

Lighea 2017



Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

An unforgettable aromatic Mediterranean white, the fruit of the heroic viticulture of Pantelleria, Lighea 2017 is characterized by an ample and rich bouquet combined with a fresh mineral vein.

DENOMINATION: Sicilia Doc Zibibbo

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Ghirlanda, Serraglia, Gibbiuna, Barone, Bukkuram, Favarotta, Monastero

TERRAINS: altitude from 20 to 400 m a.m.s.l.; Orography: complex, typically volcanic, with terrains mainly cultivated on terraces. Soils: sandy, originating from lava, sub-acid or neutral reaction; deep and fertile, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a "creative and sustainable" practice. Planting density from 2,500 to 3,600 plants/ha with yields of 5- 6- tons/ha (2 – 2.4 tons per acres).

VINTAGE 2017: A vintage with little rainfall compared to the average. This resulted in the need, in some vineyards, to perform cluster thinning in order to balance the crop load with soil water availability, to favor optimal ripening of grapes. On Pantelleria, in quantitative terms, a drop of about 20% compared to the company's average of recent vintages. Absolute satisfaction with the quality achieved with all the interpretations of Zibibbo: the dry one, Lighea, the Moscato Kabir and the Passito Ben Ryé.

HARVESTING: The Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the 14 districts where the company has its vineyards that differ in altitude, exposure, proximity to or distance from the sea; this year, instead, – due to early ripening – the harvest was shorter, starting on 17/8 and concluding on 4 September.

VINIFICATION: fermentation took place in stainless steel at a temperature of 14-16°C. Aging in tanks for two months and at least three months in bottle before release.

ANALYSIS DATA: alcohol 12.50% ABV, total acidity 5.6 g/l, pH 3.20

TASTING NOTES (28/02/2018): Lighea 2017 has a brilliant straw yellow color with greenish reflections. The nose offers a rich and fragrant bouquet with classic notes of orange blossom combined with citrusy scents (citron, bergamot) and nuances of Mediterranean scrub. The nose is perfectly reflected on the palate, enlivened by a fresh mineral vein.

AGING POTENTIAL: to be enjoyed within 4-5 years.

FOOD & WINE: recommended with all types of oily fish, baked pasta in white sauce, fried fish. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 9-11°C (48-52° F).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "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 was not easy to print this label", Gabriella (founder of Donnafugata, with her husband Giacomo) recalled, "and preserve the thousand shadings of colors of Pantelleria Island, painted in the original drawing."

FIRST VINTAGE: 1990.