

# DONNAFUGATA®

## Ben Ryé 2010

***Complex and elegant, this Ben Ryé 2010 offers a very long aromatic persistence with notes of apricot, candied orange zest and Mediterranean herbs.***

**Type:** natural sweet white - Passito di Pantelleria DOP.

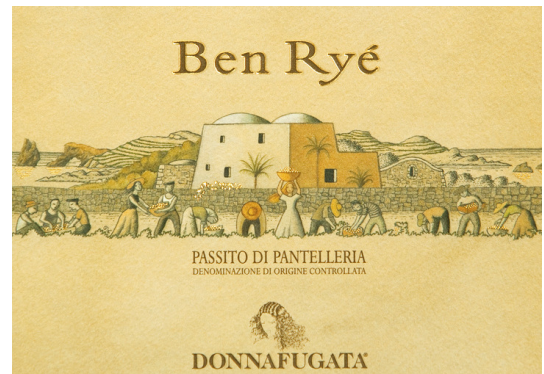
**Grapes:** Zibibbo (Muscat of Alexandria).

**Production area:** island of Pantelleria (South-western Sicily); districts of Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Begeber.

**Altitude:** 20 to 400 m AMSL

**Orography:** complex orography, typically volcanic, soils mainly cultivated on terraced slopes.

**Soils:** sandy, originating from lava, they vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.



### VINEYARD

**Training and pruning:** the vines are cultivated by hand, each planted in a basin and trained in a low, horizontal, broad bush system with 2 to 4 arms. Age of vines over 100 years.

**Planting densities:** 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

**Yield per hectare:** about 4 tons (1.6 tons an acre).

**Vintage:** the 2010 harvest was very favorable in Pantelleria. The picking of the grapes destined to Ben Ryé production started on August 18<sup>th</sup> up to September 18<sup>th</sup>, depending on the different maturation periods of the many districts of the island. Compared to the average, the vintage was a bit "fresher" thus permitting to obtain a very refined aroma perfectly displayed by this Ben Ryé 2010.

### CELLAR

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

**Aging:** in stainless steel for 7 months and at least 12 months in bottle before being released to the market.

**Analysis data:** alcohol 14.36% ABV, total acidity 7.8 g/l, pH 3.80, sugar content: 195 g/l.

### TASTING NOTES

**Description (07/17/2012):** Ben Ryé 2010 is bright golden in color with amber glints; to the nose its refined aroma shows notes of apricot, candied orange zest, fig, orange blossoms, aromatic and Mediterranean herbs. To the palate it is soft and enveloping and its sweetness is perfectly balanced by a sapid, crisp vein. Complex and elegant it displays a very long aromatic persistence.

**Aging potential:** over 15 years.

### THE WINE EXPERIENCE

**Food & Wine:** with blue or aged cheeses, with dried fruit based pastry (almond paste) and apple pies. Try it with chocolate, gianduja or 'De Bondt Ryé' pralines. Extraordinary alone, 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).

**Occasions:** an extraordinary meditation wine, it's the ideal companion while reading or listening to music. We recommend it as sweet ending of a formal dinner as well as a romantic date.

**Art & Wine:** 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.