

DONNAFUGATA®

Lighea 2013

Lighea 2013 is sunny and bright: fresh and fragrant in the mouth, it opens on the flowery and fruity notes of Zibibbo, orange blossom and pink grapefruit stand out.

Type: White - Zibibbo Terre Siciliane IGP.

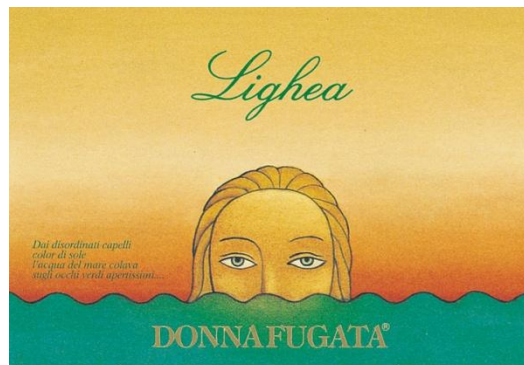
Grapes: Zibibbo (Muscat of Alexandria).

Production area: island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Ghirlanda, Serraglia, Gibbiuna, Barone, Bukkuram, Favarotta, Monastero.

Altitude: 200 to 400 AMSL

Orography: complex orography, typically volcanic, soils mainly cultivated on terraced slopes.

Soils: Sandy, originating from lava, they vary between sub-acidic and neutral (pH 6.5 - 7). Deep, fertile soils well-endowed with minerals.



VINEYARD

Training and pruning: The vines are cultivated by hand, each planted in a basin and trained in a low, broad bush system with 2 to 4 arms. Age of vines up to 100 years.

Planting densities: 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

Yield per hectare: about 6 tons (2.4 tons an acre).

Vintage: on Pantelleria 2013 was a vintage with slightly more rainfall than in previous years, with temperatures in line with the average of recent years. The harvesting of the grapes for the production of Lighea, which come from vineyards in the cooler districts, began on August 25. The wide temperature range between day and night enhanced the aromatic richness of the Zibibbo that we find in this Lighea 2013.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: in stainless steel vats for some months and at least two months in bottle before being released to the market.

Analysis data: alcohol 12.34% ABV, total acidity 6 g/l, pH 3.9.

TASTING NOTES

Description (13/1/2014): Lighea 2013 is bright straw yellow with greenish reflections. On the nose the aromatic richness opens with the typical aromas of Zibibbo: fruity notes of citrus, especially pink grapefruit, and flowery aromas of orange blossom, with aromatic Mediterranean herbs in the background. The palate is fresh and fragrant, well balanced between sapidity and structure.

Aging potential: to be enjoyed within 4-5 years.

THE WINE EXPERIENCE

Food & Wine: recommended with all types of oily fish, baked pasta in white sauce, fried fish. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 9-11°C (48-52° F).

Occasions: sunny and bright, it is an ideal wine for an aperitif with friends and we recommend it for your first date.

Art & wine: "From the disheveled tresses the color of the sun, seawater flowed over the green, wide-open eyes." Thus Giuseppe Tomasi di Lampedusa describes Lighea, the bewitching siren and principal figure in his novel. She has inspired the creation of a complex and innovative wine and an equally original label. "It was not easy to print this label", Gabriella recalled, "and preserve the thousand shadings of the original colors of the drawing."

First vintage: 1990.