

# Riofavara

Italy - Sicily - Ispica (RG)



## RIOFAVARA

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

**Start of Activity** 1920

**Vitiviniculture** Sustainable

**Hectares** 16

**Bottles produced** 50.000

## MIZZICA SICILIA

**White Muscat**

**Production area:** Miucia, Ispica

**Terrain:** terreno fitto con substrato calcareo e argilloso

**Harvest:** manual

**Vinification:** the grapes are only destemmed and cooled down to 10° in order to preserve all aromatic precursors, followed by soft pressing with fractionated extractions and static decantation of the must with inoculation of the previously activated must, long and slow fermentation at low temperature 10/14°, after fermentation follows a long aging on yeasts until December (Bâtonnage)

**Refinement:** in steel and bottle for 8 months

**Color:** light yellow with slight green highlights

**Fragrance:** white peach, yellow fruit and green tea

**Flavor:** slim and agile, well balanced, light

**Alcoholic Grade:** 12,5% 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.