



EMPSON & CO.
Experience Italy in a Wine glass



Salina Bianco IGT Salina

60% Inzolia and 40% Catarratto. Hauner Salina Bianco IGT is a brilliant straw yellow with deep golden reflections. The elegant nose is reminiscent of strawberries, sage, exotic fruit and citrus confirmed on a crisp, appealing palate.

“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.”

Wine exported to: Hong Kong, Canada, USA, Australia

Most recent awards

JAMES SUCKLING: 92

VINOUS: 89

WINE ENTHUSIAST: 89



Winemaking and Aging

Grape Varieties:	60% Inzolia and 40% Catarratto
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	Yes
Fining agent:	Yes
Aging containers:	Stainless steel
Bottling period:	March/April
Aging before bottling:	4 months
Aging in bottle:	2 months
Closure:	Diam



Vineyard

Organic:	NO
Vineyard name:	VALDICHIESA
Vineyard location:	On the islands of Salina, off the coast of Sicily
Vineyard size:	12 hectares (30 acres)
Soil composition:	Volcanic soil
Vine training:	Espalier

Altitude:	400 meters (1,300 feet) above sea level
Vine density:	2,025 vines per acre
Yield:	80ql
Exposure:	Northeastern
Years planted:	1994
Age of vines:	25 years old
Time of harvest:	September
First vintage of this wine:	1981
Total yearly production (in bottles):	20,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow with deep gold highlights; the elegant nose recalls Mediterranean scrub, strawberry trees, sage, juniper, and myrtle, exotic fruit and citrus confirmed on a crisp, appealing, flavorful and persistent palate.
Serving temperature:	Best enjoyed at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with fish starters, pasta with vegetables, seafood risotto, fish dishes with sauce, and soft cheeses.
Aging potential:	3 years
Alcohol:	Alcohol cont.: 13% by vol.; dry extract: 32; total acidity: 6,20; residual sugar: 3.34 g/L
Winemaker:	Carlo Hauner