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Grappa Ben Ryé

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Type grappa aged in small oak barrels

Alcohol content 42% vol.

Pomace from Zibibbo grapes used to produce Ben Ryé on the island of Pantelleria.

Distillation the Zibibbo pomace is distilled in alembic stills using the discontinuous bain-marie method.

Description after a long ageing period in small barrels, the grappa has an antique gold hue and is extremely clear; it is distinctly but not excessively sweet on the palate. The bouquet initially delivers typical citrus notes, followed by a superb aromatic array of fresh and candied fruit (citron, peach, apricot and exotic fruit) blended with a subtle aroma of vanilla.

Serving suggestions the perfect accompaniment to dried fruit, plain pastries and biscuits; try it with mature and strong cheeses, sipping slowly.

Best served in small tulip glasses with flared rims at 12-16°C.