



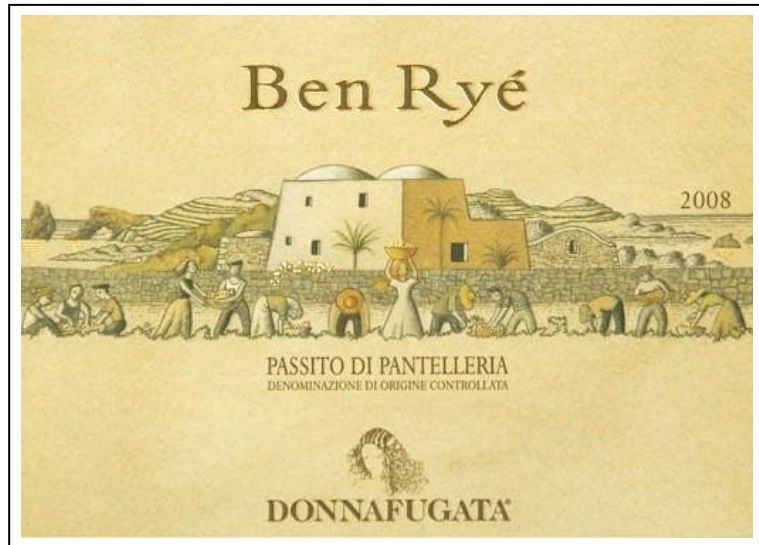
DONNAFUGATA®

PRESS RELEASE

## *Vinitaly pays tribute to 20 years of Ben Ryé*

In honor of this wine, so representative of Italian enology, the Verona Fair Board has decided that at **Vinitaly** Ben Ryé will be the star of one of the “**Taste and Dream**” events.

It will be staged in a very elegant room at the Palaexpo. **José Rallo will present Ben Ryé** to dealers, opinion-leaders and wine-lovers and offer a vertical tasting, guided by journalists Paolo Massobrio and Marco Gatti.



The appointment with “**Sweet Sicily: twenty years of emotions called Ben Ryé**” will be held on Sunday, April 11 at 10:30 a.m. (Palaexpo A2, 1st floor). Reservations can be made at [www.vinitaly.it](http://www.vinitaly.it).

For its own part, Donnafugata celebrated the 20<sup>th</sup> grape harvest on Pantelleria by giving Ben Ryé **a new art label**. It portrays the love, dedication and hard work involved in **heroic viticulture** on a unique and fascinating island. A charming, engrossing portrait revealing the essence of this wine so loved throughout the world.

*Marsala: March 31, 2010*

### **Description of the 2008 Ben Ryé Passito di Pantelleria DOC**

The “Son of the Wind” remains true to itself in the 2008 vintage, revealing the **extraordinary complexity** it has reached in recent years. Specifically, regular weather conditions and fine vineyard tending led to an optimal grape harvest. On Pantelleria grape picking began on August 17 and continued through September 20, following the different ripening stages for the **Zibibbo** (Moscato d’Alessandria) that Donnafugata cultivates in 11 areas of the island.

To the **nose** the 2008 Ben Ryé has striking notes of ripe fruit that harmoniously blend with salty and mineral nuances. In the **mouth** it is sweet, engrossing, with a sensation of fullness perfectly balanced by freshness. A Ben Ryé confirming its greatest promise with impressive elegance. A wine of great longevity yet exciting right from release.

*(Analytic facts: Alcohol: 14.13% vol. Total acidity: 7.16 g/l. Residual sugars: 203 g/l. pH: 3.82)*

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