



EMPSON & CO.
Experience Italy in a Wine glass



Salina Rosso Antonello IGT Salina

60% Nero d'Avola, 30% Sangiovese, and 10% Corinto Nero. Hauner "Rosso Antonello" Salina IGT is deep ruby red with garnet highlights and an elegant bouquet of ripe berries, such as blackberries and blueberries. Long finish. This exquisite red was named after one of Italy's greatest fifteenth-century painters, Antonello da Messina (the Aeolian Islands all belong to the province of Messina, the artist's hometown). The portrait on the Rosso Antonello bottles is a replica of the original painting by Antonello da Messina. It was for centuries one of the world's lost masterpieces. Until it was fortuitously found in the 1800s on the island of Lipari - in a local drugstore, where it had been used as a cupboard door!

"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

WINE ADVOCATE: 88

WINE ENTHUSIAST: 89

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	60% Nero d'Avola, 40% Nerello Mascalese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Maceration technique:	Skin contact
Length of maceration:	6 days
Malolactic fermentation:	Yes
Fining agent:	Yes
Aging containers:	Barrique
Container size:	225L
Container age:	3y
Type of oak:	French oak
Bottling period:	March/April
Aging before bottling:	36 months
Aging in bottle:	3 months
Closure:	Natural Cork

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):	3,000

Tasting Notes and Food Pairings

Tasting notes:	Ruby red with purple highlights, the wine's abundant legs and evident viscosity straightaway reveal its good structure and body; an ample, rich bouquet of black cherries and blackberries, with spicy and toasted notes of vanilla, licorice and carob, confirmed on the lush, full, well-balanced, and silky palate with layered, intense and persistent flavors.
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Serving temperature:	Best at 14-16 °C (57.2-60.8 °F). Pairs well with red meat.
Food pairings:	Excellent with paired with spicy, flavorful dishes, red meat with sauce, aged cheese, and pasta with meat sauce.
Aging potential:	10 years
Alcohol:	Alcohol cont.: 13,5% by vol.; dry extract: 37; total acidity: 6,2; residual sugar: 3.34 g/L
Winemaker:	Carlo Hauner