



DONNAFUGATA

PRESS RELEASE

Ben Ryé 2017, a limited edition for the iconic wine of Pantelleria

Donnafugata presents a special edition designed for collectors and authentic connoisseurs of the “son of the wind” wine, an emblem of heroic viticulture: a unique product that comes from Zibibibo grapes carefully cultivated in the context of extreme nature and the sustainability practices that Donnafugata has always applied on the Island of Pantelleria.

Pantelleria, September 2024 - There are only 3,717 bottles of Ben Ryé 2017 that Donnafugata has chosen to age longer in the family's historic cellars. A prestigious “limited edition,” intended for collectors and enthusiasts, celebrating the elegant complexity, freshness, and longevity of the “Son of the Wind.” Ben Ryé is an iconic wine of Donnafugata's heroic viticulture and craftsmanship.

“An important release,” says Josè Rallo, the fifth generation of the family, at the helm of Donnafugata with his brother Antonio, “which intends to celebrate the 2017 vintage precisely in 2024, the year that coincides with the 10th anniversary of the recognition of the Alberello Pantesco as a Unesco Intangible Heritage of Humanity. A form of vine cultivation that represents Donnafugata's commitment to the constant application of sustainable practices, oriented towards maximum quality.”



It is under the banner of the innovation inherent in sartorial making that rests Donnafugata's project on Pantelleria, an island where man has learned to adapt to the extreme conditions imposed by nature, the constant presence of wind, and low rainfall. On Pantelleria, the scarcity of rainfall is generally well tolerated by the vineyards because the low planting density, around 2,500 vines per hectare, allows the vines themselves not to compete with each other, having more soil to explore to draw on their roots for the moisture they need. The natural resilience of the vine is equally important: the native Zibibbo variety has developed over the centuries an extraordinary ability to adapt to the island's pedoclimatic characteristics; the soils are sandy and of volcanic origin, and the conditions are ideal for developing a complex aromatic kit in the grapes, characterized by unparalleled olfactory notes.

“Ben Ryé 2017,” says Antonio Rallo, winemaker of the family business, “is the fruit of man's experience in adapting to situations where nature is difficult but which, if interpreted with the utmost respect, can reward with unparalleled results. Moreover,” Antonio Rallo continues, “Ben Ryé is a wine that stands out for its unique characteristics, which make it recognizable all over the world.”

So the idea that from the characteristic beauty of a place, distinctive and identity-driven wines are derived is true on Pantelleria. Because of its extraordinary biodiversity, much of the island is a National Park and guards a unique natural and architectural-rural heritage: in this setting of rare beauty, Donnafugata has 68 hectares of vineyards bordered by more than 40 km of dry lava stone walls distributed in 16 contrade (districts), each with unique soil, altitude, exposure and microclimate characteristics. The largest plot is located in Khamma, a the district on the eastern side of the island, in a striking natural amphitheater.



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In addition to the winemaking cellar, a jewel of sustainable architecture integrated into the landscape, Khamma is home to the characteristic 'palazzotto' dammuso (the typical Pantelleria house), dedicated to hospitality to provide memorable visiting and tasting experiences.

The production of Ben Ryé is the result of the intelligence of the heroic winemaker and a tailored winemaking process; the vines are raised within conche" (hallows), a form of pruning that develops the plant horizontally, almost crawling on the ground, to allow it to resist the wind. Harvesting begins in August in the first vineyards that reach maturity, with the picking of grapes to be destined for drying on racks in the island's sun and wind. In the following weeks, we continue with the harvesting of the grapes destined for the production of fresh must, to which the hand-scraped raisins are finally added in several stages. It is during fermentation, thanks to the contact between the must and skins, that the Zibibbo releases its amazing aromatic complement.

Fermentation takes place in temperature-controlled stainless steel and ends when Ben Ryé achieves its distinctive balance. The 2017 limited edition was aged in bottle for more than 6 years, a period in which it was possible to develop the exceptional evolutionary potential that distinguishes Ben Ryé on the international scene: in fact, it is present in more than 60 markets.

The great distinctive appeal of Ben Ryé lies not only in the aromatic complexity that evolves extraordinarily through the passage of time, but in the broad possibilities for consumption. Perfect in combination with desserts, to be experimented furthermore with savory dishes, ideal as a meditation wine. A limited edition, that of 2017, which enriches the Donnafugata collection to reach connoisseurs and collectors all over the world. Ben Ryé Passito di Pantelleria is the emblem of this heroic viticulture, sartorial making and innovative production process.

Tasting Notes

Ben Ryé Passito di Pantelleria 2017 has a very intense bouquet in which notes related to raisins, such as apricot and candied orange peel, stand out. On the palate, it offers its proverbial and extraordinary freshness that balances the sweetness. Perfect to accompany the traditional pistachio, ricotta and chocolate desserts of Sicilian pastries, it reveals its true greatness also on its own, as a meditation wine.

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