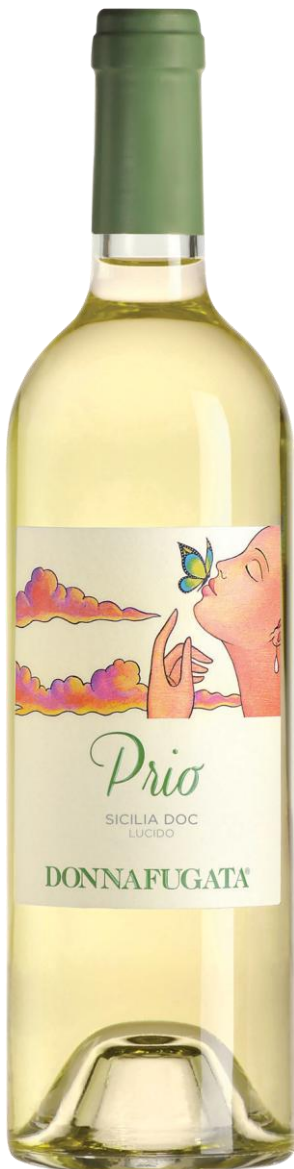


Prio 2025

Sicilia Doc Lucido

Prio is a monovarietal wine which combines strong citrus flavours with delicate floral notes: a refreshing and fragrant white that brings joy from the very first sip.



PRODUCTION AREA

Southwestern Sicily, on the Estate in the Municipality of Contessa Entellina and in other particularly suitable areas.

GRAPES

Lucido (also known as Catarratto).

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

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 regular procedure of the vegetative production cycle; the quality was completely in line with the company's targets.

HARVEST

The Lucido grapes were harvested between the last ten days of August and mid-September.

WINEMAKING AND AGEING

After the gentle pressing of the grapes, the must is fermented in steel at a controlled temperature. Ageing in tanks for at least two months and in the bottle for over two months before being marketed.



Donnafugata is certified Sustain

TASTING NOTES

Prio 2025 is a straw yellow colour with greenish tints. It is distinctive for its fragrant bouquet with hints of aromatic herbs and fruity notes of lychee and citrus. On the palate, the fruity notes reappear and the wine's freshness comes to the fore (12/1/2026).

AGEING POTENTIAL

Enjoy at its best within 3 years.

DESIGNER LABELS

Joy and 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 an early summer's day, gently kissed by a butterfly that lands on her face. A label as intriguing and sensual as Lucido by Donnafugata.

SERVING SUGGESTION

Pair with raw fish, fried vegetables and fried fish. Also excellent with rice salads and chicken. Serve in medium-sized and medium-height wineglasses. Can be uncorked at the time of serving and served at 9-11 °C.

ANALYTICAL DATA

alc 12.5% by vol., total acidity 5.5 g/l, pH 3.27.

FIRST VINTAGE

2014.