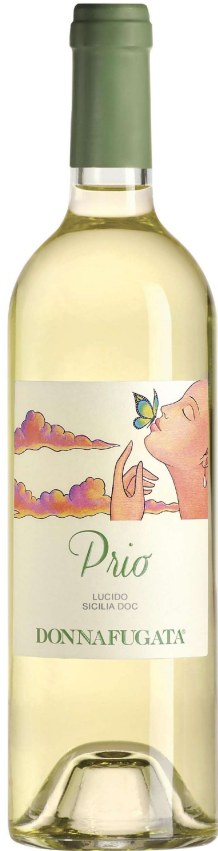


DONNAFUGATA®

Prio 2022



The Contessa Entellina estate: where Donnafugata began.

An autochthonous single variety with marked scents of citrus, Prio 2022 is an intense and fragrant white that brings joy at first sip.

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

DENOMINATION: Sicilia Doc Lucido.

GRAPES: Lucido (synonym for Catarratto).

SOILS AND CLIMATE: altitude from 200 to 400 meters a.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: thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the

vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good. **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.*

HARVEST: Lucido (Catarratto) grapes destined to Prio were harvested between the end of August and first half 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.

ANALYTICAL DATA: alcohol 12.79 % vol ABV, total acidity 5.40 g/l, pH 3.26.

TASTING NOTES (January 16th, 2023): Prio 2022 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 elderflower. 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 fried vegetables. 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).

FRESH AND ORIGINAL COLLECTION: pleasant wines with a Sicilian soul. **When you desire joy** and to brighten your day in an 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.