

Ben Ryé 2014

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

Ben Ryé 2014 surprises with its freshness and complexity, with an intense, fragrant bouquet and a pleasant sweetness well balanced by lively sapidity. A captivating Passito di Pantelleria, one of the most appreciated Italian 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: vines are cultivated, in hollows, low 'alberello pantesco'. The low bush vine of Pantelleria has been inscribed on the UNESCO World Heritage List as a 'creative and sustainable practice'. Planting densities of 2.500 plants per hectare (1.011 an acre).with and yields of about 4 tons (1.6 tons an acre); about 1.6 kg per plant.



VINTAGE 2014: The climatic trend recorded on Pantelleria from 1 October 2013 to 30 September 2014 was fairly normal, with slightly less rainfall (488 mm) than (516 mm) the 2013 vintage. Temperatures, on average, were lower, as in the rest of Sicily, with a stable and moderately warm climate.

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 14.40% ABV, total acidity 8.2 g/l, pH 3.72, sugar content: 199 g/l.

TASTING NOTES (11/03/2016): brilliant amber, Ben Ryé 2014 surprises with its freshness and complexity. The bouquet is intense and fragrant: typical aromas of apricots and candied citrus zest combined with balsamic scents of Mediterranean scrub and sweet notes of honey and fresh figs. The palate is well defined and intense, with pleasant sweetness well balanced by a fresh vein of acidity and lively sapidity. It finishes with a lingering persistence. A 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.

RECENT AWARDS:

95/100 (Ben Ryé 2013) *VINOUS* (Antonio Galloni)

99/100 (Ben Ryé 2013) *I Migliori Vini d'Italia 2016* (Maroni)

93/100 (Ben Ryé 2013) *Wine Advocate* (e-robertparker Jan 2016)

FIRST VINTAGE: 1989.

