

Donnafugata,
`Ben Ryé` Grappa NV
Marsala, Sicily, Italy



DONNAFUGATA®



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| Grape Varieties | 100% Zibibbo |
| Closure | Natural Cork |
| ABV | 42% |
| Bottle Sizes | 50cl |
| Notes | Sustainable |

PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

BASE INGREDIENTS

A modern take on the classic Moscato Passito, the name Ben Rye derives from the Arabic 'Son of the Wind', after the wind which sweeps round the island. The Zibibbo vines are planted in the traditional style in hollows in the ground and pruned short. Soils are of volcanic origin, very loose and mineral rich.

PRODUCTION

Grapes were picked in mid-August and dried outside for 20-30 days. In September, the later ripening fruit was picked. Grapes from the later vineyards were chilled, pressed and fermented. The dried grapes were added at intervals during fermentation. The grappa was then distilled from the Ben Rye grape skins (marc) in alembic stills using the discontinuous bain-marie method. It was then matured for 4-6 months in small oak barrels.

TASTING NOTES

Extremely clear, with an antique gold hue. Initial citrus notes are followed by a superb aromatic array of fresh and candied lemons, peaches, apricots and exotic fruits, blended with a subtle aroma of vanilla. The grappa is distinctly but not excessively sweet.