CUZZIOLGRANDIVINI

# Riofavara

**Italy - Sicily - Ispica (RG)**




RIOFAVARA

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

## NOTISSIMO SICILIA

**White Muscat and Muscatella**

**Production area:** Malutiempu, Ispica
**Terrain:** terreno medio-calcareo di buona tessitura
**Harvest:** manual
**Vinification:** after harvesting a gentle cold maceration, subsequent fermentation of the must at a low temperature (8°C.); Upon reaching 10.50 to 11° alcoholic, fermentation is stopped by rapidly lowering the temperature (-3°C), followed by cold static decantation for about 120 gg
**Refinement:** In steel and bottle for at least 2 years
**Color:** golden yellow
**Fragrance:** ethereal of ripe yellow fruit
**Flavor:** soft and fruity with good acidity
**Alcoholic Grade:** 12,5% vol




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.