

Salina, Province of Messina

Established: 1968

Owner: Carlo Hauner

Winemaker: Carlo Hauner

Production: 125,000 bottles

Hectares under vine: 25

Viticulture: Conventional



Carlo Hauner was an extraordinary man. Born in Brescia in 1927, Carlo established a brilliant international reputation as an artist and designer. Visiting the Aeolian Islands off the coast of Sicily for the first time in 1963, he fell in love with their natural beauty and, in particular, the famous Malvasia dessert wines. These seven volcanic islands, now UNESCO World Heritage Sites, had been left decimated by mass emigration, much of it to Australia, following phylloxera and two world wars. Carlo is credited with bringing the Islands Malvasia dolce back to life, described by Gambero Rosso as "flaunting nuances of Mediterranean scrubland and delicious echoes of candied citrus". The range also includes a refreshing white from Cataratto and Inzolia; juicy and fruit forward Rosso from Nero d'Avola and Nerello Mascalese and the stunning Hiera, made from Nero d'Avola, Alicante and Nocera.

All the labels feature artwork by Carlo, drawing on the natural beauty and colours of Salina; reds and oranges of the moon and dawn, the black of the volcano and the blue of the sea.

Salina Bianco IGP

60% Inzolia and 40% Catarratto from vineyards at Salina and Vulcano, made in stainless steel with no malolactic. Straw yellow with a characteristically Mediterranean bouquet (sage, juniper and myrtle) with exotic fruit and citrus, the palate flavourful and refreshing.

Salina Rosso IGP

60% Nero d'Avola and 40% Nerello Mascalese from vineyards at Salina and Vulcano, made in stainless steel. Ruby red-purple with blackberry and black cherry fruit and some spicy notes, the palate offers a silky mouthful of ripe fruit with good freshness. Perfect for full flavoured spicy dishes and seafood.

Hierà IGT

Hierà takes its name from the original name of the island of Vulcano, meaning sacred in ancient Greek, and the stunning label is one of Carlo's most recognisable (and my favourite!) oil paintings. A blend of 60% Calabrese (Nero d'Avola), 30% Alicante and 10% Nocera from Vulcano, Hierà is fermented in stainless steel with a short passage in oak. Intense notes of wild berries and sweet spices, tobacco and chocolate with some earthiness. The full bodied palate is well balanced with acidity and sweet tannins, the mouthfeel velvety and persistent. Excellent with fish served with capers, typical of the Aeolian Islands.

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Malvasia, made with the required addition of 5% Corinto Nero (recently shown to have the same DNA as Sangiovese but entirely local), comes from vineyards on Salina, at Malfa and Valdichiesa. The vines here sit in the valley that separates the islands two volcanic peaks of Monte Fossa delle Felci (968m) and Monte dei Porri 886m (886m). The elevation means cooler temperatures and the prevailing winds keep the vines healthy and disease free, allowing the harvest to go late into September and October. The average yields are 5 tonnes per hectare, the juice further reduced by late harvesting and drying the grapes.

Malvasia delle Lipari Passito DOC

Grapes for the Passito are dried on traditional *cannizzi* (racks made from reeds) during the day for between 15-20 days and the yield here is just 45% of the potential. A golden amber, the nose offers a complex bouquet of dried figs, dates, apricots, honey and sweet spices. The palate is rich and velvety, perfect for full flavoured desserts (Sicilian cassata) and hard chesses like pecorino.

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