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Donnafugata Passito di Pantelleria Ben Rye

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Wine Review: 2011 Donnafugata Passito di Pantelleria Ben Ryé, Sicilia, Italy

The 2011 Donnafugata Passito di Pantelleria Ben Rye is a sweet dessert wine made from Zibibbo (Moscato d'Alessandria) grapes. It is a well-balanced, round and pretty wine with a vivid personality. Amber in color with viscous textures; the aromas of brown sugar and ripe peaches are clean and inviting. On the palate, vibrant flavors of almonds and orange coats the tongue. Simply spectacular. Pair it with custards, fruit desserts or panna cotta. The wine would also pair well with blue cheese and foie gras. Drink now or cellar for another ten years.



Rating: Excellent (94) | \$44 / 375ml | 14.5% ABV

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