



Carlo Hauner

azienda agricola

Salina Rosso IGT 2020



Grapes:	60% Nero d'Avola and 40% Nerello Mascalese
Region:	Sicily
Vineyards:	From vineyards on the island of 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:	20,000 bottles
Vinification Process:	The must is warmed prior to fermentation in stainless steel tanks at a controlled temperature for about six days.
Aging Process:	The wine ages in stainless steel and three months in bottle.
Alcohol Content:	13.5%
Tasting Notes:	Ruby red with an ample nose of black cherries and blackberries and notes of toasted vanilla.
Winemaker:	Carlo Hauner
Cellaring:	5 years
Bottled:	Winter
Closure:	Diam
Food/Menu Pairing:	Excellent with paired with spicy, flavorful dishes, red meat with sauce, aged cheese, and pasta with meat sauce.