

Ben Ryé 2021



The Pantelleria estate: Home of the *Alberello Pantesco*, UNESCO-World Heritage

Ben Ryé 2021 surprises for the great fragrance and the complexity of its bouquet, which ranges from fruity notes to delicate hints of Mediterranean scrub. On the palate it's intense and persistent, with an extraordinary freshness that balances the sweetness. A captivating Passito di Pantelleria, one of the most appreciated sweet wines in the world.

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 over 60 years; some are ungrafted and survived phylloxera exceeding 100 years in age.

VINTAGE: in Pantelleria, the 2021 vintage was slightly less rainy, recording 342 mm of precipitation compared to the average of 449 mm*. The weather conditions, free from bad climatic events in the flowering and fruit-setting stage, established the premises for a very good production. The warm August had an impact on the quantity of grapes produced, which was lower than average. The quality

of the grapes, carefully selected and brought to the winery, was very high. * 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 3-4 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 16th of August and concluded on 8th 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 5 months and at least 8 months in bottle before being released.

ANALYTICAL DATA: alcohol 14.40% ABV, total acidity 7.2 g/l, pH 3.78, sugar content 197 g/l.

TASTING NOTES (November 3rd, 2022): Ben Ryé 2021 has a golden color with bright amber hues. The very intense bouquet ranges from fruity notes of apricot, yellow peach and candied orange peel to tropical hints of mango and papaya, followed by 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 the time of serving; excellent at 14° C (57° F).

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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.