

Donnafugata,  
`Kabir` Moscato di Pantelleria 2022  
Pantelleria, Sicily, Italy



DONNAFUGATA®



Grape Varieties	<b>100% Zibibbo</b>
Winemaker	<b>Antonino Santoro</b>
Closure	<b>Natural Cork</b>
ABV	<b>11.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

## VINEYARDS

Vines are planted in hollows in the ground, at an altitude of 200-400 metres above sea level on terraced, sandy slopes of volcanic origin. Pantelleria's low bush vines have been described on the UNESCO World Heritage List as a "creative and sustainable" practice. The average age of the vines is around 50-60 years, with some of the vines exceeding 100 years in age.

## VINTAGE

The 2022 vintage was rainier than usual, with 549mm of rainfall, compared to the average of 458mm. Temperatures were on the same levels as the previous years apart from June, which was warmer than average, resulting in riper grapes in some plots. Overall, it was a very generous and healthy vintage, with higher production levels compared to the year before but still in line with the average.

## VINIFICATION

The harvest of Zibibbo took place from August to September. The grapes were gently pressed and fermented in stainless-steel tanks at controlled temperatures of 14-16°C. The wine remained in stainless-steel tanks for three months, followed by three months in bottle before release.

## TASTING NOTES

This wine is bright straw yellow with golden nuances. 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 savoury nuances. The nose is perfectly reflected on the palate, combined with a fresh salinity that balances the pleasant sweetness. A good persistence on the finish revealing hints of pink pepper and nutmeg.