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

SAN BASILIO TERRE SICILIANE

Nero d'Avola and small percentages of local grape varieties

Production area: San Basilio
Terrain: terreno di medio impasto fortemente calcareo e di ottima tessitura
Harvest: manual
Vinification: after manual harvesting, destemming-crushing of the grapes, the subsequent fermentation of the must, in contact with the skins, is carried out for a maximum of forty-eight hours, a method typical of the Val di Noto (quarantuotturi), followed by a soft and progressive pressing with fractionated extractions; use of own yeasts
Refinement: in steel for 8-10 months then in bottle for about 6/12 months
Color: ruby red
Fragrance: ethereal and fine with notes of dried flowers
Flavor: fruity on subtle spicy notes that confirm and expand all the sensations perceived on the nose
Alcoholic Grade: 13.5% 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.