

SICILY

HAUNER

Hauner Owner: Carlo Hauner, Jr. (left) & Vineyard Manager: Stefano Mirenda (right)

Fast Facts

Vineyard surface:
49 acres (20 hectares)

Owner:
Carlo Hauner, Jr.

Winemaker:
Carlo Hauner, Jr.

Established:
1968

Location:
Isole Eolie

Province:
Messina



THE HISTORY

Carlo Hauner, Sr. began traveling the world as a painter in the late 1940s. He lived in Brazil for a few years, but eventually returned to Italy and spent his holiday in the Aeolian Islands. It was there that Hauner fell in love with the beautiful scenery. He was also captivated by the ancient practice employed to dry Malvasia grapes where the grapes are allowed to dry for a couple of weeks on outdoor racks during the day and are taken in at sunset.

Hauner eventually purchased 49 acres of land to replant the vineyard terraces overhanging the sea, suspended between the dark volcanic soil and dazzling Tyrrhenian waters. He buried himself in research on Malvasia delle Lipari, reading ancient and modern texts, listening to local experts and eventually became an expert himself. He brought a fresh perspective, creativity, and intuition to the art of Malvasia.

In February 1996, Carlo Hauner, Sr. passed away and his son, Carlo Hauner, Jr., who is flanked by general manager Gianfranco Sabbatino took over the winery, and have worked together, carrying the winery from previous success to future success.

THE TERROIR

The island of Salina is included on the World Heritage list. It is composed of six volcanos. Of these six volcanos, only the Monte Fossa delle Felci and Monte dei Porri are discernible to the naked eye. As a result of the numerous eruptions that have happened here, the soil is incredibly fertile and produces wines with vibrant aromas and strong notes of minerality.



SALINA BIANCO IGT: 60% Inzolia and 40% Catarratto from vineyards on the islands of Salina and Vulcano, off the coast of Sicily. The grapes undergo thermo-controlled fermentation at a low temperature. The wine ages in stainless steel and three months in bottle. Brilliant straw yellow with deep gold reflections. The elegant nose is reminiscent of strawberries, sage, exotic fruit and citrus confirmed on a crisp, appealing palate.



HIERÀ SICILIA TERRE DI SICILIA IGT: 60% Nero d'Avola, 30% Alicante and 10% Nocera from vineyards on the island of Vulcano, off the coast of Sicily. The must is warmed prior to fermentation, which takes place in stainless steel tanks at a controlled temperature for about six days. The wine ages in stainless steel tanks followed by a brief stint in barriques and in bottle for four months. Deep ruby with an intense and fragrant bouquet of wild berries, sweet spice, and chocolate. Velvety, complex, and full-bodied.



SALINA ROSSO IGT: 60% Nero d'Avola and 40% Nerello Mascalese from vineyards on the island of Vulcano, off the coast of Sicily. The must is warmed prior to fermentation, which takes place in stainless steel tanks at a controlled temperature for about six days. The wine ages in stainless steel, followed by three months of bottle aging. Ruby red with an ample nose of black cherries and blackberries and notes of toasted vanilla.



MALVASIA DELLE LIPARI DOC: 95% Malvasia delle Lipari and 5% Corinto Nero from vineyards on the islands of Salina and Vulcano, off the coast of Sicily. The grapes undergo thermo-controlled fermentation followed by maceration on the skins. The wine ages eight months in stainless steel. Golden color with an aromatic nose of ripe apricots, figs and medlar fruit confirmed on a sweet yet fresh palate showing distinct depth and persistence.



MALVASIA DELLE LIPARI "PASSITO" DOC: 95% Malvasia delle Lipari and 5% Corinto Nero from vineyards on the islands of Salina and Vulcano, off the coast of Sicily. The grapes are late harvested and dry on mats or racks (the traditional cannizzi which take their name from canne, reeds) for 15 to 20 days. After, the grapes undergo thermo-controlled fermentation followed by maceration on the skins. The wine ages in stainless steel prior to six months in bottle. Amber in color with a nose reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with a delicate sweetness on the finish.