

DONNAFUGATA®

Kabir 2011

Kabir confirms in 2011 its fresh pleasantness and stands out for the elegant structure and the refined aromas.

Type: natural sweet white Moscato di Pantelleria DOP.

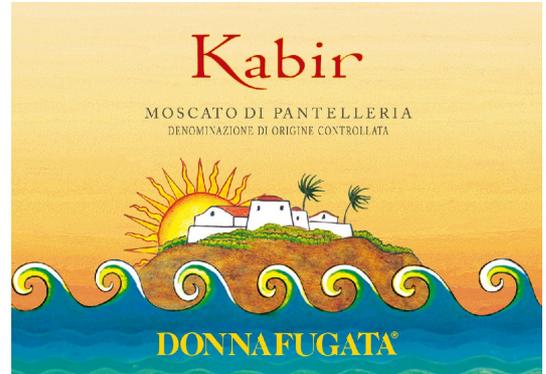
Grapes: Zibibbo (Muscat of Alexandria).

Production area: island of Pantelleria (South-western Sicily); districts: Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace.

Altitude: 20 to 400 m AMSL

Orography: complex orography, typically volcanic, soils mainly cultivated on terraced slopes.

Soils: sandy, originating from lava, they vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with phosphorus, potassium and zinc.



VINEYARD

Training and pruning: the vines are cultivated in a basin and trained in a low, broad bush system with 2 to 4 arms. All work in the vineyard is done manually. Age of vines up to 100 years.

Planting densities: 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

Yield per hectare: about 4 tons (1.6 tons an acre).

Vintage: vintage 2011 in Pantelleria was characterized by a long summer; the harvest of the grapes destined to Kabir production started September 15th on. Climatic conditions allowed to obtain healthy grapes, with a great aromatic intensity.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: in stainless steel vats for some months and at least four months in bottle before being released to the market.

Analysis data: alcohol 11.07% ABV, total acidity 7.6 g/l, pH 3.30, sugar content: 118 g/l.

TASTING NOTES

Description (06/21/2012): Kabir 2011 stands out for its very refined aromas of fruits (citrus and yellow fruit) and flowers (orange blossom and rose) typical of Zibibbo grape. In the mouth is fresh and sapid, moderately sweet and with a long persistence. A wine of great impact and immediate pleasure.

Aging potential: 5-6 years.

THE WINE EXPERIENCE

Food & wine: perfect with savory cheeses, fruit salads and baked desserts. It is worth a try with *botargo*, big smoked fish, 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).

Occasions: pleasant and with a moderated alcohol content, it is a perfect dessert wine for a party with friends. To enjoy as an unusual aperitif, on the terrace in summer.

Art & Wine: from the Arabic term "The Great," this is the name Donnafugata choose 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 this island's viticulture, blown by the wind and the waves.