

# DONNAFUGATA®

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Lighea 2009

White - Zibibbo Sicilia IGP

With the 2009 vintage Lighea becomes a distinctively Pantellerian wine, an aromatic mono-varietal made from Zibibbo (Muscat of Alexandria) grapes grown on the island of Pantelleria. Harvesting began on August 26 and ended on September 19.

In general, good differences in temperature between day and night helped enhance the aromatic range of the Zibibbo grapes, which are grown on volcanic soil and trained in a low bush form, on terraced hillsides; an extraordinary example of heroic viticulture.

For Lighea were selected the grapes that in some parts of the island achieve ideal aromatic maturation without being too sugary and with good acidity. In fact, the wine is only moderately alcoholic and pleasantly fresh.

The Lighea 2009 was vinified in steel, as in the past; mineral notes and sapidity complete the aromatic spectrum typical of Zibibbo and give Lighea balance. It is a profoundly Mediterranean wine, very appealing and intriguing.

*Alcol: 12,3 % vol. - Total Acidity: 6,01 g/l. - pH: 3,29*

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