

Ben Ryé Grappa

Aged Grappa in Oak
Casks



TYPE

Grappa aged in small oak casks called “carati”.

ALCOHOL CONTENT

Alcohol 42% by vol.

POMACE

Produced from Zibibbo grapes grown on the island of Pantelleria.

DISTILLATION

Zibibbo grape pomace is distilled in traditional batch bain-marie stills.

TASTING NOTES

After extended ageing in small oak casks, Ben Ryé Grappa displays an antique golden color of exceptional clarity. On the palate, it reveals a delicate sweetness, beautifully balanced and refined. The bouquet opens with distinctive citrus notes, gradually unfolding into a rich aromatic profile with nuances of fresh and candied fruit—including citron, peach, apricot and exotic fruit—beautifully complemented by delicate hints of vanilla.

FOOD PAIRING

An excellent accompaniment to fresh fruit and dry pastries. Best enjoyed in very small sips, it also pairs beautifully with mature and piquant cheeses.

SERVING SUGGESTION

Serve in small tulip-shaped glasses, slightly flared at the rim, at a temperature of 12–16° C (54–61° F).