



Carlo Hauner, of mixed background, born in Brescia, in the north of Italy, came from a family of Bohemian origins, is the creator of this agricultural firm that carries his name.

As a young man he was a painter and, not yet 20 years old, he exhibited at the Biennale di Venezia. Soon he increased his popularity both nationally and abroad. His passion for wine-making can be viewed as the ultimate challenge of an intense life scattered with interests.

In 1963 he arrived to the Aeolian Islands, Sicily, and summers after he decided to move to Salina to spend there his days painting the landscapes of those breathtaking places. Always very curious and active, he got attracted to the cultivation of Malvasia, a grape that local farmers harvest in the second half of September and sundry for about two weeks on mats, making the well-known Passito della Lipari.

Hauner learned the local winemaking techniques and integrated them with the modern and ancient standards. When he understood he had acquired good knowledge of the winemaking techniques, he succeeded in putting together twenty hectares of land that he renovated and restored, reviving them as vineyards.

He introduced innovation, considered as small revolution in winemaking, that attracted the interest of many experts, included Veronelli, a famous wine critic, who has brought Hauner's Malvasia to the tables of prestigious restaurants first in Italy, but also in France, United States, Great Britain, Japan and other Countries.





SALINA BIANCO IGT

Grapes variety: Inzolia 60%, Cataratto 40%
 Wine-making process: sojourns in stainless steel, maintaining varietal freshness and fragrance, previous to 3 months' bottle age.
 Tasting notes: Brilliant straw yellow with flashes of deep gold, the elegant bouquet recalls Mediterranean shrubland (strawberry trees, sage, juniper, myrtle etc.), exotic fruit and citrus confirmed on a crisp, appealing, flavourful and persistent palate.
 Best serving: Best enjoyed at 8-10° C (46.4-50° F) to match fish antipasti, pasta with vegetables, seafood risotto, fish dishes with sauce, soft cheeses.



CARLO HAUNER BIANCO IGT SALINA

Grapes variety: Inzolia, Cataratto, Grillo
 Wine-making process: Grapes are cooled before fermentation, and vinified at a controlled temperature with brief maceration on the skins, previous to maturation in stainless steel and barriques, and 6 months' bottle age.
 Tasting notes: Brilliant, luminous golden color, the wine's crisp, briny and leafy fragrance speaks of the sea, blending with ripe peach and apricot notes, nuances of citrus blossoms, butter and vanilla confirmed on the fresh, flavorful, mellow, well balanced and persistent palate.
 Best serving: Ideally enjoyed at 12° C (53.6° F), with rich, savory fish dishes like pasta with sardines, spaghetti with sea urchin, swordfish roulade, or even white meat in any form (e.g. escalopes) and semi-seasoned cheeses.



"IANCURA" IGT TERRE SICILIANE

Grape variety: Malvasia delle Lipari 90%; Inzolia 10%
 Harvest: traditional hand-harvesting first week of september
 Vinification: maturation in stainless steel vats for 6 months
 Further aging: in the bottle for at least 3 months.
 "Iancura" means whiteness, a specificity of the Aeolian Islands and of the whole Tyrrhenian coast, that is when the sea is calm and merges with the white-blue sky.
 Alcohol: 13%



MALVASIA DELLE LIPARI PASSITO DOC

Grapes variety: Malvasia delle Lipari 95%, Corinto Nero 5%
 Wine-making process: Grapes are not only late-harvested, they are also dried on mats or racks for 15 to 20 days. Temperature-controlled vinification with some skin maceration is followed by numerous months' rest in thermo-controlled tanks and 6 months' bottle aging.
 Tasting notes: Color is gorgeous, amber with sunny golden reflections, the bouquet is both lusciously impressive and graceful, richly reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with delicate sweetness sustained by a vein of flavorful freshness. Wonderful body and balance.
 Bottle size: 500 ml



SALINA ROSSO IGT

Grapes variety: Nero d'Avola 60%, Nerello Mascalese 40%

Wine-making process: sojourns in stainless steel, maintaining varietal freshness and fragrance, previous to three months' bottle age.

Tasting notes: Ruby red with decided purple hues, its abundant legs and evident viscosity straightaway reveal the wine's good structure and body. The ample, rich bouquet of black cherries and blackberries, with spicy and toasted notes of vanilla, licorice and carob beans is confirmed on the lush, full, well balanced palate, with silky texture and layered, intense and persistent flavors.

Best serving: Best at 14-16° C (57.2-60.8° F), to match spicy, flavorful dishes, red meat with sauce, seasoned cheese, pasta bolognese.



HIERÀ SICILIA IGT

Grapes variety: Nero d'Avola 60%, Alicante 30%, Nocera 10%

Wine-making process: Lengthy maceration on the skins for maximum extract and concentration; the wine matures in stainless steel and, briefly, in barriques previous to 4 months' bottle age.

Tasting notes: Very deep ruby with crimson reflections, Hierà shows excellent viscosity, with abundant legs, indicating superb structure; very rich, intense and fragrant bouquet of wild berries, sweet spice, tobacco and chocolate with earthy, clayey notes characteristic of dry soil; velvety, complex, full-bodied palate with sweet tannins, fresh, fruity flavors and acidity, wonderful balance and a luscious, sunny intensity that is well worthy of this volcanic island.

Best serving: Best paired with flavorful and slightly spicy dishes or fish with capers, typical of the Aeolian Islands. (E.g.: fresh tuna with capers.)



ROSSO ANTONELLO SALINA IGT

Grapes variety: Calabrese 60%, Sangiovese 30%, Corinto Nero 10%

Wine-making process: superb concentration and extract, from small crops, lengthy maceration on the skins and élevage in barrique. Ages 6 months in bottle.

Tasting notes: Deep ruby with garnet hues, ample, elegant bouquet of ripe berry fruit, blackberries and blueberries with spicy notes of vanilla and cardamom and a mineral backbone confirmed on the full-bodied, voluptuous palate with velvety texture, sweet tannins and long, consistent finish.

Best serving: Great with red meat and spicy dishes, seasoned cheeses, or even fresh tuna with capers and olives.