

IPPOLITO
1845

WINE LIST 2026

Ippolito 1845 – The Soul of Calabria

For over five generations, Ippolito 1845 has expressed the authentic character of Calabria through elegant, terroir-driven wines.

Located in Cirò Marina near the Ionian coast, the winery focuses on indigenous grape varieties such as Gaglioppo, Greco Bianco, and Pecorello. The Mediterranean climate and sea breezes give the wines freshness, balance, and identity.

The red wines show ripe fruit, spice, and structure, while the whites are fresh and vibrant.

By combining tradition with modern precision, Ippolito reflects the passion and landscape of Southern Italy.



All Prices are ex-works warehouse Ippolito, Italy | Payment terms: payment in advance (5% discount)
If need for transport to the North of Italy: €100 per pallet transport cost.
Onder voorbehoud van fouten of voorraad | Subject to errors or stock availability | Mixed pallets orders possible
Prices can be changed due to the excessive increasing costs.

Wine	Vol.
Le Selezioni	
Liber Pater Cirò Rosso Class. Sup. D.O.C. *100% Gaglioppo, 14% - Aged in French oak barrels for 8 months*	0,75
Mabilia Cirò Rosè D.O.C. *100% Gaglioppo, 13%*	0,75
Mare Chiaro Cirò Bianco D.O.C. *TRE BICCHIERI Gambero Rosso* *100% Greco bianco , 13% - Aged 4 months in stainless steel*	0,75
Gli I.G.T.	
I Mori Rosso I.G.T. Calabria *Gaglioppo, Cabernet Sauvignon , 14,5% - Aged in French oak barrels for 12 months*	0,75
I Premium	
Pecorello Bianco I.G.T. Calabria *100% Pecorello , 13% - Aged in stainless until the end of January*	0,75
Pescanera Rosè I.G.T. Calabria *100% Greco Nero , 13% - after manual harvesting, are softly pressed without any maceration*	0,75
Colli del Mancuso Cirò Riserva *100% Gaglioppo , 14% - long maceration on the skins and ageing in oak barrels for 12 months*	0,75
160 ANNI Rosso I.G.T. Calabria *100% Gaglioppo , 14,5% - Gaglioppo, handly selected, are left to dry on mats until the end of November and then their skins macerate with wine made from freshly harvested grapes. The resulting wines are blended together. It follows an ageing in oak barrels for more than 1 year.*	0,75
Ripe del Falco Cirò Riserva *100% Gaglioppo , 15% - from a vineyards more than 40 years old and 2,5 years ageing in big barrel oak*	0,75
Il Passito e lo Spumante	
Gemma del Sole Passito I.G.T. Calabria *100% Greco Bianco, 14,5%*	0,75
RivaDiva spumante bianco brut *Greco Bianco, Pecorello , 11,5%*	0,75
Special Format	
Liber Pater Cirò Rosso Class. Sup. D.O.C.	0,375
Mabilia Cirò Rosè D.O.C.	0,375
Mare Chiaro Cirò Bianco D.O.C.	0,375
Magnum **Pecorello** (tin tube)	1,5
Magnum **Pescanera** (tin tube)	1,5
Magnum **Liber Pater** Cirò Rosso sup. (wooden case)	1,5
Magnum **Colli del Mancuso** Cirò Riserva (wooden case)	1,5
Magnum **160 ANNI** (wooden case)	1,5
Matusalemme **Colli del Mancuso** Cirò Riserva	6
Matusalemme **160 ANNI**	6
Storta **Ripe del Falco** Cirò Riserva	5
"Taste the Art" wooden case with 6 bottles	4,5

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