

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CARLO HAUNER



ROSSO ANTONELLO - IGT SALINA

The Rosso Antonello is the latest addition to the Hauner estate. The grapes are coming from Malfa district in Salina Island and from Lipari Island. It is made from a well-balanced blend of the following grapes: Calabrese (also known as Nero D'Avola), Sangiovese and Corinto Nero. The excellence of the sites, the classical vinification and aging in oak barrels all contribute to the outstanding qualities of this wine.

THE GRAPES: 60% Nero D'Avola, 30% Sangiovese & 10% Corinto Nero

YEALD: 60-70 quintals/hectare.

TECHNOLOGY: Harvested at the end of September, the grapes are then destalked and they are left for approximately 12 days in direct contact with their skin during maceration. Maturation in stainless steel temperature controlled tanks at low temperature with further aging in 1-3 years old oak barrels (225 liters) for at least 12 months. The wine is bottled and aged for at least 4 months before release.

CHARACTERISTICS:

Color: Ruby red in color with intense tints.

Aroma: Fruity, complex perfumes of sweet spices (Anise and Vanilla).

Taste: Full round and persistent, very pleasant with soft tannins, elegance and harmony.

Alcohol: 13,5% Vol.

AGING POTENTIAL: 5 to 10 years.

GASTRONOMY: Excellent when served with flavorful dishes, filets, and with well matured, strong flavored cheeses.
To be served at 16-18 *C. It is suggested to decant the wine one-hour before serving.