

Ben Ryé Passito di Pantelleria Doc
The production process - Selection of pictures



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013

DONNAFUGATA®

Ben Ryé Passito di Pantelleria Doc: the production process

The production process of Ben Ryé embodies Donnafugata's craftsmanship and attention to detail.

Symbol of the heroic viticulture of the island, Ben Ryé is the Passito di Pantelleria, Donnafugata's iconic wine. It is made with a production process based on natural raisining of fresh grapes laid out on racks for around 20 days, manual stripping of dried grapes from the stems and a carefully tailored vinification process.

In August, the first Zibibbo harvest begins. The bunches are selected and laid out on racks for natural drying in the sun and wind, which lasts 3-4 weeks. In September, after a second harvest, must is produced from fresh grapes to which handpicked sultanas are added during fermentation. Fermentation continues for a few weeks and ends when the Ben Ryé reaches its great equilibrium.

1. The harvest of the Zibibbo grapes for withering begins in August.



The harvest of the Zibibbo grapes for withering begins after August 15.









2. Before the clusters are laid out on racks they are carefully sorted to leave out damaged and unripe grapes.





**3. Process of
naturale withering
in the sun and wind
lasts 3-4 weeks to
concentrate sugars
and aromas.**







4. Manual destemming process.





5. In September, after a second harvest, must is produced from fresh grapes to which handpicked sultanas are added during fermentation.









6. Fermentation finishes approximately by the end of November. Aging in tanks and bottle follows.

