

# Kabir 2024

Moscato di Pantelleria Doc  
Sicilia

*Kabir 2024 is a sweet wine characterized by a fragrant bouquet of floral and fruity scents combined with fresh mineral notes. Kabir features the Nomacorc Ocean cap, a closure made by recycling plastic collected from coastal areas (Ocean Bound Plastic). A 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

Prevalence of vineyards with altitude from 20 to 400 meters a.s.l., complex orography typically volcanic with terraces, and sandy soils of volcanic origin. 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.

## VINTAGE

2024 was a vintage with little rain and sometimes higher average temperatures. The harvest began early with the harvesting of the grapes from some districts and continued according to the different ripening times of the grapes in the different vineyards. The quantity of grapes produced was lower than the island average; from a quality point of view, the grapes produced were healthy and well ripe. *\*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 were harvested in the last ten days of August.

## WINEMAKING AND AGING

Fermentation took place in stainless steel at a controlled temperature. Aging in tanks for 3 months and 4 months in bottle before release.

## TASTING NOTES

Bright straw yellow with golden reflections, Kabir 2024 is characterized by a broad bouquet with scents of citrus, passion fruit, orange blossom and aromatic herbs. On the palate, the fruity and sweet notes resonate, balanced by a fresh mineral vein. It's sweet and persistent minerality on the finish (January 31, 2025).

## 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 7.3 g/l, pH 3.3, residual sugar: 107 g/l.

## FIRST VINTAGE

1991



Donnafugata is certified Sustain



Lightweight bottle produced on the island mainly from recycled glass



Nomacorc Ocean closure contributes to Ocean's protection