

Kabir 2022



The Pantelleria estate: home of the Alberello Pantesco, UNESCO-World Heritage.

A very pleasant naturally sweet wine, Kabir 2022 is characterized by a rich and fragrant bouquet of classic flowery and fruity scents combined with fresh mineral and delicate savory notes.

PRODUCTION ZONE: island of Pantelleria (South-western Sicily).

DENOMINATION: Moscato di Pantelleria DOC.

GRAPES: Zibibbo (Muscat of Alexandria).

SOILS AND CLIMATE: altitude from 20 to 400 meters a.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. Mild, dry winters. Windy summers.

VINEYARD: the vines are cultivated, in hollows; the training method is the pantellerian traditional low bush vine "alberello pantesco"; as a creative and sustainable agricultural practice, "alberello pantesco" has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity. Planting density from 2,500 to 3,600 plants per hectare, with yields of 5-6 tons/ha (2-2.4 tons per acre). The average age of the vines is about 50-60 years with some of them that exceed 100 years in age.

VINTAGE: the 2022 vintage was almost characterized by regular climatic conditions; the vintage was a little rainier, with 540 mm of rainfall compared to the average* of 458 mm. Temperatures were similar to the past years; only in June, there were warmer days than average which brought a slightly earlier ripening in some plots. It was a very good vintage with healthy and well-ripened grapes. Quantities produced were a little more than 2021, anyway in line with the average of recent years. *The rainfall recorded from 1 October to 30 September of the following year is taken into account; the average is calculated starting from the 2013 harvest.

HARVEST: the Zibibbo grapes destined to produce Kabir, were harvested between September 12 and 16th.

VINIFICATION: fermentation took place in stainless steel at a temperature of 14-16°C. Aging in tanks for 3 months and 3 months in bottle before release.

ANALYTICAL DATA: alcohol 11.57 % vol., total acidity 7.1 g/l., pH: 3.36, residual sugar: 109 g/l.

TASTING NOTES (January 16th, 2023): bright straw yellow with golden reflections, Kabir 2022 is characterized by a rich and fragrant bouquet with scents of tropical fruit (passion fruit) combined with flowery notes of orange blossom and delicate savory nuances. The nose is perfectly reflected on the palate, combined with a fresh mineral vein that balances the pleasant sweetness well. 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).

VERSATILE RICH IN CHARACTER COLLECTION: an intriguing selection from aperitif to dessert. **When you desire conviviality** and to share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

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.

FIRST VINTAGE: 1991.