

Kabir 2017



Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

A very pleasant naturally sweet wine, Kabir 2017 is characterized by a rich and fragrant bouquet of classic flowery and fruity scents combined with fresh mineral and delicate savoury notes.

DENOMINATION: Moscato di Pantelleria DOC

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

TERRAINS: altitude from 20 to 400 m a.m.s.l.; Orography: complex, typically volcanic, with terrains mainly cultivated on terraces. Soils: sandy, originating from lava, sub-acid or neutral reaction; deep and fertile, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a “creative and sustainable” practice. Planting density of 2,500 plants per hectare (1,011 an acre) with a yield of about 5 – 6 tons/ha (2- 2.4 tons an acre). The average age of the vines is about 50-60 years with some of the vines exceeding a 100 years in age.

VINTAGE 2017: A vintage with little rainfall compared to the average. This resulted in the need, in some vineyards, to perform cluster thinning in order to balance the crop load with soil water availability, to favor optimal ripening of grapes. On Pantelleria, in quantitative terms, a drop of about 20% compared to the company's average of recent vintages. Absolute satisfaction with the quality achieved with all the interpretations of Zibibbo: the dry one, Lighea, the Moscato Kabir and the Passito Ben Ryé.

HARVESTING: The Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the 14 districts where the company has its vineyards that differ in altitude, exposure, proximity to or distance from the sea; this year, instead, – due to early ripening – the harvest was shorter, starting on 17/8 and concluding on 4 September.

VINIFICATION: fermentation took place in stainless steel at a temperature of 14-16°C. Aging in tanks for 4 months and 4 months in bottle before release.

ANALYTICAL DATA: alcohol 11.40 % vol., total acidity 6.9 g/l., pH: 3.32, residual sugar: 108 g/l.

TASTING NOTES (28/08/2018): bright straw yellow with golden reflections, Kabir 2017 is characterized by a rich and fragrant bouquet with scents of ripe fruit (nectarines) combined with flowery notes of orange blossom and delicate savoury nuances. The nose is perfectly reflected on the palate, combined with a fresh mineral vein that balances the pleasant sweetness well. A good persistence on the finish revealing hints of pink pepper and nutmeg.

AGING POTENTIAL: 5-6 years.

FOOD & WINE: perfect with savory cheeses, fruit salads and baked desserts. It is worth a try with *bottarga* (fish roe) and smoked fish (tuna and swordfish), and 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).

DIALOGUE WITH ART: from the Arabic term "The Great," this is the name Donnafugata chose for its Moscato di Pantelleria, for its broad and noble perfumes. The label speaks the language of the island, expressing the colors, the freshness and the aromatic richness of Zibibbo. A label evoking the heroic soul of the viticulture of an island battered by wind and waves.