

## Tancredi Dolce&Gabbana

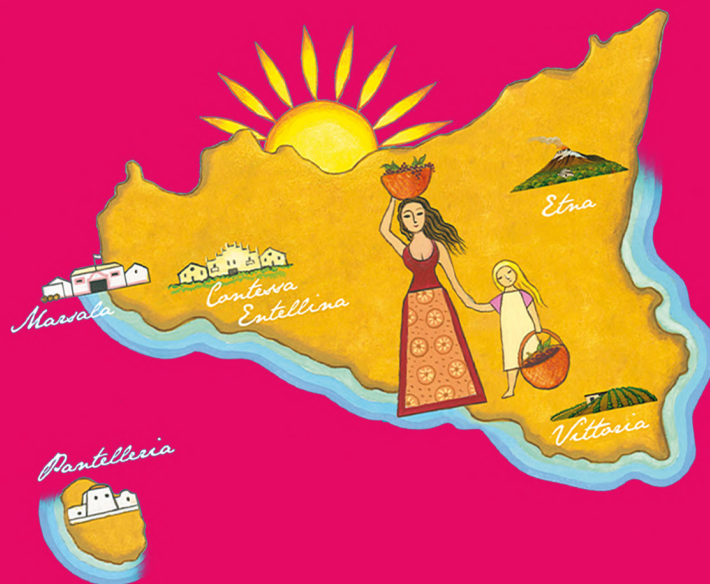
This Sicilian red wine, produced by the renowned Donnafugata winery, is a blend of Nero d'Avola and Cabernet Sauvignon. It has deep, rich flavors of blackberries, plums, and spices, with subtle hints of oak and a smooth, well-structured finish. The wine's complexity and depth make it a perfect pairing for Ragù Arancini with Parmigiano cream, where the boldness of the wine complements the hearty, savory richness of the ragù and the creamy texture of the dish.





## Dolce&Gabbana Rosa

D&G Rosa is a vibrant, dry rosé made from the indigenous Sicilian grape variety, Nero d'Avola. This wine presents a delicate bouquet of fresh strawberries, raspberries, and a touch of rose petals, balanced with crisp acidity and a refreshing finish. The fruit-forward profile and bright acidity make it an ideal match for baked stuffed squid with aromatic breadcrumbs. The wine's freshness cuts through the richness of the squid, while the subtle floral notes highlight the herbs in the breadcrumbs.





## Donnafugata Sherazade

Sherazade is a wine made from the indigenous Sicilian grape variety, Nero d'Avola, showcasing vibrant flavors of ripe red berries, cherries, and herbs, with hints of spice and a smooth finish. It is medium-bodied, with a balanced acidity and gentle tannins that make it versatile for pairing with various dishes. When paired with Caponata and herbed pork, the wine enhances the richness of the eggplant and vegetables in the Caponata, while the herbal notes in the wine complement the savory pork.





## “Sul Vulcano” Etna Bianco

Sul Vulcano Etna Bianco is a white wine made from Carricante, a grape variety that thrives on the volcanic slopes of Mount Etna in Sicily. The wine is known for its minerality, citrus zest, and floral notes, with a crisp, refreshing acidity and a touch of almond on the finish. This wine pairs excellently with fried seafood served with lime mayonnaise, as the wine’s crispness and minerality balance the oiliness of the fried seafood, while the citrus flavors complement the tangy lime mayo.





## Ben Ryé

Ben Ryé is a famous sweet wine from the island of Pantelleria, made primarily from the Muscat of Alexandria grape. It offers intense aromas of dried apricots, honey, orange blossom, and a hint of spice. On the palate, it is rich and luscious, with a long, velvety finish. The wine's sweetness and complexity make it an exceptional match for traditional Sicilian cannoli. The rich, creamy filling of the cannoli is complemented by the honeyed, citrusy notes in the wine, creating a perfect balance of flavors.

