



AZIENDA AGRICOLA BIOLOGICA
DI GIOVANNA



Olive trees have been cultivated in Sicily for the production of olive oil since the time of the Phoenecians and Greeks who once lived in the Adranone area of Sambuca di Sicilia.



The Di Giovanna family has continued the long tradition of olive tree cultivation and olive oil production in western Sicily. The family property of olive groves and vineyards is located in the zone of Contessa Entellina.

Their Extra Virgin Olive Oil is made from two native Sicilian varieties, native to the Belice area: Nocellara del Belice & Biancolilla. 13 hectares of olive trees are planted at the estate. The soil is ancient volcanic tufo, rich in minerals. The olive groves are carefully nurtured throughout the entire cultivation process by brothers Gunther & Klaus Di Giovanna. The Gerbino EVOO is decanted in steel tank under nitrogen and bottled without filtration; It is certified organic.

Each year from October to November the olives are hand-picked, gathered on nets and taken to the olive mill.



The olives are cold pressed each afternoon on the same day they are picked, to ensure that the olive oil preserves all it's healthful characteristics and freshness.



Gerbina Olio



Extra Vergine di Oliva

Territory: Contessa Entellina (Palermo)

Zone: Gerbino & Paradiso

Soil: Tufacous

Altitude: 1,300 feet above sea level

Cultivation: Certified Organic

Varietals: 50% Biancolilla, 50% Nocellara del Belice

Harvest Period: 15 October-15 November

Production: 15,000 Liters annually.

Acidity: 0.20

Polyphenol: 250 mg/kg

Vitamin E. 3,30 mg/kg

Tasting notes

The Gerbino EVOO is a medium intensity oil, with a light green color and yellow reflections. It's distinct olive scent is complemented by complex aromas that hint of grasses, flowers and almonds. It is medium in body, elegant with notes of white pepper; finishing with a delicate balance between mild and bitter-picant accents.

Available formats- 5 L. can, 750 ml., 500 ml. and 250 ml. bottles.

How to enjoy...

Best enjoyed as a finishing oil. Use as a salad dressing, with fresh sea salt and vinegar of your choice. Try drizzling it on grilled tuna, swordfish, grilled vegetables and meats. Also delicious for dipping, topping your soups and stews. Drizzle on pizza to add another dimension of flavor.

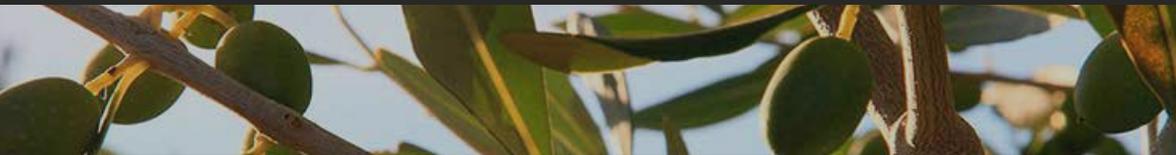


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