



This wine is produced with the white vine with the same name, Pecorello, typical of the center-eastern part of Calabria. Pecorello is an autochthonous vine to be rediscovered and appreciated.

It has a good alcohol content and a good acidity, a medium aromatic strength; it is fresh and pleasantly fruity in the mouth.

Calabria IGT *bianco Pecorello*

GRAPE VARIETIES

Pecorello

WINEMAKING

Manual harvest in early September, cold settling, fermentation in stainless steel tanks at controlled temperature.

AGEING

In stainless until the end of January.

ANALYTIC DATA

Alcohol content: 13 % 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
(per 100 regioni vinicole - 2016 per Wine Spectator)

Berebene
Oscar Qualità/Prezzo
2016

vincus
91 punti

CORONA 2016
Vino d'Eccellenza

90 Points

90 Points

I 5 grappoli di
BIBENDA 2016
Vino d'Eccellenza

IPPOLITO 1845

Dicono di noi 2017
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Wine Spectator
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OperaWine
VERONA Saturday 8 April 2017



90 Points
Wine Spectator

Oscar qualità/prezzo
Berebene
2017

91 Points
Wine Spectator

90 Points
90 Points

LA GUIDA VINI
2017

I 5 grappoli di
BIBENDA 2017
Vino d'Eccellenza

ORGANOLEPTIC CHARACTERISTICS

Bright straw-yellow color, complex, Mediterranean and elegant on the nose, with notes of citrus, yellow-fleshed fruit and mineral tones. The palate is vibrant, balanced and persistent.

GASTRONOMY

Excellent with fish dishes of Mediterranean cuisine.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

