

# DONNAFUGATA®

Kabir 2009

Naturally Sweet White - Moscato di Pantelleria DOP

Lately this naturally sweet wine has been reiterating its strong points: the fragrance of Zibibbo di Pantelleria and sweetness well balanced by acidity.

And the 2009 vintage is no exception. While retaining a good amount of residual sugars, its fragrance is even fresher thanks to the use of grapes from vineyards at a higher elevation. All to the advantage of the pleasing taste of every sip.

On some (less formal) occasions, when served at the right temperature (50 to 54°F) and paired with the right dishes, this Kabir 2009 can definitely be a great testimonial to the island of sun and wind.

*Alcohol: 11.62% vol. - Total acidity: 7.34 g/l. - Residual sugar: 124 g/l - pH: 3.35*

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