

# Riofavara

Italy - Sicily - Ispica (RG)



## RIOFAVARA

**Ownership/Founders** Padova / Carmelo Padova Family

**Start of Activity** 1920

**Vitiviniculture** Sustainable

**Hectares** 16

**Bottles produced** 50.000



## MARZAIOLO TERRE SICILIANE

**Blend of native Sicilian grape varieties**

**Production area:** Malutiempu, Ispica

**Terrain:** Terreno di medio impasto e di ottima tessitura

**Harvest:** manual

**Vinification:** After destemming - crushing of the grapes, then a soft and progressive pressing, with fractionated extractions, the subsequent fermentation of the must at a low temperature. A small part about 10 %, rests on the lees for about 60 days

**Refinement:** In steel and bottle for 4-6 months

**Color:** Straw yellow color tending to golden yellow

**Fragrance:** intense and ethereal of ripe yellow fruit

**Flavor:** elegant and slightly mineral, fruity with good acidity

**Alcoholic Grade:** 14% vol

Riofavara, was founded in Ispica in 1920. Always dedicated to the cultivation of vines, this family-run business has over the years found the right balance between enological research and Sicilian winemaking tradition. We are in the heart of the Val di Noto, where the wine-growing districts more renowned are located: from the obvious volcanic matrices around the winery to the coast, between Marzamemi and the Vendicari oasis, where the texture of the sandy soils becomes more subtle than ever; and then inland, on light, clear limestone soils of a sometimes dazzling white. Each of these terroirs is perfect for the cultivation of traditional Sicilian vines, where the expressive character of the Mediterranean scrub is often enhanced by an original iodine tone. The Nero d'Avola grown here is decidedly more articulate than that from other parts of Sicily, with typical and distinct hints of dried flowers and spices. The winery owns about 16 hectares distributed in six plots: the commitment in the vineyard is constant and careful, with a sustainable and organic approach to cultivation, without forcing, deliberately limiting production in favor of quality. In the winery, modern technologies and recent winemaking techniques are used while respecting local traditions and sustainability. All this makes Riofavara, an absolute benchmark in the Ragusa wine scene, producing genuine and authentic wines.