

# DONNAFUGATA®

## Kabir 2010

**Type:** natural sweet white Moscato di Pantelleria DOP.

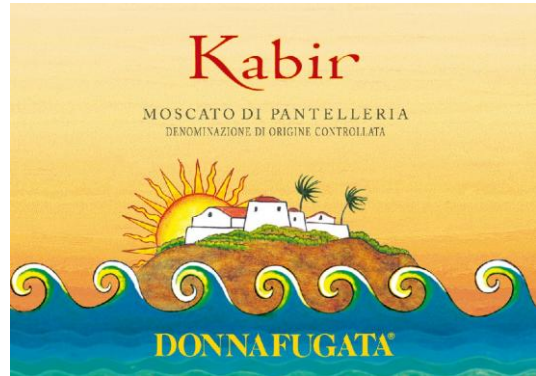
**Grapes:** Zibibbo (Muscat of Alexandria).

**Production area:** island of Pantelleria (South-western Sicily); districts: Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace.

**Altitude:** 20 to 400 m AMSL

**Orography:** terraced slopes.

**Soils:** sandy, originating from lava, they vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.



### VINEYARD

**Training and pruning:** the vines are cultivated by hand, each planted in a basin and trained in a low, broad bush system with 2 to 4 arms. Age of vines up to 100 years.

**Planting densities:** 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

**Yield per hectare:** about 4 tons (1.6 tons an acre).

**Vintage:** the 2010 harvest was very favorable in Pantelleria, the volcanic island on the sun and wind. Compared to the average, the vintage was a bit more "fresh" thus permitting to obtain a very refined aroma: in Kabir 2010 the terpenic characteristics of Zibibbo merge elegantly with floral scents.

### CELLAR

**Fermentation:** in stainless steel at a controlled temperature.

**Aging:** in stainless steel vats for some months and at least four months in bottle before being released to the market.

**Analysis data:** alcohol 11.64% ABV, total acidity 7.5 g/l, pH 3.36, sugar content: 117 g/l.

### TASTING NOTES

**Description (05/15/2011):** Kabir 2010 is particularly rich in citrus and floral shades of orange blossom; excellent freshness/acidity that balance the sweetness and makes this wine of great pleasure and immediate impact.

**Aging potential:** 5-6 years.

### THE WINE EXPERIENCE

**Food & wine:** perfect with savory cheeses, fruit salads and baked desserts. It is worth a try with *botargo*, big smoked fish, goat cheese, even slightly flavored. Serve in small, tulip-shaped goblets, slightly bellied; uncork at the time of serving at a temperature of 12°C (54°F).

**Occasions:** pleasant and with a moderated alcohol content, it is a perfect dessert wine for a party with friends. To enjoy as an unusual aperitif, on the terrace in summer.

**Art & Wine:** from the Arabic term "The Great," this name has been chosen because in the shadow of the imposing Ben Ryé this extremely delicate *Moscato* constantly surprises and enchants.