

Lighea 2023

Sicilia Doc Zibibbo

Donnafugata continues to maintain its commitment to good practice with regard to sustainability. With the 2023 vintage, the aromatic Mediterranean Lighea adopts the One Hundred Percent Sicily borgognotta bottle, a lighter bottle produced from glass recycled on the island, and the Nomacorc Ocean closure obtained by recycling plastic collected in coastal areas. A fresh wine that goes well with Stefano Vitale's restyled label in line with his original sketch.



PRODUCTION AREA

South-western Sicily, grapes produced on the Island of Pantelleria.

GRAPES

Zibibbo.

SOILS AND CLIMATE

Altitude from 20 to 400 m a.s.l.; Orography: complex, typically volcanic, with terraced slopes. Sandy soils, originating from lava, sub-acid or neutral reaction, well-endowed with minerals. Climate is sunny, windy, and almost dry.

VINEYARD

The vines are cultivated, in hollows; the training method is the pantellerian traditional low bush vine "alberello pantesco"; as a "creative and sustainable" agricultural practice, "albarello pantesco" has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity. Planting density from 2,500 to 3,600 plants per hectare, with yields of 5-6 tons/ha (2-2.4 tons/acre).

VINTAGE

2023 was a challenging year: the abundant rainfall in May and the high temperatures that lasted for about ten days in July imposed scrupulous agronomic practices of integrated pest management and eco-sustainable management. Overall, 589 mm of rainfall was recorded compared to the 473 mm average* on the island. Compared to the previous year which had been generous, in 2023 there was a drop in production due to the climatic trend which led to the production of less compact bunches and with smaller and lighter berries. The vegetative production cycle concluded regularly, giving rise to well-ripe grapes of excellent quality and aromatic finesse.

**The rainfall recorded from 1st October to 30th September of the following year is taken into account; the average is calculated starting from the 2013 harvest.*

HARVEST

The grape harvest for *Lighea* took place between the second half of August and the first half of September.

WINEMAKING AND AGING

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.

TASTING NOTES

Lighea has a bright straw yellow color with greenish hues. The nose offers a fragrant bouquet where the classic notes of orange blossom are combined with citrus hints (cedar and bergamot) and exotic fruit. On the palate the fruity and floral notes resurface accompanied by a marked freshness, persistence and a mineral finish. (February 14th, 2024)

AGING POTENTIAL

To be enjoyed within 3 years.

ARTISTIC LABELS

"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. "The new packaging led us to move from the shades of the sunset to those of the Pantelleria dawn - says Gabriella, founder of Donnafugata together with her husband Giacomo. In the search for a new balance, Stefano Vitale's original sketch fully met our expectations in all its elegant beauty."

FOOD PAIRING

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 the time of serving; excellent at 9-11 °C (48-52 °F)

ANALYTICAL DATA

Alc 13% by vol, total acidity 5.5 g/l, pH 3.28.

FIRST VINTAGE

1990.



Donnafugata is certified Sostain



Lightweight bottle (410g) made on the island from 90% recycled glass



Nomacorc Ocean closure contributes to Ocean's protection