



Carlo Hauner

azienda agricola

Salina Bianco IGT



| | |
|------------------------------|---|
| Grapes: | 60% Inzolia & 40% Catarratto |
| Region: | Sicily |
| Vineyard Locations: | From vineyards on the islands of Salina & Vulcano |
| Exposure: | Northeast |
| Altitude: | 1,310 feet above sea level |
| Soil: | Volcanic soil |
| Vine Training: | Espalier-trained |
| Vine Age: | 25 years old |
| Time of Harvest: | 1st week of September |
| Vine Density: | 2,025 vines per acre |
| Total Production: | 20,000 bottles |
| Vinification Process: | The grapes undergo thermo-controlled fermentation at low temperature |
| Aging Process: | The wine is aged in stainless steel tanks and rest three months in the bottle before release |
| Alcohol Content: | 12.50% |
| Tasting Notes: | Intense straw yellow with flashes of brilliant, burnished gold. Good depth on the nose, the bouquet shows Mediterranean aromas of maquis, citrus and exotic fruit. Great finesse. On the palate, the wine is fresh and appealing, with good persistence and flavor intensity. |
| Winemaker: | Fabrizio Zardini |
| Winery Philosophy: | At Hauner we believe that, given the amazing soils, unique landscapes, and fantastic grapes of the Aeolian Islands, we are honor-bound to create wines worthy of such fruit. |
| Cellaring: | Up to 3 years |
| Bottled: | January/February |
| Closure: | Diam cork |
| Food/Menu Pairing: | Pair with fish antipasti, pasta with vegetables, seafood risotto, fish dishes with sauce and soft cheeses. |

