

# DONNAFUGATA®

## Prio 2020



***Fresh and Original Collection:*** Pleasant wines with Sicilian soul.

***An autochthonous single variety with marked scents of citrus, Prio 2020 is an intense and fragrant white that brings joy at first sip.***

**DENOMINATION:** Sicilia Doc Lucido

**GRAPES:** Lucido (synonym for Catarratto)

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

**TERRAINS AND CLIMATE:** 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

**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/acre).

**VINTAGE:** at **Contessa Entellina** in the heart of western Sicily, the **2020** vintage was less precipitous, with 437 mm of rain compared to the average of 647 mm\*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened; compared to the average of the last few years the production was slightly lower and the harvest took place 5-10 days early. The 2020 vintage brought to life white wines of good aromatic intensity and excellent acid structure. \*The precipitation

data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

**HARVESTING:** The Lucido (Catarratto) destined to Prio was harvested between the first decade 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 12.47 % vol ABV, total acidity 5.40 g/l, pH 3.24.

**TASTING NOTES (20/01/2021):** Prio 2020 has a brilliant straw yellow color. The nose offers a fragrant bouquet with marked citrus scents of grapefruit and citron combined with flowery notes of elderflower. The palate is fresh and reflects perfectly 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).

**WHEN YOU DESIRE TO:** Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

**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 Lucido signed Donnafugata.

**FIRST VINTAGE:** 2014