

DONNAFUGATA BEN RYÉ

Terroir

This wine is produced in the island of Pantelleria (South-Western Sicily). Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

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 destemmed 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.

Features

Ben Ryé 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.

Food Pairings

Perfect 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.

Other information

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

Press review



Producer

Donnafugata

Category

Dessert

Grapes

Zibibbo (Muscat)

Country / Region

Italy, Sicile

Appellation

Moscato Passito di Pantelleria

Size

375 ml

Degree of alcohol

14.5 %

Serving temperature

14 °C

Available in these provinces

- Quebec