



IPPOLITO 1845

Ippolito 'Mabilia' Ciro Rosé

New vintage and package – same popular product!

'Mabilia' is made from 100% Gaglioppo grape in the Ciro DOC classification. It is a rosé wine that recalls the freshness and elegance of 'Mabilia', the Norman princess of the 11th Century, who lived her story in the period of Marchesato Crotonese, in the lands of Ciro. The grapes are hand-harvested, with a 24-hour maceration on the skins for a beautiful colour.

Region: Calabrian Western coast

Grape variety: Gaglioppo

Alcohol: 13% by Vol.

Production technique:

The best hand-harvested grapes selected from the finest vineyards undergo maceration on the skins for 24 hours at a controlled temperature.

Characteristics: Pale pink cherry with delicate copper hues. Fragrant notes of melon, pink grapefruit, black cherry and rose that repeat on the palate. A well-balanced flavour.

Suggestions: A perfect match for summer evenings, ceviche, charcuterie, greek salad, grilled fish such as salmon or Arctic Char.

Ideal serving temperature: 12° C (55° F).

Availability: Consignment cases of 12

