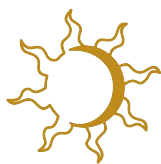


Riofavarà

Italy - Sicily - Ispica (RG)



RIOFAVARÀ

Ownership/Founders Padova / Carmelo Padova Family

Start of Activity 1920

Vitiviniculture Sustainable

Hectares 16

Bottles produced 50.000



SCIAVÈ ELORO SICILIA

100% Nero d'Avola

Production area: Ispica (RG) and Noto (SR), Val di Noto territory.

Terrain: spesso strato di ciottoli calcarei in matrice calcareo, e terreno molto calcareo, scheletro abbondante e di piccole dimensioni; tessitura fine con frazione calcareo argillosa

Harvest: manual

Vinification: Temperature-controlled stainless steel in red, with manual pumping over and punching down, no added yeast

Refinement: in the cellar for a minimum of 14/18 months: (90% new barriques and tonneaux, 10% second passage), followed by aging in the bottle (min. 12 months)

Color: Intense ruby red with slight purplish tones

Fragrance: Typical, elegant and complex, hints of carob, licorice and red berry fruits stand out

Flavor: Rich and balanced, harmonious and persuasive

Alcoholic Grade: 14% vol

Riofavarà, 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 Riofavarà, an absolute benchmark in the Ragusa wine scene, producing genuine and authentic wines.