



Ben Ryé 2007

One of the most appreciated sweet Italian wines in the world

Collection Icon Wines:

Great wines with unique personalities

The Ben Ryé 2007 brings to one's glass the extraordinary complexity of raisins, dried apricot, freesia, saffron, salty tones and orange blossom honey. Freshness balances out the alcohol and sugars, which blend together elegantly. Extremely persistent and silky.

DONNAFUGATA®

Denomination: Passito di Pantelleria DOC

Grapes: Zibibbo (Muscat of Alexandria)

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

Vintage: The vintage 2007 was less rainy than usually for western Sicily. Temperatures were within the seasonal norms. In detail, the hottest days were at the end of June, in mid-July and the last week of August and were always mitigated by very cool nights. Temperature differences between night and day had very positive effects on the vineyards' growth cycle and on the organoleptic quality of the grapes.

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: 14.15%, total acidity: 7.43 g/l, pH: 4

Residual sugar: 192 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.