

Du Cropio Serra Sanguigna Calabria Rosso

THE FACTS



COUNTRY: Italy

REGION: Calabria

APPELLATION: Ciro

CEPAGE: 70% Gaglioppo, 15% Greco, 15% Malvasia Nera

WINEMAKING: At harvest, the grapes are crushed and undergo the primary fermentation in temperature-controlled stainless steel cuves; then, the wines are ultimately racked into large oak "botte" to age before being bottled. The wines are neither fined nor filtered and they are left to age further in bottle for 18 months before being released to the market.

THE STORY

Du Cropio in local dialect means “doctor of agronomy” and reflects the fact that the Ippolito family has long been involved in the growing of grapes in the region.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

