



## Lighea 2018

*An unforgettable aromatic Mediterranean, fruit of heroic viticulture*

**DENOMINATION:** Sicilia Doc Zibibbo

**GRAPES:** Zibibbo (Muscat of Alexandria)

**PRODUCTION ZONE:** grapes produced on the island of Pantelleria (South-western Sicily).

**TERRAINS AND CLIMATE:** altitude from 65 to 1,312 ft a.s.l.; orography typically volcanic, with terrains mainly cultivated on terraces. Soils sandy, originating from lava, deep and fertile, well-endowed with minerals. Mild, dry winters. Windy summers.

**VINEYARD:** the vines are cultivated, in hollows, low “alberello” style. The training method “alberello pantesco” has been listed as UNESCO world heritage as a “creative and sustainable” practice.

**HARVEST:** the Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the 14 districts where the winery has its vineyards that differ for altitude, exposure, proximity to or distance from the sea.

**VINIFICATION:** fermentation took place in stainless steel at a temperature of 57-61°F. Aging in tanks for 2 months and at least 3 months in bottle.

**FOOD & WINE:** ideal with seafood, baked pasta in white sauce and fried fish.

**ART LABEL:** “From the disheveled tresses the color of the sun, seawater flowed over the green, wide-open eyes.” Thus Giuseppe Tomasi di Lampedusa describes Lighea, the bewitching mermaid and principal figure in his novel. She has inspired the creation of a complex and innovative wine.

91  
pts

JAMESSUCKLING

92  
pts

vinous

Discover Lighea together with *Chiara Messina*

