



Carlo Hauner

azienda agricola



“Rosso Antonello” Salina IGT 2019

Grapes:	60% Nero d’Avola, 30% Sangiovese & 10% Corinto Nero
Region:	Sicily
Vineyards:	From vineyards on the islands of Salina & Vulcano
Exposure:	Northeast
Altitude:	400 meters (1,300 feet) above sea level
Soil:	Volcanic soil
Vine Training:	Espalier
Vine Age:	25 years old
Time of Harvest:	Early September
Vine Density:	2,025 vines per acre
Total Production:	6,000 bottles
Vinification Process:	The grapes undergo thermo-controlled fermentation followed by a lengthy maceration on the skins.
Aging Process:	The wine ages in barriques and then in bottle for six months.
Alcohol Content:	13.5%
Tasting Notes:	Deep ruby with garnet hues, an elegant bouquet of ripe berries, such as blackberries and blueberries. Long finish.
Winemaker:	Carlo Hauner
Cellaring:	10 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best when paired with flavorful and spicy fare, red meat with sauce, aged cheese, pastas with meat or other sauces.