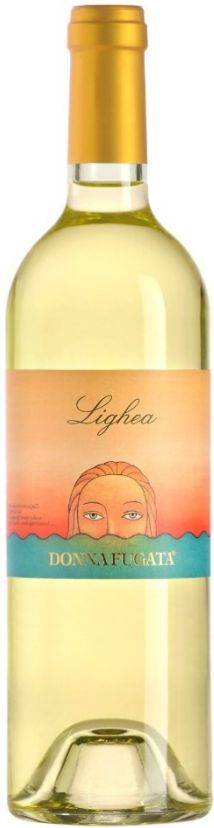


Lighea 2016



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 2016 is characterized by an ample and rich bouquet combined with a fresh mineral vein.

DENOMINATION: Zibibbo Sicilia Doc

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 2016: 2016 was a vintage with little rainfall, but not overly hot. To compensate for the low rainfall and help the vineyards reach optimal vegetation-production balance, more than 30% cluster thinning was performed. This allowed us to produce healthy and well-ripened grapes in line with the qualitative objectives of the winery.

HARVESTING: The harvest of the grapes for the production of Lighea that come from the vineyards located in the cooler districts began on 27 August and ended on 24 September.

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

ANALYSIS DATA: alcohol 12.38% ABV, total acidity 5.7 g/l, pH 3.20

TASTING NOTES (09/03/2017): Lighea 2016 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 scents of saturn peaches and 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:

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.