

Ben Ryé 2008

A limited edition dedicated to all admirers of Passito di Pantelleria signed Donnafugata: 6,465 bottles of the 2008 vintage have been preserved in the company's cellars for longer aging and to give unusual sensations, refined and powerful: Ben Ryé 2008 combines its proverbial freshness with a markedly Sicilian bouquet, hints of apricots are a bed for notes of dates, dried figs and carob and flowery notes.



Type: naturally sweet white - Passito di Pantelleria Doc.

Grapes: Zibibbo (Moscato d'Alessandria).

Production area: south-western Sicily, island of Pantelleria;
districts: Khamma, Tracino, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace.

Altitude: 20 to 400 m AMSL

Orography: terraces on predominantly sloping terrains typical of heroic viticulture.

Soils: sandy, originating from lava, sub-acid-neutral reaction;
deep and fertile, well-endowed with phosphorus, potassium and zinc.

VINEYARD

Training and pruning: the vines are cultivated by hand, in basins, low Pantellerian alberello trained, with two to four branches and characterized by horizontal expansion. Age of vineyards: also more than 100 years old.

Plantation densities: 2,500 to 3,600 plants per hectare.

Yield per hectare: about 4 tons.

Vintage: normal climatic trends; an excellent harvest that began on 8/17 and continued until 9/20 depending on the ripening periods in the different districts of the island. Good temperature variations contributed to enhance the aromatic quality of the Zibibbo. Ben Ryé 2008 displays extraordinary richness and complexity.

CELLAR

Fermentation: in stainless steel at a controlled temperature; the dried grapes, de-stemmed and selected by hand, are added - several times - to the fermenting must. During maceration the dried grapes release their extraordinary heritage of sweetness, freshness and very personal aroma.

Aging: in tanks for 4-5 months and 6 years in the bottle before release.

Analysis data: alcohol 14.13 % ABV, total acidity 7.16 g/l., pH: 3.82, residual sugar: 203 g/l.

TASTING NOTES

Description: Ben Ryé 2008 is bright amber. Notes of dates followed by dried figs and carob are perceived on the nose, ending in apricots and flowery notes. Soft and round in the mouth, with excellent acidity that emphasizes the length and persistence.

Aging potential: over 30 years.

THE WINE EXPERIENCE

Food & Wine: with blue and aged cheeses, with ricotta-based desserts. With chocolate, try it with gianduia or "De Bondt Ryé". Extraordinary alone, as a meditation wine. Serve in medium-size tulip glasses with a slight flare, it can be uncorked at time of serving. Excellent at 14 °C.

Occasions: an extraordinary meditation wine, for those who read or listen to music. Ideal crowning moment of a formal dinner or sweet conclusion of a romantic appointment.

Art & Wine: from the Arabic "Son of the Wind" because the wind blows constantly among the clusters on Pantelleria. A special label has been dedicated to the limited edition, that draws on the narrative thread of the classic label, reinterpreting and enhancing it. The love, care and effort of heroic viticulture are illuminated by golden rays, in a sweet and elegant portrait. Ben Ryé 2008, a special edition of Passito di Pantelleria Donnafugata, on which Giacomo Rallo is proud to put his signature. **First vintage:** 1989.