



EMPSON & CO.
Experience Italy in a Wine glass



Hierà Terre Siciliane IGP

60% Nero d'Avola, 30% Alicante, and 10% Nocera. Hauner "Hierà" Sicilia Terre di Sicilia IGT is a deep ruby red with an intense and fragrant bouquet of wild berries, sweet spice, and chocolate. Velvety, complex, and full-bodied.

“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

VINOUS MEDIA: 91

JAMES SUCKLING: 92

WINE ADVOCATE: 91

Winemaking and Aging

Grape Varieties:	60% Nero d'Avola, 30% Alicante and 10% Nocera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Malolactic fermentation:	Yes
Fining agent:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	3rd and 4th use
Type of oak:	French oak
Bottling period:	March/April
Aging before bottling:	18 months
Aging in bottle:	2 months
Closure:	Diam

Vineyard

Organic:	No
Vineyard name:	Vulcano

Vineyard location:	On the island of Vulcano, off the coast of Sicily
Vineyard size:	8 hectares (20 acres)
Soil composition:	Volcanic soil
Vine training:	Espalier
Altitude:	401 meters (1,300 feet) above sea level
Vine density:	2,025 vines per acre
Yield:	80ql
Exposure:	Northeastern
Years planted:	1994
Time of harvest:	September
First vintage of this wine:	2003
Total yearly production (in bottles):	30,000



Tasting Notes and Food Pairings

Tasting notes:	Deep, dark ruby, with crimson highlights, the wine's fiery intensity of aromas and flavors is well worthy of its island home. Very rich, fragrant bouquet of wild berries, sweet spice, tobacco and chocolate with earthy notes characteristic of dry soil; a velvety, complex, full-bodied palate with sweet tannins, fresh, fruity flavors and acidity, wonderful balance and a luscious, bright style.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Wonderful paired with flavorful and slightly spicy dishes or fish with capers, typical of the Aeolian Islands. (Like fresh tuna with capers.)
Aging potential:	6 years
Alcohol:	Alcohol cont.: 13.5% by vol.

Winemaker:

Fabrizio Zardini

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