunther & Klaus Di Giovanna

FARMING

Organic

FEATURES

Bottle, Screw cap



Di Giovanna

Gerbino Organic Extra Virgin Olive Oil

ITALY, SICILY, GERBINO & PARADISO

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

GERBINO Organic Extra Virgin Olive Oil is a blend of 50% Nocellara del Belice and 50% Biancolilla olives from our olive groves planted on the high hillsides of Contessa Entellina, province of Palermo. The olive groves are carefully nurtured throughout the entire cultivation process by brothers Gunther & Klaus Di Giovanna, following strict organic methods.

TERROIR

Volcanic tuff soil. Altitude: 1,400 feet above sea level. Size: 13 hectares

VITICULTURE

Between October 10 - November 5, the olives are hand-picked each day, transported to the mill in small crates.

VINIFICATION

Cold pressed on the same harvest day to ensure that the olive oil preserves all of its healthful characteristics and freshness. The cold temperature and short milling time of 20 minutes extracts much less oil but the finest quality. The olive oil is decanted in steel tank, under nitrogen, and hand bottled unfiltered.

TASTING NOTES

Gerbino is a medium intensity olive oil, pale green in color. Its distinct olive scent is complemented by complex aromas that hint of grasses, flowers, tomato leaf and artichoke. It is medium in body. It has a pleasant taste, elegant and balanced with mild, peppery accents.

