

Lighea 2022



The Pantelleria estate: Home of the Alberello Pantesco, UNESCO-World Heritage.

An unforgettable aromatic Mediterranean, the fruit of the heroic viticulture, Lighea 2022 is characterized by an ample bouquet and a fresh mineral vein.

PRODUCTION ZONE: grapes produced on the island of Pantelleria (South-western Sicily).

DENOMINATION: Sicilia Doc Zibibbo.

GRAPES: Zibibbo (Muscat of Alexandria).

SOILS AND CLIMATE: altitude from 20 to 400 meters a.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; the training method is the pantellerian traditional low bush vine "alberello pantesco"; as a "creative and sustainable" agricultural practice, "alberello 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: the 2022 vintage was almost characterized by regular climatic conditions; the vintage was a little rainier, with 540 mm of rainfall compared to the average* of 458 mm. Temperatures were similar to the past years; only in June there were warmer days than average which brought a slightly earlier ripening in some plots. It was a very good vintage with healthy and well-ripened grapes. Quantities produced were a little more than 2021,

anyway in line with the average of recent years. *The rainfall recorded from 1 October to 30 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 September 16th.

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.

ANALYTICAL DATA: alcohol 12.58% ABV, total acidity 5.4 g/l, pH 3.25.

TASTING NOTES (January 16th, 2023): Lighea 2022 has a bright straw yellow color with greenish hues. The nose offers a rich and 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, 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 the time of serving; excellent at 9-11°C (48-52° F).

VERSATILE RICH IN CHARACTER COLLECTION: an intriguing selection from aperitif to dessert. **When you desire conviviality** and 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 a thousand shadings of colors of the island, painted in the original drawing."

FIRST VINTAGE: 1990.