



I Mori is a successful blend between the most ancient indigenous grape of Calabria, Gaglioppo, and the greatest Bordeaux grape, Cabernet Sauvignon.

## *Calabria* IGT rosso *I Mori*

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### GRAPE VARIETIES

*Gaglioppo 70%, Cabernet Sauvignon 30%*

### WINEMAKING

*The grapes, hand harvested in the middle of October, undergo a long maceration into thermo-controlled stainless steel tanks.*

### AGEING

*In French oak barrels for 12 months refines the tannins exuberance and enhances the aromatic complexity.*

### 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  
(for 100 regions in Italy - 2016 per Wine Spectator)

Berebene  
Oscar Qualità/Prezzo  
**2016**

**vincus**  
91 punti

CORONA 2016  
Vino d'Eccellenza

90 Points

**5 grappoli di**  
**BIBENDA 2016**  
Vino d'Eccellenza



**IPPOLITO**  
*1845*

**Dicono di noi 2017**  
*About us 2017*

Wine Spectator  
Finest Italian Wines: 100 Great Producers  
OperaWine  
VERONA Saturday 8 April 2017







**90 Points**  
**Wine Spectator**

Oscar qualità/prezzo  
Berebene  
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**90 Points**  
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**5 grappoli di**  
**BIBENDA 2017**  
Vino d'Eccellenza

## ORGANOLEPTIC CHARACTERISTICS

*Ruby red color with violet hues, it boasts a complex aromatic spectrum, ripe red fruits combined with spices, vanilla and balsamic notes; Great structure, concentrated, the taste is full, fresh and well balanced.*

## GASTRONOMY

*Excellent with tasty pasta, roasts and mature cheeses.*

**Serving temperature 18°C**

## AVAILABLE FORMATS

*75 cl*

