



EMPSON & CO.
Experience Italy in a Wine glass



Salina Bianco IGT

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
Type of yeast:	Selected
Aging containers:	Stainless steel
Bottling period:	March/April
Aging in bottle:	3 months
Closure:	Diam



Vineyard

Vineyard location:	Salina and Vulcano
Soil composition:	Volcanic soil
Vine training:	Espalier
Altitude:	1,310 feet (399 meters) above sea level
Vine density:	5003 vines per hectare
Exposure:	Northeastern
Age of vines:	25 years old
Time of harvest:	Early September
Total yearly production (in bottles):	20,000



Tasting Notes and Food Pairings

Tasting notes:

Brilliant straw yellow with deep gold reflections. The elegant nose is reminiscent of strawberries, sage, exotic fruit and citrus confirmed on a crisp, appealing palate.

Food pairings:

Pairs well with fish antipasti, pasta with vegetables, seafood risotto, saucy fish dishes and soft cheese.

Aging potential:

3 years

Alcohol:

12,5%

Winemaker:

Carlo Hauner, Jr.