

Prio 2017

Collection Fresh and Informal: Pleasant wines from autochthonous varieties

An autochthonous single variety with marked scents of citrus, Prio 2017 is an intense and fragrant white that brings joy at first sip.



DENOMINATION: Sicilia Doc Catarratto

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: At Contessa Entellina in the year 2017, 555 mm of rain was recorded, a figure that is slightly below the average (661 mm) of this territory. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. Furthermore, there was a quantitative decrease of about 15% compared to the company average. The quality of the vintage is very positive: thanks to a careful management of agronomic practices and vinifications, the harvest's results are whites of extraordinary finesse and aromatic intensity; the ideal phenolic ripeness instead has given reds of great elegance.

HARVESTING: The Catarratto for the production of Prio was harvested during 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 12.10 % vol ABV, total acidity 5.4 g/l, pH 3.23

TASTING NOTES (11/01/2018): Prio 2017 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 color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

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