



Carlo Hauner

- Category:** IGT (Salina)
- Alc.:** 13%
- Grape varieties:** Inzolia, Catarratto and Grillo
- Harvest:** First half of September
- Winemaking:** Quickcoolingofthegrapes, light skin contact, immediate de-vatting and controlled low-temperatue fermentation
- Aging:** Stainless steel vats and small oak barrels (barriques)
- Fining:** 6 months in the bottle
- Tasting notes:** A luminous eyeful of golden yellow brilliance. The nose takes in the island influence, a note of delicate edible sea vegetables combined with fruity hints of ripe medlars, citrus blossoms and a buttery cloud of vanilla wafts over the wine. The mouth enjoys the freshness and flavor in perfect equilibrium with the heady heat of the alcohol, harmoniously lingering on the palate.
- Food pairing:** Ideal with spaghetti and sea urchins or pasta, wild fennel and fresh sardines.