

Lighea 2010

Type: White - Zibibbo Sicily IGP.

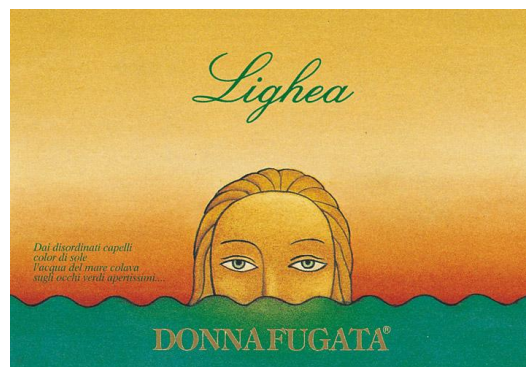
Grapes: Zibibbo (Muscat of Alexandria).

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

Altitude: 200 to 400 m AMSL

Orography: 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: 2010 was a rainier year than usual; yield somewhat lower but quality high thanks to ripe and healthy grapes giving wines of particular finesse; the grapes harvested from August 29th in the "fresher" districts and coming from younger vineyards have been destined to Lighea, aromatic and mediterranean, it charms with the typical Zibibbo notes.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

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

Analysis data: alcohol 12.27% ABV, total acidity 6.0 g/l, pH 3.30.

TASTING NOTES

Description (03/01/2011): bright straw yellow with greenish hues, its brightness becomes grape, pear, melon to the nose; the flower merges with fruit, almond and rosemary. On the palate Lighea 2010 is beautifully caressing and enchants with the typical features of Zibibbo, pulpy and persistent.

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's 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.