

Kabir 2023

Moscato di Pantelleria Doc

Kabir 2023 is a sweet wine characterized by a fragrant bouquet of floral and fruity scents combined with fresh mineral notes. From this vintage, Kabir features the Nomacorc Ocean cap, a closure made by recycling plastic collected from coastal areas (Ocean Bound Plastic). A concrete choice that contributes to ocean protection and reinforces Donnafugata's commitment to environmental sustainability.



PRODUCTION AREA

Island of Pantelleria (South-western Sicily).

GRAPES

Zibibbo.

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, "albarello 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).

VINTAGE

2023 was a challenging year: the abundant rainfall in May and the high temperatures that lasted for about ten days in July imposed scrupulous agronomic practices of integrated pest management and eco-sustainable management. Overall, 589 mm of rainfall was recorded compared to the 473 mm average* on the island. Compared to the previous year which had been generous, in 2023 there was a drop in production due to the climatic trend which led to the production of less compact bunches and with smaller and lighter berries. The vegetative production cycle concluded regularly, giving rise to well-ripe grapes of excellent quality and aromatic finesse.

**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.

WINEMAKING AND AGING

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.

TASTING NOTES

Bright straw yellow with golden reflections, Kabir 2023 is characterized by a fragrant bouquet with scents of tropical fruit (passion fruit), notes of orange blossom. On the palate, the fruity and sweet notes resonate, balanced by a fresh mineral vein. It's persistent with a delicately spiced finish. (April 11th, 2024)

AGING POTENTIAL

To enjoy at its best within 3-4 years.

ARTISTIC LABELS

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.

FOOD PAIRING

To pair with anchovies, savoury 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).

ANALYTICAL DATA

Alc. 11.5% by vol., total acidity 7.5 g/l, pH 3.43, residual sugar: 115 g/l.

FIRST VINTAGE

1991



Donnafugata is certified Sostain



Lightweight bottle (410g) made on the island from 90% recycled glass



Nomacorc Ocean closure contributes to Ocean's protection