

Lighea

White - Zibibbo Sicilia IGP



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Curiosity

“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 wasn’t easy to print this label,” Gabriella Rallo recalled, “and preserve the thousand shadings of the original colors of the drawing.” First vintage 1990.

Grapes: Zibibbo (Moscato d’Alessandria) cultivated at Pantelleria and trained in an extremely low bush and pruned short; planting density 2,500 vines per hectare (1,011 an acre); production of about 5.0 tons per hectare (2.0 tons an acre); volcanic terrain rich in minerals.

Alcohol content: 12-13% vol.

Vinification: After soft pressing of the grapes, the must is fermented at controlled temperatures; The wine ages in the bottle for a minimum period of two months before release.

Description: Alive and bright, rich in golden-green reflections. Aromas of beautiful floral scents of white roses and acacia, followed by mineral and salty notes. Peach and zagara emerge finishing with thorn tree, candied citrus rind and a touch of honey. On the palate, a great correspondence between taste and olfactory, of a matrix of minerals. Fresh, sapid and enveloping structure.

Food & Wine: Recommended with all types of fish, baked pasta in white sauce, fried fish.

Two dishes: *Sarde a beccafico* (sardines stuffed and roasted or fried). *Pesce gatto con ravioli e asparagi alla maggiorana* (dogfish with ravioli and asparagus flavored with marjoram).

Serve: In tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52°F).

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