

Ben Ryé 2020



The Pantelleria estate: Where the alberello is a Unesco - Intangible Cultural Heritage

Ben Ryé 2020 offers an extraordinary rich bouquet with outstanding aromas obtained from the dried grapes: apricots and candied orange peel. On the palate it offers countless sensations that sweep from fruity scents to delicate hints of scrub Mediterranean offering an extraordinary freshness that balances the sweetness. Its complexity is enriched by a savory and very persistent finish.

PRODUCTION AREA: island of Pantelleria (South-Western Sicily); districts of Khamma, Tracino, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

DENOMINATION: Passito di Pantelleria DOC.

GRAPES: Zibibbo (Muscat of Alexandria).

TERRAINS & CLIMATE: altitude from 20 to 400 m a.m.s.l. (65-1,312 ft); complex orography, typically volcanic, soils mainly cultivated on terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals. Mild, dry winters. Windy summers.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a “creative and sustainable” practice. Planting density of 2,500 plants per hectare (1,000 an acre) with a yield of about 4–5 tons per hectare (1,6-2 tons an acre). The average age of the vines is about 60 years; some are ungrafted and survived phylloxera exceeding 100 years in age.

VINTAGE: In Pantelleria, where Donnafugata cultivates 68 hectares of vineyards located in 14 different districts, the 2020 vintage was slightly less rainier, recording 433 mm of precipitation compared to the average of 462 mm*. The quantity of Zibibbo produced is in line with average of production of

Donnafugata in Sicily. The wines of the 2020 vintage stand out for their aromatic intensity and excellent freshness * *The rainfall data are calculated from 1 October to 30 September of the following year; **the average is calculated starting from the 2013 harvest.*

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the districts where the company has its vineyards that differ in altitude, exposure, proximity to or distance from the sea; the harvest began on 17th of August and concluded on 9th of September.

VINIFICATION: once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are destemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness, and a very personal aroma. The vinification process (fermentation and maceration) lasts over 1 month. Aging takes place in stainless steel for 8 months and at least 12 months in bottle before being released to the market.

ANALYSIS DATA: alcohol 14.27% ABV, total acidity 7.5 g/l, pH 3.88, sugar content: 192 g/l.

TASTING NOTES (24/01/2022): Ben Ryé 2020 has a golden color with bright amber hues. The very intense bouquet ranges from fruity notes of apricot and candied orange peel, to hints of Mediterranean scrub. On the palate the fruity hints of aromatic herbs are combined with sweet nuances of honey. Intense and persistent, with an extraordinary balance between freshness and sweetness, Ben Ryé is a captivating Passito di Pantelleria, among wines most popular desserts in the world.

LONGEVITY: over 30 years.

FOOD & WINE: perfect with dry pastries, chocolate and jam or ricotta tarts. Try also with blue cheese and foie gras. Extraordinary on its own, as a meditation wine. Serve it in tulip-shaped goblets of medium size, slightly bellied; uncork at time of serving; excellent at 14° C (57° F).

ICON WINES COLLECTION: Great wines with unique personalities **WHEN YOU DESIRE TO:** make an exclusive and memorable experience. Enjoy unique, enduring sensations. Enhance your collection with inimitable, age-worthy wines. Give a precious gift.

DIALOGUE WITH ART: 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.

FIRST VINTAGE: 1989.