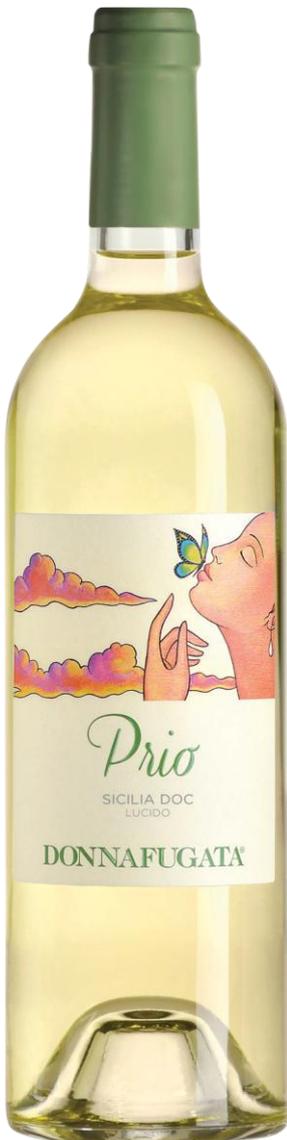


Prio 2024

Sicilia Doc Lucido

A monovarietal wine which combines strong citrus flavours with delicate floral notes, Prio 2024 is a fresh and fragrant white that brings joy from the very first sip.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

GRAPES

Lucido (synonym of Catarratto).

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

The 2024 growing season was characterised by low rainfall and higher average temperatures; the harvest began a few days early. The quantity produced was below average; the quality was completely in line with the company's targets.

WINEMAKING AND AGEING

After the gentle pressing of the grapes, the must is fermented in steel at a controlled temperature. Ageing in tanks for two months and then in the bottle for three months before being marketed.

TASTING NOTES

Prio 2024 is a straw yellow colour with greenish tints. It stands out for its fragrant bouquet with hints of citrus fruit combined with floral notes and aromatic herbs (sage and thyme). In the mouth it is fresh with perfect correspondence between flavour and aroma. (31/1/2025)

AGEING POTENTIAL

Enjoy at its best within 3 years.

DESIGNER LABELS

Joy and 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 an early summer's day, gently kissed by a butterfly that lands on her face. A label as intriguing and sensual as Lucido by Donnafugata.

FOOD PAIRINGS

Pair with raw fish, fried vegetables and fried fish. Also excellent with rice salads and chicken. Serve in medium-sized and medium-height wineglasses. Can be uncorked at the time of serving and served at 9-11°C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.8 g/l, pH 3.20.

FIRST VINTAGE

2014.



Donnafugata è
certificata Sostain