

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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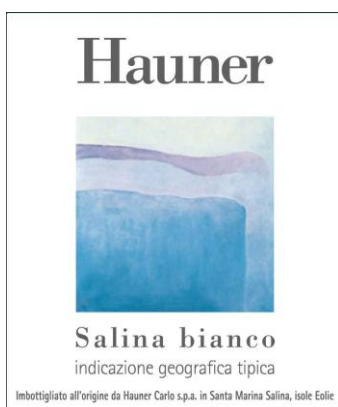
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PRODUCER: CARLO HAUNER

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**.



THE WINE: SALINA BIANCO IGT SALINA

The color is pale yellow, clean and light. The nose is persistent, intense, and fresh, with floral and aromatic herb notes. Hints of exotic fruit also manifest in the bouquet. The finish is dry and pleasing, while the aromatic body gives it complexity and a pleasurable persistence. An interesting note: the grape varieties in this wine, Inzolia and Cataratto are Sicilian Indigenous grapes.

THE GRAPES:

50% Inzolia & 50% Cataratto

THE VINEYARDS:

The vineyards have an average slope from 20% to 35% and an altitude from 50 to 100 meters above sea level. The volcanic and pumice origin land is rich in organic substances and mineral elements. Total and active limestone, well-ventilated.

YIELD:

70-80 quintals/hectare.

TECHNOLOGY:

Grapes are harvested by hand at the end of September and they go through a destalking and gentle pressing process with a light cold maceration. Fermented in steel tanks at low temperature. Maturation occurs in stainless steel temperature controlled tanks at low temperature. The wine is then bottled and released after few months.

CHARACTERISTICS:

Color:

Intense straw yellow in color with brilliant and transparent hints of gold
A characteristically Mediterranean bouquet blended with delicate floral notes and a very refined flavor.

Aroma:

Taste:

Fresh and intense taste with immediate and full-flavored lingering on the palate.

Alcohol:

12% Vol.

AGING POTENTIAL:

Better when young and fresh, it can age up to 2-3 years.

GASTRONOMY:

Excellent with seafood and fish dishes, pasta with vegetables seafood risotto, cheese, and fish dishes either grilled or with wine sauces.
To be enjoyed at 8-10 *C. (~50 degrees Fahrenheit).