



EMPSON & CO.
Experience Italy in a Wine glass



Salina Bianco IGT Salina

Internationally renowned artist and designer Carlo Hauner, Sr. began his winemaking endeavor in 1963, after falling in love with its natural beauty and by the locals' ancient practice of harvesting Malvasia grapes in mid-September, then drying them on outdoor racks for a couple of weeks, until the Mediterranean sunlight lent the fruit amazing concentration and fragrance. Hauner was so intrigued, that he bought 20 hectares (49 acres) on Salina, replanting them with vineyard terraces overhanging the sea. He learned everything there was to know about the wine, and started making his own, fueled also by his own intuition and creativity. In the 1980s, he inaugurated a brand-new winery in Lingua, in the municipality of Santa Marina Salina, with temperature-controlled equipment, stainless steel vats and tanks, oak barrels and barriques. The winery helped bring great attention from critics, wine writers, enologists, other growers and the media: Carlo Hauner had triggered a renaissance not only of the islands' most celebrated wine but of the island itself. In February 1996, the founder's demise did not put an end to the winery's exceptional story thanks to his dynamic son, Carlo Hauner, Jr., who is flanked by general manager Gianfranco Sabbatino. Native Inzolia and Catarratto grapes are grown in vineyards on Salina and Vulcano. The vineyards enjoy an elevated position, volcanic soil and excellent exposure, the wine ages in stainless steel and bottle. A lovely white with a Mediterranean air that will make you feel like you are there. Fragrant, deep, typical to the island, crisp.

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

2021 Empson & Co S.p.A. - Copyright © All Rights Reserved.