



This wine is produced with Gaglioppo, a native vine from Calabria of probable Greek origin, with a strong presence in the Crotone province or in the Cirò range. The Gaglioppo vine is the most widespread varietal in Calabria, where it is a major component of all the region's DOC red wines, the most significant being red Cirò.

Monovarietal wine have a more or less intense ruby color, rather tannic and austere. Ageing yields very refined and elegant wine.

Cirò DOC rosso Classico Superiore Riserva Colli del Mancuso

GRAPE VARIETIES

Gaglioppo

WINEMAKING

The grapes, left to mature on the hills until the second half of October, are carefully selected. It follows long maceration on the skins.

AGEING

In oak barrels for 12 months in order to achieve an elegant and smooth wine.

ANALYTIC DATA

Alcohol content: 14 % vol.

AWARDS



IPPOLITO 1845
A wine, a story.

Dicono di noi 2016
About us 2016

Wine Spectator
Finest Italian Wines: 100 Great Producers
OperaWine



Wine Spectator
100 TOP VALUES
Best 100 Italian wine value (2016 per wine brand)

Berebene 2016
Oscar Qualità/Prezzo

vincus
91

CORONA 2016
Vino d'Esclusione

90 Points

15 grappoli di
BIBENDI 2016
Vino d'Esclusione



IPPOLITO
1845

Dicono di noi 2017
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VERONA, Saturday 8 April 2017



90 Points
Wine Spectator

Oscar qualità/prezzo
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90 Points
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15 grappoli di
BIBENDI 2017
Vino d'Esclusione

ORGANOLEPTIC CHARACTERISTICS

Ruby red in color, it boasts elegant perfumes of wild cherry and plums, with subtle notes of spices and vanilla. The flavor is full, smooth and delicately tannic.

GASTRONOMY

Excellent with game, roast and braised meat.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

