

Lighea 2024

Sicilia Doc Zibibbo

An aromatic Mediterranean wine, Lighea comes in a lightweight bottle, made in Sicily mainly from recycled glass, with the Nomacorc Ocean closure, produced from plastic collected in coastal areas to protect the marine ecosystem. A fresh wine that goes well with the style of the Burgundy bottle and Stefano Vitale's original illustration.



PRODUCTION AREA

Southwestern Sicily, grapes grown on the island of Pantelleria.

GRAPES

Zibibbo.

SOILS AND CLIMATE

Prevalence of soils with altitude of 20 to 400 m a.s.l.; complex and typically volcanic orography, with vineyards predominantly cultivated on terraces. Sandy soils of volcanic origin.

Mediterranean climate: the island of sun and wind has mild, fairly dry winters and dry, breezy summers.

VINEYARD

The vines are cultivated in hollows, very low down, using the typical "alberello" head-trained bush method. The Pantelleria "alberello" head-trained bush practice has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.

VINTAGE

The 2024 growing season was characterised by low rainfall and quite high average temperatures at times. The harvest began early with grapes picked from the earliest ripening districts and continued according to the different ripening times of the grapes in the various vineyards. The quantity of grapes produced was below average for the island; from a quality perspective, the grapes were healthy and fully ripe.

**Rainfall recorded from 1 October to 30 September of the following year; the average is calculated on data going back to the 2013 harvest.*

HARVEST

The Zibibbo grapes were harvested in August.

WINEMAKING AND AGEING

After gentle pressing, fermentation took place in steel at a controlled temperature. Ageing in tanks for at least three months and in the bottle for two months before being marketed.

TASTING NOTES

Lighea 2024 is a brilliant straw yellow colour with greenish tints. On the nose, it has a fragrant bouquet in which the typical notes of orange blossom combine with hints of lemongrass, citrus fruits and tropical fruit. On the palate, the fruity and floral notes resurface accompanied by freshness, persistence and a mineral finish (31/1/2025).

AGEING POTENTIAL

Enjoy at its best within 3 years.

DESIGNER LABELS

"From the dishevelled tresses the colour of the sun, seawater flowed over the green, wide-open eyes." This is how Giuseppe Tomasi di Lampedusa described Lighea, the bewitching siren and principal figure in his novel who inspired the creation of a complex and innovative wine and an equally original label. "The new packaging led us to move from the shades of the sunset to those of the Pantelleria dawn", explains Gabriella, founder of Donnafugata together with her husband Giacomo. "In the search for a new balance, the original sketch on wood fully met our expectations with its fresh and elegant beauty."

FOOD PAIRINGS

Try with raw fish, shellfish and tempura (fish or vegetable based). Pair with all oily fish. Serve in medium-sized wineglasses; can be uncorked at the time of serving; serve at 9-11°C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.6 g/l, pH 3.30.

FIRST VINTAGE

1990

SRP RANGE

23\$ - 27\$



Donnafugata è
certificata Sostain



Lightweight bottle produced on
the island mainly from recycled



Tappo Nomacorc Ocean che
contribuisce alla protezione degli oceani