

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

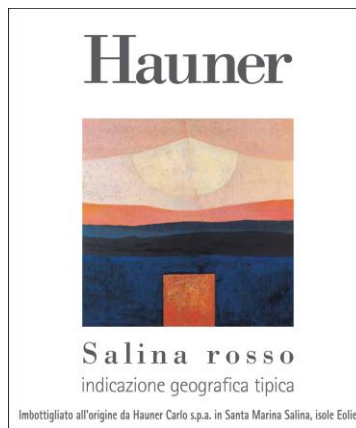
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PRODUCER: CARLO HAUNER

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: CARLO HAUNER SALINA ROSSO – IGT SALINA ISLAND

The Salina Rosso is an I.G.T. Salina red wine, made from Nerello Mascalese grape, and produced exclusively with Salina Island grown grapes. This ruby red color wine has a pleasant hint of forest fruits with an agreeably velvety taste, balanced fruit with the tannin levels. It goes well with red meats, roast and game.

THE GRAPES: Nerello Mascalese, Nero d'Avola

YEALD: 70-80 quintals/hectare

TECHNOLOGY: Harvested at the end of September, the grapes are then destalked and they are left, for a long fermentation, in steel tanks at low controlled temperature. Maturation in stainless steel temperature controlled tanks at low temperature for at least three months with further aging in oak casks.

CHARACTERISTICS:

Color: Ruby red with flashes of burgundy red

Aroma: Distinctive with a pleasant hint of wild berries fruits and cask oak

Taste: Very pleasant, velvety and persistent.

Alcohol: 12,5% - 13% Vol.

AGING POTENTIAL: Best when consumed young, can age up to 4 to 5 years.

GASTRONOMY: Excellent with red meats, roast, game and cheese.
To be served 16-18 *C