

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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PRODUCER: CARLO HAUNER

Carlo Hauner, of mixed background from Brescia who transplanted himself to the Aeolian islands, was the creator of the agricultural firm that carries his name. As a young man, Hauner was a painter and, not yet 20 years old, exhibited at the Biennale di Venezia.

His passion for winemaking can be viewed as the ultimate challenge of an intense life scattered with interests. Hauner succeeds in putting together twenty hectares, in the Salina Island among the Aeolian Islands, which he renovates, restoring the ancient terraces and reviving them as vineyards. He introduces some new innovations: he withers the grape on the vine and experiments with cooling techniques during fermentation creating the “first” Malvasia delle Lipari Passito.

HIERA’ – IGT SALINA – From Grapes planted only in Vulcano Island

Exposure: North East

Grapes: Calabrese (also known as Nero D’Avola), Alicante and Nocera

Vineyard Management: Trellising system

Harvest: Middle of September under a controlled maturation of the grapes

Vinification: Long maceration on the skins

Maturation: In stainless still and in 2-3 years old barrique for up to one year

Refinement: 4 months in bottle

Description: A beautiful deep ruby red color with hints of impenetrable purple and great consistency with solid arches in the glass. On the nose it has a rich bouquet of red underbrush fruit and small berries. It opens up to a wide-reaching character of sweet spices, tobacco and cocoa finishing with ample flavors of minerals. In the palate is aromatic and generous in flavor with soft, smooth and sweet tannins which leave room to a harmonious and good alcoholic balance with delicate long lingering flavor on the back of the palate. This wine is the great expression of the sunny and volcanic soil typical characteristics of the active Vulcano Island.

Food Pairing: Great match with tasty and spicy dishes, it goes well with well-seasoned meats, mid-aged cheeses. It is surprisingly great with fresh tuna fish, better if garnished with capers and olives, with baked branzino and baked salted crust fishes.



Hauner®



Hierà