CUZZIOLGRANDIVINI

Riofavara

Italy - Sicily - Ispica (RG)



SPACCAFORNO ELORO SICILIA

100% Nero d'Avola

Production area: included in the Ispica-Pachino-Noto triangle
Terrain: due vigneti, uno calcareo argilloso e tessitura fine, l'altro calcareo di media tessitura
Harvest: manual
Vinification: grapes are only destemmed, without crushing, for subsequent fermentation of the must in large-diameter, temperature-controlled glass-cement vats with no added yeast
Refinement: minimum 12 months (80 percent second-passage tonneaux barriques, 20 percent third-passage), further aging in steel and then in bottle for at least 12 months
Color: ruby red
Fragrance: Typical varietal and fruity scents with hints of dried flowers
Flavor: Dry and fresh, balanced with saline almost briny notes
Alcoholic Grade: 13.5% vol

RIOFAVARA

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



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.