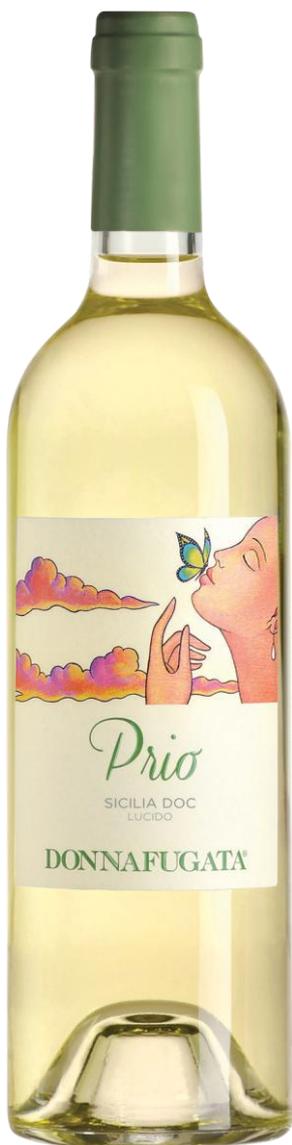


Prio 2023

Sicilia Doc Lucido

An indigenous monovarietal wine with strong citrus flavors combined with delicate floral notes, Prio 2023 is a fresh and fragrant white that gives joy at the first sip.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina and other areas suitable for viticulture.

GRAPES

Lucido (synonym of Catarratto). The name *Lucido* is the one used historically to indicate this ancient Sicilian variety.

SOILS AND CLIMATE

Altitude from 200 to 400 m 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. Planting density from 4,500 to 6,000 plants per hectare, with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acre).

VINTAGE

Overall, 604 mm of rain was recorded compared to the average of 662 mm*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply to the soil, which allowed the vineyard to cope with the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. 2023 was a challenging vintage: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripened grapes. There was a lower production compared to the average of this Estate, of quality perfectly in line with the company objectives.

**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) intended for the production of Prio was harvested from the end of August to September

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16° C (57-61° F). Aging in tanks for two months and another three months in bottles before release.

TASTING NOTES

Prio 2023 has a bright straw-yellow color. It stands out for its fragrant bouquet with pleasant hints of citrus fruit (citron and grapefruit) combined with delicate floral notes of elderberry. The mouth is left with perfect freshness and taste-olfactory correspondence. (January 15th, 2024)

AGING POTENTIAL

To be enjoyed within 2-3 years.

ARTISTIC LABELS

Joy, happiness, this is the meaning of *prio* in the Sicilian dialect. It is the unexpected and authentic joy of a woman, sitting on a beach at sunset on an early summer day, sweetly kissed by a butterfly that lands on her face. An intriguing and sensual label like *Lucido* by Donnafugata

FOOD PAIRING

Excellent with raw fish, fried vegetables and fish. Also, try it with rice and chicken salad. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at the time of serving, excellent at 9-11° C (48-52° F).

ANALYTICAL DATA

Alc 13% by vol.; total acidity 5.5 g/l, pH 3.28.

FIRST VINTAGE

2014.



Donnafugata is certified Sustain