

Lighea 2025

Sicilia Doc Zibibbo

An aromatic Mediterranean wine, Lighea comes in a lightweight bottle, made in Sicily mainly from recycled glass, and uses the Nomacorc Ocean closure, produced from plastic collected in coastal areas to protect the marine ecosystem. A refreshing wine that goes well with the style of the Burgundy bottle and Stefano Vitale's original illustration.



PRODUCTION AREA

Southwestern Sicily, grapes grown on the island of Pantelleria.

GRAPES

Zibibbo.

SOILS AND CLIMATE

Prevalence of soils with altitude of 20 to 400 m a.s.l.; complex and typically volcanic orography, with vineyards predominantly cultivated on terraces. Sandy soils of volcanic origin. Mediterranean climate: the island of sun and wind has mild, fairly dry winters and dry, breezy summers.

VINEYARD

The vines are cultivated in hollows, very low down, using the typical "alberello" head-trained bush method. The Pantelleria "alberello" head-trained bush practice has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.

VINTAGE

Thanks to the consistent rainfall throughout the entire crop year and the absence of long periods of high temperatures in the summer season, conditions were ideal for the largely regular procedure of the vegetative production cycle; the quantity of grapes produced was below average for this Estate; the quality was completely in line with the company's targets.

HARVEST

The Zibibbo grapes were harvested between the second half of August and the first ten days of September.

WINEMAKING AND AGEING

After gentle pressing, fermentation took place in steel at a controlled temperature. Ageing in tanks for at least three months and in the bottle for two months before being marketed.

TASTING NOTES

Lighea 2025 is a brilliant straw yellow colour with greenish tints. On the nose, notes of orange blossom, bergamot and citrus fruits. The fruity and floral notes reappear on the palate, accompanied by a pleasant freshness and persistence. Mineral finish (23/1/2026).

AGEING POTENTIAL

Enjoy at its best within 3 years.

DESIGNER LABELS

"From the dishevelled tresses the colour of the sun, seawater flowed over the green, wide-open eyes." This is how Giuseppe Tomasi di Lampedusa described Lighea, the bewitching siren and principal figure in his novel who 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", explains Gabriella, founder of Donnafugata together with her husband Giacomo. "In the search for a new balance, the original sketch on wood fully met our expectations with its fresh and elegant beauty."

SERVING SUGGESTION

Try with raw fish, shellfish and tempura (fish or vegetable based). Pair with all oily fish. Serve in medium-sized wineglasses; can be uncorked at the time of serving; serve at 9-11 °C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.8 g/l, pH 3.30.

FIRST VINTAGE

1990



Donnafugata is certified Sustain



Lightweight bottle produced on the island mainly from recycled glass



Nomacorc Ocean closure contributes to Ocean's protection