

Prio 2019



Fresh and Original Collection: Pleasant wines with Sicilian soul.

An autochthonous single variety with marked scents of citrus, Prio 2019 is an intense and fragrant white that brings joy at first sip.

DENOMINATION: Sicilia Doc Lucido

GRAPES: Lucido (synonym for Catarratto)

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS AND CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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/acre).

VINTAGE: at **Contessa Entellina** in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. The white wines of 2019 are particularly fragrant and have an excellent acid structure *The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

HARVESTING: The Lucido (Catarratto) for the production of Prio was harvested between the first and the second 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 12.52 % vol ABV, total acidity 5.43 g/l, pH 3.27

TASTING NOTES (13/01/2020): Prio 2019 has a brilliant straw yellow color. The nose offers a fragrant bouquet with marked citrus scents of grapefruit and citron combined with flowery notes of elder. 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: Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

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 Lucido signed DonnaFugata.

FIRST VINTAGE: 2014