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# Match of the week APRICOT SORBET AND MOSCATO DI PANTELLERIA

POSTED BY FIONA BECKETT G. ON SEPTEMBER 9 2024 AT 14:25

There were lots of interesting food and wine matches during my trip to Pantelleria and Etna last week with the Sicilian winery Donnafugata but the most surprising one to me was this pairing of an apricot sorbet and a light moscato, the 2022 Kabir.

Surprising because ice-creams and sorbets are hard to match. In the past I've found richer more liquorous wines and even liqueurs work best as you can see from this post.

### What wine - if any - goes with ice-cream?

Like their famous Ben Ryé passito di Pantelleria, the Kabir is made from zibibbo but unlike Ben Rye the grapes are not sun-dried resulting in a lighter, more fragrant wine that was just 11.5% but one which worked really well with the sorbet.

What would you pair Ben Ryé with then? Depends a bit on its age. When it's younger it's rich and orangey, almost marmaladey so you can pair it with relatively light creamy pastries like cannoli or this <u>'bacio Pantesco'</u>, a deep-fried pastry filled with ricotta.

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More mature ones develop rich treacley notes that work particularly well with a dark chocolate dessert or dried fruits such as raisins and figs,

You can buy the Kabir in the UK for £32.95 from Vinum and £39.06 from Shelved Wine.

(Apologies for the photo but I was a couple of spoonfuls in before I realised what a brilliant match it was!)

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