



EMPSON & CO.
Experience Italy in a Wine glass



Salina Rosso Antonello 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. A blend of Nero d'Avola, Sangiovese and Corinto Nero from elevated vineyards located in Salina and Vulcano, with excellent exposure and volcanic soil. 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 home town). 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! After lengthy maceration on its skins, the wine ages in barrique and in bottle. Elegant and layered aromas of fruit and sweet spices; fully-bodied, with a mineral backbone. A lovely bottle now, even better after a few years.

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.
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

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