IPPOLITO

CIRO ROSÉ MABILIA



A brilliant rose color with hues of violet and a delicate and fruity aroma with clear notes of sour black cherries and roses. The taste is fresh, delicate and very persistent.

Color: Rosé

Grapes: 100% Gaglioppo

Soil: Sandy, Limestone

Age of Vines: 35-40 Years old

Altitude: 0-250 m/above sea level

Aspect: South

Training System: Cordone Speronato and Alberello

Yield per HI/Ha: 70 HI/Ha

Fermentation: Cold fermentation at 18 °C in

Stainless Steel Tanks, within 24 hours of skin

contact

Aging: In the bottle

Production: 1,500 Cases

Sustainably Produced

Represented by Soilair Selection

Sevenfifty.com/ippolitocirorosemabilia