

Ben Ryé

Naturally Sweet White
DOC Passito di Pantelleria



DONNAFUGATA
SICILIA • SICILY

Curiosity

The name comes from the Arabic term "Son of the Wind" because the wind sweeps constantly around the clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so intense that you can touch them. First vintage: 1989

Grapes: Zibibbo (Moscato d'Alessandria) 100%.

Trained in the extremely low bush customary on Pantelleria, planted in depressions and pruned short. Planting density: 2,500 vines per hectare; production of about 4.0 tons per hectare (1.62 tons an acre). Extremely loose volcanic soil rich in minerals.

Alcohol level: 14,5% vol.

Vinification: Harvesting begins after August 15 and the natural drying process lasts three-four weeks. In September, must is pressed from fully-ripe fresh grapes and dried grapes, destalked by hand, are added to it during fermentation. After one week of skin contact, the raisins are soft-pressed. Once alcohol-sugar equilibrium is achieved and aromas are concentrated, the wine is chilled to halt fermentation. Bottle fining lasts at least four months.

Description: The wine displays its extraordinary personality and depth initially with its bright amber yellow color. After the first, intense notes of apricots and peaches, the bouquet offers sweet sensations of dried figs, honey, herbs and mineral notes. The wine is impressive on the palate with its outstanding complexity due to a fusing of sweetness, sapidity and softness. A prolonged finish.

Food matches: A great sipping wine, perfect with herbed cheeses, foie gras and sweet preparations of the Sicilian tradition. The wine should be tasted with giandua, dried fruit or almond paste.

Two recipes: Baked confectionery with ricotta cheese, raisins, candied fruit and flakes of chocolate. Herbed cheeses like the Blu del Moncenisio. Extraordinary alone as a sipping wine or as an accompaniment for memorable convivial occasions.

Serve: In slight-bellied tulip-shaped goblets of medium size; uncork at the moment of serving. Excellent at 14°C (57°F).

www.donnafugata.it