

IPPOLITO

CIRÒ ROSSO SUPERIORE RISERVA RIPE DEL FALCO



Ruby red in color with garnet hues. Perfume of great complexity and intensity showing dried rose petals, hints of wild berries, licorice, leather, tobacco, and spice. The palate is intense, warm, and savory, with very fine tannins and a persistent finish.

Color: Red

Grapes: 100% Gaglioppo

Soil: Sandy and limestone

Age of Vines: 40 Years old

Altitude: on the top of Mancuso hills

Aspect: South-east

Training System: Alberello

Yield per Hl/Ha: 40 Hl/Ha

Fermentation: Long skin contact/maceration, 18-20 days. Fermentation in cement.

Aging: 2 years in Tonneaux barrels. Then aged in Stainless steel tanks for 5-6 years.

Min 1 year in bottle

Production: 6,000 bottles per year produced only in the best vintages

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/ippolitoripedelfalco](https://www.seventy.com/ippolitoripedelfalco)