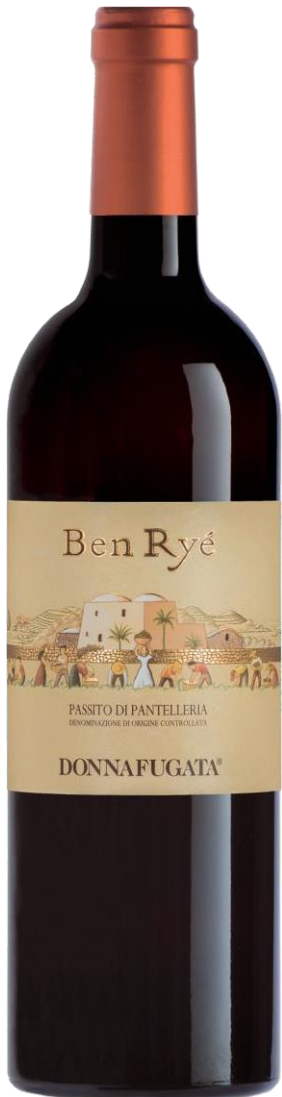


# Ben Ryé

## 2023

### Passito di Pantelleria Doc

*Ben Ryé 2023 stands out for its incredibly fragrant bouquet, which ranges from fruity notes to hints of Mediterranean maquis. Intense and persistent on the palate with a good balance of freshness and sweetness.*



**PRODUCTION AREA**  
Southwestern Sicily, island of Pantelleria.

**GRAPES**  
Zibibbo.

**SOILS AND CLIMATE**  
Prevalence of soils with altitude of 20 to 400 m a.s.l.; complex and typically volcanic orography, with vineyards predominantly cultivated on terraces. Sandy soils of volcanic origin. Mediterranean climate: Pantelleria is the island of sun and wind with mild, fairly dry winters and dry, breezy summers.

**VINEYARD**  
The vines are cultivated in shallow hollows using the traditional “alberello” head-trained bush practice. “Creative and sustainable”, the Pantelleria “alberello” head-trained bush agricultural practice has been inscribed on the UNESCO List of Intangible Cultural Heritage.

**VINTAGE**  
2023 was a challenging year: the heavy rain in May and the high temperatures over a period of about ten days in July necessitated very thorough integrated pest control and sustainable management agricultural practices. All in all, a total of 589 mm of rainfall was recorded, as compared with the island average\* of 473 mm. Compared to the generous vintage of the previous year, there was a downturn in production in 2023 due to the weather, which resulted in less compact bunches with smaller and lighter grapes. The vegetative production cycle concluded regularly, producing fully ripe grapes.  
*\*Rainfall data is measured by SIAS, Servizio Agrometeorologico Siciliano, Pantelleria station, and based on precipitation recorded from 1 October to 30 September of the following year; the average is calculated on data going back to the 2013 harvest.*

**HARVEST**  
Hand collected in crates with the grapes carefully sorted at the vineyard. The Zibibbo harvest at Donnafugata lasts for several weeks in the various districts that differ in terms of altitude, exposure, and distance from the sea. The 2023 harvest began in the first half of August (in the earliest ripening districts like Punta Karace), with the first grapes subject to drying.

After the Ferragosto holiday (15 August), the harvest continued both of grapes for drying and grapes for the production of fresh must, according to the different ripening times of the Zibibbo in the various districts. The harvest concluded on 16 September, recording a fall in production. The quality of the grapes brought to the winery was excellent.

**WINEMAKING AND AGEING**  
On arriving at the winery, the grapes are subject to additional sorting on a vibrating table before being delicately pressed. Fermentation takes place in temperature-controlled steel with selected, hand-sorted dried grapes added to the fermenting must in several stages. During maceration, the dried grapes impart their sweetness, freshness, and distinctive aromatic qualities. The winemaking process (fermentation and maceration) lasts over a month. Ageing: in tanks for around 5 months and in the bottle for at least 16 months before being marketed.

**TASTING NOTES**  
Ben Ryé 2023 has a golden colour with bright amber tints. Intense bouquet with typical notes of dried grapes, apricot, citrus fruit and candied orange peel, followed by hints of Mediterranean maquis. Fruity and balsamic notes in the mouth together with sweet hints of honey. Intense and persistent, it stands out for its good balance of freshness and sweetness (August 28, 2025).

**AGEING POTENTIAL**  
Over 20 years.

**ARTISTIC LABELS**  
Ben Ryé takes its name from the Arabic for “Son of the Wind” because of the ever-present breeze in Pantelleria which sweeps through the vines. And the fragrances that the island’s wind carries with it are so intense as to be almost palpable. The designer label celebrates the love, care and effort behind the heroic viticulture of this unique and captivating island. A sweet and enveloping portrait that reveals the wine’s true essence.

**FOOD PAIRINGS**  
Pair with biscuits, chocolate and jam or ricotta tarts. Also excellent with savoury foods like tuna bottarga, mature or blue cheeses, and dishes that are elevated by the freshness and richness of Ben Ryé. On its own, as a meditation wine. Serve it in medium-sized wineglasses with a slight flaring, it can be uncorked at the time of serving. Excellent at 12-14 °C.

**ANALYTICAL DATA**  
alc 14.5% vol., total acidity 7.9 g/l, pH 3.87, residual sugars 199 g/l.

**FIRST VINTAGE**  
1989

