



Grape Varieties	100% Zibibbo
Winemaker	Antonino Santoro
Closure	Natural Cork
ABV	11.5%
Residual Sugar	107g/L
Acidity	7.3g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 20 to 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 2024 vintage saw very little rain paired with higher than average temperatures. This caused an early harvest in some parts of the vineyard. Fewer grapes were produced compared to previous years but they were healthy and fully ripe.

VINIFICATION

The grapes were gently pressed and fermented in stainless steel tanks at controlled temperatures of 14-16°C. The wine remained in stainless steel for three months and was aged for four months in bottle before release.

TASTING NOTES

Brilliant straw yellow in colour with golden reflections, the Kabir 2024 is characterised by a rich and fragrant bouquet. Elegant aromas of passion fruit, orange blossom and white flowers are enriched by savoury herbal nuances. The nose is perfectly mirrored on the palate, combined with a fresh mineral vein that balances the pleasant sweetness. The finish is long and persistent.