



“G” di GIOVINCO

ROSSO *Riserva*

SAMBUCA DI SICILIA DOC



*MOCKUP

Production Area: Sambuca di Sicilia (AG),
c.da Sgarretta - 350m s.l.m.

Variety: 60% Nero d'Avola / 40% Syrah

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are hand-harvested and carefully sorted. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks (22–25 °C) for about 10 days. During this process, daily punch-downs are carried out along with 2–3 délestage operations until the sugars are fully depleted. After fermentation, the wine remains in contact with the skins for a few additional days.

Following racking, malolactic fermentation takes place. The wine is then transferred to oak barriques for 14 months (50% new and 50% first- and second-use barrels). After bottling, it is aged in bottle for a further 6 months.

Winemaker: Vito Giovinco



Bright ruby red with subtle purple hues. On the nose, violet, sour cherry and fresh red fruits, with elegant Syrah notes of black pepper and Mediterranean herbs. The palate is rich and enveloping, with structured, persistent tannins.



Ideal with grilled meats, roasts, and aged cheeses. It also surprises with structured fish dishes, where it fully expresses its versatility. **Serve at 16–18 °C.**