

IPPOLITO1845 Mare Chiaro Cirò doc bianco 2020

Company legal name: Cantine Vincenzo Ippolito

Brand history: With over 170 years of history, Ippolito is today the oldest winery in Calabria. Located in the historic center of Cirò Marina, the heart of Calabrian viticulture, the farm includes a 100-hectare agricultural estate, distributed between rolling hills and sunny plains near the Ionian Sea, in the classic Cirò area.

The mission has always been the recovery of traditions through the enhancement of native vines such as Gaglioppo, Greco Bianco, Calabrese, Pecorello and lastly Greco Nero. With constant research, the use of innovative techniques, the direct control of all production processes, we seek in our wines the elegance, exclusivity and identity with our territory. A fascinating challenge faced in the sign of absolute quality. Today the company boasts 15 labels on 4 continents, a figure that more than any other confirms a significant entrepreneurial dynamism.

Winemaker name: Giovanni Dimastrogiovanni

Key Facts

Type: White

Grape varietal(s): Greco bianco 100%

Alc % on Lab Analysis: 13,17%

Alc % on label: 13%

Acidity %: 6,7

Residual sugar: 1,7

Vineyard

Province:

Appellation: Cirò

Appellation history:

Single vineyard or commune: Commune

Commune name: Cirò Marina

Vineyard name: Difesa Piana e Feudo

Vineyard history:

Hectares (ha): 18 HA

Exposition:

Year planted: 2004

Clones?

Soil type: sandy and limestone

Trellis type or system: spurred horizontal cordon

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season:

Harvest date:

Winemaking

Sorting method: manually

Destemming method: destem and soft press

Cold maceration: fermentation at controlled temperature

Type of yeast: commercial

Punch down or pump over?

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 5 months in stainless steel tanks

Additional aging in bottle: 5 months in stainless steel tanks

Aging potential: 3-4 years

Additional Winemaking notes: 2 harvest step: 1 in the end of August when the acidity content is still pretty high and the juice is very fresh and crispy. The second harvest is taken after 20-30 days in order to pick up much riper grapes and have a juice with more structure and complexity. After fermentation the 2 wines are blended.

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Tasting Notes

Color: clear straw yellow

Aroma: ripe tropical fruit, pear, white peach and white flowers.

Tasting notes: the taste is fresh and Mediterranean with a pleasantly saline finish the taste is fresh and Mediterranean with a pleasantly saline finish

Food pairings: raw fish, pasta with seafood, grilled fish.

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Bordeaux

Weight per bottle: 500 grams

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case:

Cases per layer: 10

Layers per pallet: 6

Case dimensions:

Length: 10,43

Width: 12,99

Height: 13,18

UPC code: 8000394210209

COLA: 21069001000507

Bottling date: January 15

Total quantity produced: 120.000

Estimated U.S. bottle allocation: 30.000

Estimated release date for Enotec pick-up: 3/15/2021