



This wine is produced with Gaglioppo, a native vine from Calabria of probable Greek origin, with a strong presence in the Crotona province or in the Cirò range.

Powerful, elegant and long-lived, Ripe del Falco is an expression of the Ippolito family's long wine tradition. Selection in the vineyards of the best Gaglioppo grapes, care in the winery and a long wait give us a charming, austere and intriguing wine.

Cirò DOC rosso Classico Superiore Riserva Ripe del Falco

GRAPE VARIETIES

Gaglioppo

WINEMAKING

About 20 days on the skins.

AGEING

2 years in barrels and then for a long time in stainless steel tanks; released after 10 years at least.

ANALYTIC DATA

Alcohol content: 15 % 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 migliori vini sotto i 20€ per Wine Spectator)

Berebene
2016
Oscar Qualità/Prezzo

vincus
91
points

CORONA 2016
Vino d'Eccellenza

90 Points

i 5 grappoli di
BIBENDA 2016
Vino d'Eccellenza



IPPOLITO
1845

Dicono di noi 2017
About us 2017

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

Ruby red color with garnet hues due to the wise ageing; perfumes of great complexity and intensity, dried rose petals in color, hints of wild berries, licorice, leather, tobacco, spices; the taste is intense, warm, savory, very fine tannins, and a very persistent final.

GASTRONOMY

Excellent with braised meat, game, and seasoned cheese.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

