

Lighea 2018

Versatile in character collection: An intriguing selection from the aperitif to the dessert

An unforgettable aromatic Mediterranean, the fruit of the heroic viticulture, Lighea 2018 is characterized by an ample and rich bouquet combined with a fresh mineral vein.



DENOMINATION: Sicilia Doc Zibibbo

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: grapes produced on the island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Ghirlanda, Serraglia, Gibbiuna, Barone, Bukkuram, Favarotta, Monastero

TERRAINS & CLIMATE: 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. Mild, dry winters. Windy summers.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The training method "alberello pantesco" 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/acre).

VINTAGE: after two rather dry vintages, 2018 was a vintage with more rainfall, with 591 mm* of rainfall compared to the average of 460 mm**. The quantity of grapes produced was slightly higher than the last two vintages; cluster thinning was performed in some vineyards in order to achieve the qualitative objectives of the winery. *The rainfall data are calculated from 1 October to 30 September of the following year; ** The average is calculated starting from the 2013 harvest

HARVESTING: The **Zibibbo** harvest at Donnafugata traditionally continues for about 4 weeks, in the 14 districts where the winery has its vineyards that differ for altitude, exposure, proximity to or distance from the sea; this year it began on 17 August and concluded on 6 September.

VINIFICATION: 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.

ANALYSIS DATA: alcohol 12.54% ABV, total acidity 5.6 g/l, pH 3.26

TASTING NOTES (26/02/2019): Lighea 2018 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 citrus scents (citron and bergamot) and exotic fruit (lychees). The fruity and flowery notes return on the palate accompanied by marked freshness, with good persistence and a pleasant mineral finish.

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 TO: Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

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 the island, painted in the original drawing."

FIRST VINTAGE: 1990.