



Ben Ryé 2017

One of the most appreciated sweet Italian wines in the world

DENOMINATION: Sicilia Doc Zibibbo

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: island of Pantelleria (South-western Sicily).

TERRAINS AND CLIMATE: altitude from 65 to 1,312 ft a.s.l.; orography typically volcanic, with terrains mainly cultivated on terraces. Soils sandy, originating from lava, deep and fertile, well-endowed with minerals. Mild, dry winters. Windy summers.

VINEYARD: the vines are cultivated, in hollows, low “alberello” style. The training method “alberello pantesco” has been listed as UNESCO world heritage as a “creative and sustainable” practice.

HARVEST: the Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the 16 districts where the winery has its vineyards that differ for altitude, exposure, proximity to or distance from the sea.

VINIFICATION: fermentation in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are de-stemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness and aroma. The vinification process lasts 1 month. Aging in stainless steel for 8 months and at least 12 months in bottle.

FOOD & WINE: perfect with dry pastries, chocolate and jam or ricotta tarts. Try also with blue cheese and foie gras. Extraordinary on its own, as a meditation wine. Excellent at 57° F.

ART LABEL: from the Arabic term “Son of the Wind” because the wind sweeps constantly around the grape clusters on Pantelleria. An author label 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.

94
pts

Wine Spectator

95
pts

WINEENTHUSIAST

Discover Ben Ryé with an animated wine story

