

# Riofavara

Italy - Sicily - Ispica (RG)



## RIOFAVARA

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

**Start of Activity** 1920

**Vitiviniculture** Sustainable

**Hectares** 16

**Bottles produced** 50.000

## NSAJAR SICILIAN LANDS

**Recunu, Cutrera, Rucignola**

**Production area:** Malutiempu, Ispica

**Terrain:** argillo-calcareo fine e di ottima tessitura esposizione a E/S/E

**Harvest:** manual

**Vinification:** After manual harvesting in the cooler hours of the morning, one part is put into the press in its entirety, the other destemmed, then a soft pressing with fractionated extractions; subsequent fermentation of the must at low temperature is started with a pied de cuve of the previously harvested grapes

**Refinement:** In steel - wood - bottle for a minimum of 8/10 months

**Color:** Pale straw yellow

**Fragrance:** Fine and complex citrus and white fruits, ethereal with deep mineral notes

**Flavor:** Very fresh with acidity in evidence, vertical and powerful in its saline expression reminiscent of the sea and complex Mediterranean scrub with citrus and wild herbs

**Alcoholic Grade:** 13% 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.