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2016 Donnafugata Lighea Zibibbo Sicila DOC

When Vino Italiano - my series bringing you some of the best wine from around Italy - last took us to Sicily to enjoy a wine from Donnafugata, we explored a red wine from the winery. The [2015 Sherazade Nero d'Avola Sicilia DOC bottled by Donnafugata s.r.l.](#) had lovely berry notes that enticed on the nose and delivered on the palate. Today, we're headed back to Sicily to enjoy a wine from Donnafugata's 2016 vintage:



2016 Lighea Zibibbo Sicila DOC bottled by Donnafugata s.r.l. (Marsala, Italia).

This wine is 100% zibibbo from the island of Pantelleria. Fermentation took place in stainless steel at a temperature of 14-16°C (57-61° F). Following fermentation, the wine was aged in the same tanks for two months prior to bottling. It comes in at 12.38% ABV.

Here it is in the glass:



Another look:



One more



The wine showed a pale straw color. Lemon, ripe peach, orange blossom, grapefruit, slate and whiffs of tropical fruit each arrived on the fresh, ripe nose. Lemon curd, ripe peach, orange blossom, apple, slate and hints of mango followed on the tropical palate. The wine exhibited good acidity and minerality, along with good structure and length. This wine would be an ideal aperitivo and would pair well with a classic Sicilian pasta dish - pasta con le sarde.

This wine* is widely distributed throughout the United States and can be purchased from retailers [such as this one](#) for \$18-\$21/bottle.

Stay tuned for more from Donnafugata!

~NE

*Sample provided for review.

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Salva

Posted Yesterday by [Michael Chelus](#)

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