

## Prio 2016

**Collection Fresh and Fruity:** wines based on autochthonous varieties, modern and that have an immediate pleasantness

***An autochthonous single variety with marked scents of citrus, Prio 2016 is an intense and fragrant white that brings joy at first sip.***



**DENOMINATION:** Catarratto Sicilia Doc

**GRAPES:** Catarratto.

**PRODUCTION ZONE:** south-west Sicily, Contessa Entellina estate and neighboring areas.

**TERRAINS:** altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

**VINEYARD:** VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

**VINTAGE 2016:** The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

**HARVESTING:** The Catarratto for the production of Prio was harvested during the second ten days of September.

**VINIFICATION:** Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for two months and then at least three months in bottle before release.

**ANALYSIS DATA:** alcohol 12.38 % vol ABV, total acidity 5.7 g/l, pH 3.23

**TASTING NOTES (09/03/2017):** Prio 2016 has a brilliant straw yellow color. The nose offers a fragrant bouquet with marked citrus scents of lemon and citron combined with notes of white-fleshed pineapple. The palate is fresh and perfectly reflects the nose.

**AGING POTENTIAL:** to be enjoyed within 3 years.

**FOOD & WINE:** it goes well with hot and cold seafood appetizers, crustaceans and vegetable-based pastas. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at time of serving, excellent at 9-11°C (48-52° F).

**DIALOGUE WITH ART:** Joy, happiness, this is the meaning of *prio* in Sicilian dialect. It is the unexpected and authentic joy of a woman, sitting on a beach at sunset on a day in early summer, sweetly kissed by a butterfly that lands on her face. A lively and sensual label like the Catarratto signed DonnaFugata.

**FIRST VINTAGE:** 2014