



IPPOLITO 1845 Winery: Cantine Ippolito

Region: Calabria

Locale: Ciro' Marina (Crotone), Italy

Appellation: Cirò Rosso

Designation: DOC

Site: From younger vines, trained to cordone speronato, lower on the hillside of Mancuso, 150-200 meters.

Grapes: 100% Gaglioppo, dry farmed, hand harvested. Ippolito is the last winery in the zone to harvest, so fruit is picked pretty ripe.

Fermentation and Aging: Given an 8-10 day cold-soak to extract aromatics without bitter tannin, then fermented and macerated in cement vats for about another 7 days until alcoholic fermentation is complete. Fined for 8 months in French barriques (a small part new).

Notes: Cirò Classico status is conferred upon wines from the heart of the zone of Cirò and Cirò Marina. Superiore means 1^o extra alcohol, a minimum of 13.5%. The name "Liber Pater" or free father is a latin reference to the wine-god Bacchus. This wine shows fabulous aromatics, dark fruits and dark berries, with plenty of follow-through on the palate and superb richness. The structure, which is plentiful, comes from both bountiful but soft tannins, and beautiful acid balance. Liber Pater will improve with age, best from 2-5 years from vintage.

Vintage: 2012