

# DONNAFUGATA®

## Ben Ryé 2008

**Type:** natural sweet white Passito di Pantelleria DOC.

**Grapes:** Zibibbo (Muscat of Alexandria).

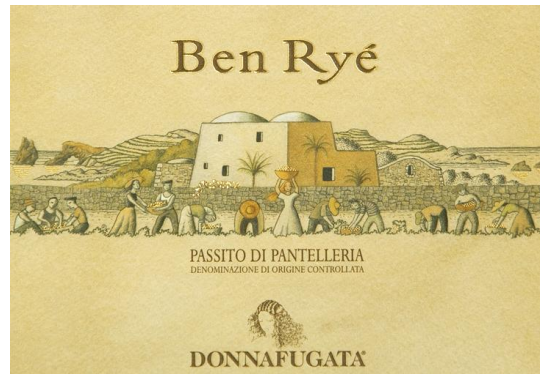
### PRODUCTION AREA

**Location:** South-western Sicily, island of Pantelleria; districts: Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace.

**Altitude:** 20 to 400 m MSL

**Orography:** terraced hills.

**Soils:** sandy, originating from lava, they vary between sub-acidic and neutral reaction; deep, extremely fertile soils, well-endowed with phosphorus, potassium and zinc.



### VINEYARD

**Training and pruning:** the vines are cultivated by hand, each planted in a basin and trained in a low, broad bush system with 2 to 4 arms. Age of vines up to 100 years.

**Planting densities:** 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

**Yield per hectare:** about 4 tons (1.6 tons an acre).

**Vintage:** regular weather conditions; excellent harvest, started on August 17<sup>th</sup> and continued until September 20<sup>th</sup> according to the times of maturation in the different districts of the island. The good temperature ranges contributed to enhance the aromatic quality of Zibibbo. Ben Ryé 2008 unleashes an extraordinary richness and complexity.

### CELLAR

**Fermentation:** in stainless steel at controlled temperatures; the dried grapes are de-stemmed by hand and added to the fresh must in several batches. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness and a very personal aroma.

**Aging:** in stainless steel for 4-5 months and at least 6 months in bottle before being released to the market.

**Analysis data:** alcohol 14.13% ABV, total acidity 7.16 g/l, pH 3.82, sugar content: 203 g/l.

### TASTING NOTES

**Description (12/02/2009):** Ben Ryé 2008 is bright, consistent and amber yellow. To the nose it has striking notes of ripe fruit (above all apricot and peach) that harmoniously blend with salty and mineral nuances. In the mouth it is sweet, full-flavored, with a sensation of fullness perfectly balanced by freshness. A Ben Ryé confirming its greatest promise with impressive elegance.

**Aging potential:** over 15 years.

### THE WINE EXPERIENCE

**Food & Wine:** with blue or aged cheeses, with sweet ricotta cheese filled pastries. Try it with chocolate, gianduja or 'De Bondt Ryé' pralines. Extraordinary alone, as a meditation wine. Serve it in tulip-shaped goblets of medium size, slightly bellied; uncork at time of serving; excellent at 14° C (57° F).

**Occasions:** an extraordinary meditation wine, it's the ideal companion while reading a book or listening to music. We recommend it as sweet ending of an elegant dinner as well as your first date.

**Art & Wine:** from the Arabic term "Son of the Wind" because the wind sweeps constantly around the clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so intense that you can touch them. A brand new label celebrates the 20<sup>th</sup> harvest of Ben Ryé. An image telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

**First vintage:** 1989.