



Ben Ryé 2006

One of the most appreciated sweet Italian wines in the world

Collection Icon Wines:

Great wines with unique personalities

Ben Ryé 2006 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.

Denomination: Passito di Pantelleria DOC

Grapes: Zibibbo (Muscat of Alexandria)

Production zone: Island of Pantelleria (South-Western Sicily)

Vintage: The 2006 vintage was characterized by rainfall, in spring, that was more abundant than the seasonal averages. The harvest began on August 22 at Contessa Entellina. Among the autochthonous vine varieties, this year Nero d'Avola enjoyed favorable climatic conditions, which highlighted the fruit.

Harvesting: Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes for the production of Ben Ryé began on 17 August with the grapes destined for withering.

Yield per hectare: 4 - 5 t (1.4 – 1.6 t/acres)

Vinification: Fermentation is made in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are de-stemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness, and a very personal aroma.

Ageing: 4-5 months in vats 6 months in bottle

Alcohol and analytical data: alcohol: 14.19%, total acidity: 7.46 g/l, pH: 3.8

Residual sugar: 190 g/l

Ageing potential: Over 30 years

First vintage: 1989

Artistic label: From the Arabic term “Son of the Wind” because the wind sweeps constantly around the grape clusters on Pantelleria. And the island’s winds bring with them a profusion of fragrances so powerful that you can touch them. An author label telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

Food & wine: It matches with caramelized duck, foie gras and blue cheeses. It goes well with pastries and gourmet chocolate like gianduja. Extraordinary alone, as a meditation wine.