



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

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|-----------------------------------|-----------------------------------------------|
| 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

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| Organic: | No |
| Vineyard name: | Vulcano |

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| 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

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| 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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