

Riofavara

Italy - Sicily - Ispica (RG)



RIOFAVARA

Ownership/Founders Padova / Carmelo Padova Family

Start of Activity 1920

Vitiviniculture Sustainable

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 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.