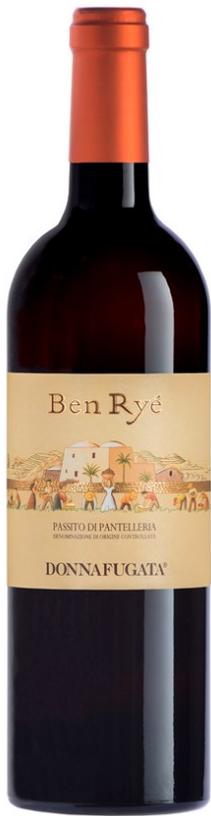


Ben Ryé 2015

Collection Icon Wines: Wine with a unique personality, international icons of Italian excellence in the field of wine making

Ben Ryé 2015 amazes with the great freshness and complexity of its bouquet that ranges from fruity notes of fresh apricot to scents of Mediterranean scrub. The palate is fresh and intense, characterized by a long and satisfying persistence. A complex and captivating Passito di Pantelleria, one of the most appreciated sweet wines in the world.



DENOMINATION: natural sweet white - Passito di Pantelleria DOC

GRAPES: Zibibbo (Muscat).

PRODUCTION AREA: island of Pantelleria (South-Western Sicily); districts of Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

TERRAINS: altitude from 20 to 400 m a.m.s.l. (65-1,312 ft); complex orography, typically volcanic, soils mainly cultivated on terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a "creative and sustainable" practice. Planting density of 2,500 plants per hectare (1,011 an acre) with a yield of about 5 – 6 tons/ha (2- 2.4 tons an acre). Some of the vines are over 100 years old.

VINTAGE 2015: The climatic trend recorded for the 2015 vintage was fairly normal, with rainfall almost in line with the average for the island (501 mm). Overall, the vintage was very positive with the quantity and quality of grapes harvested in line with the winery's objectives.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes for the production of Ben Ryé began on 18 August with the grapes destined for withering, and ended on 18 September.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place 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 a very personal aroma. Aging takes place in stainless steel for 7 months and at least 12 months in bottle before being released to the market.

ANALYSIS DATA: alcohol 14.35% ABV, total acidity 7.8 g/l, pH 3.72, sugar content: 193 g/l.

TASTING NOTES (08/05/2017): Ben Ryé 2015 has a brilliant amber color. The nose offers a fragrant and complex bouquet, with notes of fresh apricot and orange zest combined with scents of Mediterranean scrub (thyme and rosemary). The palate amazes with its great freshness and intensity, with a pleasant sweetness balanced by great minerality and lively sapidity. It finishes with a lingering persistence, with a satisfying return of the fruity note. A complex and captivating Passito di Pantelleria, one of the most appreciated Italian sweet wines in the world.

LONGEVITY: over 30 years.

FOOD & WINE: with caramelized duck, foie gras and blue cheeses. 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).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: from the Arabic term "Son of the Wind" because the wind sweeps constantly around the grape clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so powerful that you can touch them. 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.

FIRST VINTAGE: 1989.