CUZZIOLGRANDIVINI

Riofavara

Italy - Sicily - Ispica (RG)



METODO CLASSICO EXTRA-BRUT SICILIA

60% Grillo, 20% Moscato Giallo, 10% Grecanico, 10% (Rucignola, Cutrera, Recunu)

Production area: Contrada Miucia, North side Ispica
Terrain: medio impasto con sub-strato calcareo e di tessitura fine
Harvest: manual
Vinification: the grapes are immediately crushed, then a soft pressing extracts the first-pressing must. The must obtained is left to decant cold and then fermented at a controlled temperature of 12-14°C
Refinement: in the bottle, they are laid horizontally in stacks and in a constant temperature environment of 12-14°C, where they remain for at least 12/14 months, after dégorgement the bottle is left to rest for a few more months
Color: straw yellow
Fragrance: complex, mineral and marine with a slight salty note
Flavor: structured, good acidity, persistent, pleasant
Alcoholic Grade: 12% vol

RIOFAVARA

Ownership/Founders Padova / Carmelo Padova Family
Start of Activity 1920
Vitiviniculture Certified Organic
Hectares 16
Bottles produced 50.000



Riofavara, was founded in Ispica in 1920. Always dedicated to vine cultivation, this family-run business has found the right balance between scientific research and Sicilian winemaking tradition over the years. We are in the heart of the Val di Noto, home to some of the most renowned wine-growing areas: from the clearly volcanic soil around the winery to the coast, between Marzamemi and the Vendicari oasis, where the sandy soil becomes increasingly fine; and then inland, on light, clear limestone soils, sometimes dazzlingly 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.