

Du Cropio



Du Cropio, translating to “doctor of agronomy” in the Greek-influenced local language of Calabria, is an estate of 30 ha overlooking the village of Cirò and the Ionian sea. The Ippolito family, present in the region for generations, holds 8 ha of vines on the coastal plains and a further 22 high in the hills further west. Most of the grapes harvested at the estate are sold either at the time of harvest or as bulk wine thereafter. Then, the finest wines from the best sites are kept to be vinified at the estate and sold as “Du Cropio.”

On occasion, and over many years, we have cast a glance at a map of the southern reaches of Italy and have contemplated expanding to regions not represented in our portfolio. Each time, after dipping our toes into the water, we have conserved our energy and concentrated on our work in the North. After meeting Giuseppe Ippolito in December 2011, I arrived at Du Cropio, expecting either light, insipid wines or overripe “confettura”; instead, I was stunned by the elegance, breed, and complexity of the three red wines of the Du Cropio estate, and after familiarizing ourselves with the Calabrian region and its wines, we are confident that this first foray into the southern zone of Italy will not only prove compatible with our selection but will enrich it considerably.

Viticulture:

- **Farming:** Certified Organic Grapes, Practicing Organic Vinification
- **Treatments:** Copper-sulfate only, cover crops sown between the vines
- **Ploughing:** Annual ploughing by horse to promote vineyard health
- **Soils:** Limestone-clay on mostly southeast-facing slopes
- **Vines:** Trained in Cordon de Royat and planted in couplets at c. 7,000-10,000 vines/ha to severely restrict yields. Average age 35-40 years.
- **Yields:** Controlled via severe pruning and debudding
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After sorting, destemming, and crushing, wines ferment spontaneously in stainless-steel tanks. Cuvaison lasts c. 30 days.
- **Extraction:** A combination of punchdowns and pumpovers depending on the vintage.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic bladder press
- **Malolactic Fermentation:** Occurs spontaneously following alcoholic fermentation

Aging:

- **Élevage:** 15-18 months in 25-50-hl neutral botti, with all racking and movement carried out via parastaltic pump
- **Lees:** 7-8 months
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 20 mg/l free sulfur on release

Du Cropio



Serra Sanguina



At a Glance:

- **Appellation:** IGT Calabria Rosso
- **Uvaggio:** Gaglioppo (70%), Malvasia Nera (15%), Greco Nero (15%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing slopes overlooking the Gulf of Taranto
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35-40 years, trained in Cordon de Royat and planted in couplets at 7,000 vines/ha.
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in the first week of October

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments with cultured yeasts in stainless-steel tanks. Cuvaison lasts c. 30 days.
- **Pressing:** Pneumatic bladder press
- **Time on Lees:** 7-8 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 15-18 months in 25-50 hl neutral botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 20 mg/l free sulfur on release.

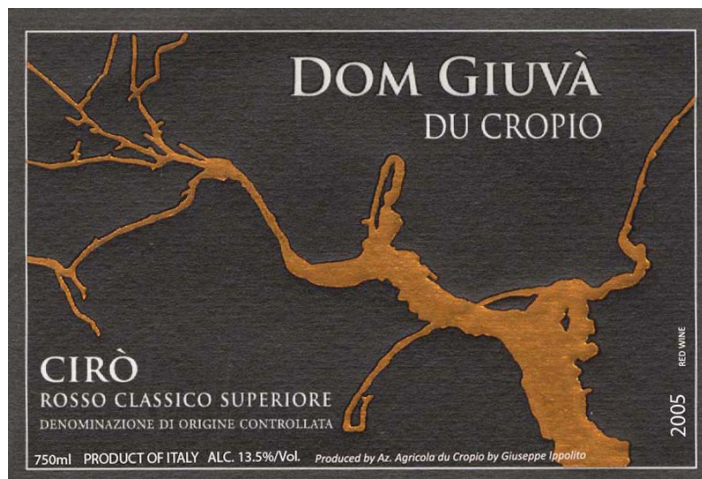
In The Glass:

Serra Sanguina is the name of a prime zone in the interior of the Cirò appellation that is not only particularly beautiful but is responsible for producing classic wines of the appellation. It is the most rustic wine of the estate marked by a powerful plum-infused fruit, robust in weight, deep ruby in color, and surprisingly lithe on the palate. An age-worthy wine, our first release of Serra Sanguina is the 2008 vintage released to the market in 2012.

Du Cropio



Dom Giuvà



At a Glance:

- **Appellation:** IGT Cirò Rosso Classico Superiore
- **Uvaggio:** Gaglioppo (80%), Greco Nero (20%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing slopes overlooking the Gulf of Taranto
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35-40 years, trained in Cordon de Royat and planted in couplets at 10,000 vines/ha.
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in the first week of October

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments with cultured yeasts in stainless-steel tanks. Cuvaion lasts c. 30 days.
- **Pressing:** Pneumatic bladder press
- **Time on Lees:** 7-8 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 15-18 months in 25-50 hl neutral botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 20 mg/l free sulfur on release.

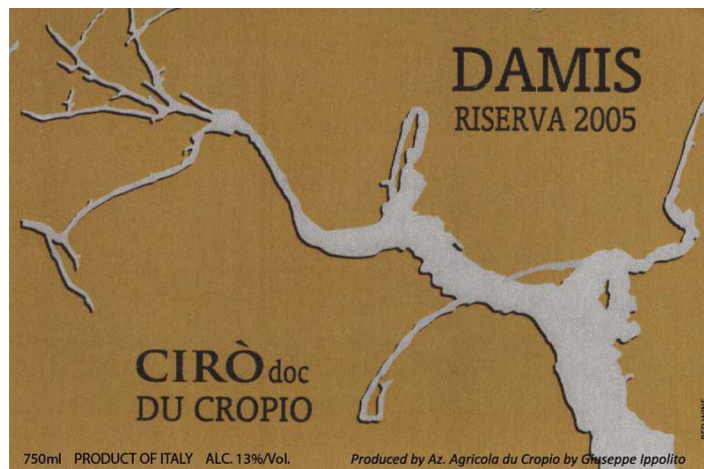
In The Glass:

Dom Giuvà again captures the power of the dark-skinned and lusty Gaglioppo grape while maintaining a scintillating brightness that keeps the wine surprisingly fresh. This is a wine of great length and persistence whose mark of distinction and class is best expressed by the hint of bitter cherry in the finish. The tannins are forceful yet graceful with a grainy texture and lush ripeness.

Du Cropio



Damis Riserva



At a Glance:

- **Appellation:** IGT Cirò Rosso Classico Superiore Riserva
- **Uvaggio:** Gaglioppo (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From steep vineyards overlooking Cirò and the Gulf of Taranto
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35-40 years, trained in Cordon de Royat and planted in couplets at 7,000 vines/ha.
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in the first week of October

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments with cultured yeasts in stainless-steel tanks. Cuvaison lasts c. 30 days.
- **Pressing:** Pneumatic bladder press
- **Time on Lees:** 7-8 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 15-18 months in 25-50 hl neutral botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 20 mg/l free sulfur on release.

In The Glass:

The Damis is the most profound wine of the domaine. A selection of the best grapes from the harvest, the wine is dense, again showing the deep, plum-like fruit of the Gaglioppo. It is most definitely a wine capable of aging gracefully. The Damis 2005 was placed on the market in 2012!