



WINEMAKER

Klaus and Gunter Di Giovanna

FARMING

Certified Organic

VARIETALS

Grillo

FEATURES

Bottle, Cork, Vegan

ABV

11.5%

AVAILABLE SIZES (L)

0.750



Di Giovanna

Grillo 'Camurria Orange'

ITALY, SICILY, TERRE SICILIANE IGP



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

Paradiso in Contessa Entellina, 30-year-old vines located at 450 meters s.l.m. organically grown.

TERROIR

Volcanic tuff soil.

VITICULTURE

The organic grapes are hand-harvested early September.

VINIFICATION

Spontaneous fermentation, maceration on the skins for 5 days, malolactic fermentation in stainless steel tank. Total So2: 26 mg/L.

AGING

9 months on the fine lees in stainless steel tanks and neutral barrel. Bottled unfined and unfiltered.

TASTING NOTES

Camurria is Sicilian for 'trouble.' The wine has an expressive bouquet of wildflowers, almonds, marzipan and orange peel. Medium in body, savory with a beautiful acid core, layered with citrus, stone fruits and sweet spice.

