
DESSERT WINES

95 **Donnafugata 2006 Ben Ryé (Passito di Pantelleria); \$40/375 ml.** The folks at Donnafugata, one of Sicily's most dynamic wineries, have inaugurated a new winery on the volcanic island of Pantelleria fully dedicated to the production of their precious Ben Ryé passito. The amber-colored wine is vibrant, brilliant and its purity of aromas is outstanding. Dried figs, apricot, honey, almond and fragrant herbs are delivered in thick, generous layers. Tingly acidity cleans the palate and powers a long, delectable finish. Made from sun-dried Zibibbo grapes, this wine is the best of its kind and can be paired with sugary treats or, better yet, with Stilton blue cheese or gorgonzola. Imported by Folio Fine Wine Partners. *Editors' Choice.* —M.L.

95 **Donnafugata 2005 Ben Ryé (Passito di Pantelleria); \$40/375 ml.** Thick, opulent and sophisticated, this amber-colored dessert wine made from sun-dried Zibibbo grapes is probably the best single export from Pantelleria, a volcanic island between Sicily and Africa. Delicate aromas of almond, apricot jam, honey, raisin and maple syrup are vibrant and absolutely irresistible. It's impossible not to love this wine. Imported by Folio Fine Wine Partners. —M.L.

90 **Donnafugata 2005 Kabir (Moscato di Pantelleria); \$NA.** A beautifully luminous golden color sets the stage, followed by abundant notes of fresh fruit—especially mature peach and apricot. The aromas are very generous and intense, almost oversized, yet this dessert wine is fundamentally genuine, delicious and syrupy sweet. —M.L.