

Prio 2018



Fresh and Original Collection: Pleasant wines with Sicilian soul.

An autochthonous single variety with marked scents of citrus, Prio 2018 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: 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: in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average * (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. The harvest was thus in line with the company quality objectives that are oriented to high quality productions. * (precipitation average calculated from the 2003 harvest and measured by SIAS, Sicilian Agrometeorological Service)

HARVESTING: The Lucido for the production of Prio was harvested during the second 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 12.43 % vol ABV, total acidity 5.9 g/l, pH 3.37

TASTING NOTES (07/01/2019): Prio 2018 has a brilliant straw yellow color. The nose offers a fragrant bouquet with marked citrus scents of grapefruit and citron combined with notes of Mediterranean scrub. 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).

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