

The Pantelleria Estate

Ben Ryé

2022

Passito di Pantelleria
Doc

Ben Ryé 2022 surprises with 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).

GRAPES

Zibibbo (Muscat of Alexandria).

SOILS AND CLIMATE

Altitude from 20 to 400 m a.s.l. (60-1,300 ft); complex orography, typically volcanic, with terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction, well-endowed with minerals. The climate is sunny, windy, and almost dry.

VINEYARD

The vines are cultivated, in hollows; the training method is the pantellerian traditional low bush vine "alberello pantesco"; as a "creative and sustainable" agricultural practice, the "albarelo pantesco" has been inscribed on the UNESCO list of the Intangible Cultural Heritage of Humanity. Planting density from 2,500 plants per hectare (1,000 an acre), with yields of 4–5 tons per hectare (1,6-2 tons an acre). The average age of the vines is over 60 years; some vines are ungrafted and survived phylloxera exceeding 100 years of age.

VINTAGE

The 2022 vintage was almost characterized by regular climatic conditions; the vintage was a little rainier, with 540 mm of rainfall compared to the average* of 458 mm. Temperatures were similar to the past years; only in June there were warmer days than average which brought a slightly earlier ripening in some plots. It was a very good vintage with healthy and well-ripened grapes. Quantities produced were a little more than in 2021. *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 in the vineyard. The harvest took place on the 4th and 5th of August only in the earliest plots of vineyards such as that one in the Punta Karace district; then, the harvest was from from the 16th of August to the 16th of September.

WINEMAKING AND AGING

Once the grapes reach the winery, they undergo a further selection on a vibrating

table before soft pressing. Fermentation takes place in stainless steel at controlled temperatures; dried grapes are destemmed by hand and then added to the fresh must in several batches. 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.

TASTING NOTES

Ben Ryé 2022 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. (September 19th, 2023)

AGING POTENTIAL

Over 30 years.

ARTISTIC LABELS

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 PAIRING

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 12-14° C (54-57° F).

ANALYTICAL DATA

Alcohol 14.35 % vol., total acidity 7.6 g/l, pH 3.90, residual sugar 203 g/l.

FIRST VINTAGE

1989.

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Vineyards and cellars

Contessa Entellina / Etna / Marsala / Pantelleria / Vittoria

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