



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Hierà Rosè IGP Terre Siciliane

This rosé is made from Alicante, Nocera and Nero D'Avola grapes. It is fruity and mineral, recalling the breathtaking sea surrounding the uncontaminated island of Vulcano, where the vineyards are located. The island was called Hierà, meaning "sacred," by the ancient Greeks, hence its name.

"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."

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**Wine exported to:** Hong Kong, Canada, USA, Australia

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### Most recent awards

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## Winemaking and Aging

Grape Varieties:	60% Alicante, 30% Nocera and 10% Nero d'Avola
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	Yes
Fining agent:	Yes
Aging containers:	Stainless steel
Bottling period:	March/April
Aging before bottling:	4 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:	400 meters (1,300 feet) above sea level

Vine density:	2,025 vines per acre
Yield:	80ql
Exposure:	Northeastern
Years planted:	25 years old
Age of vines:	15 years old
Time of harvest:	September
First vintage of this wine:	2003
Total yearly production (in bottles):	3,300



## Tasting Notes and Food Pairings

Tasting notes:	Ripe red berry aromas on the nose are integrated by lively, balsamic and mineral notes; a crisp palate with an almond finish. It shows a strong personality, thanks to the generous character of Alicante.
Serving temperature:	Best enjoyed at 8-10 °C (46.4-50 °F)
Food pairings:	Delightful as an aperitif, its body, structure and aromatic richness are a great match for fish, especially with tomato sauce/fresh tomatoes, and fried fish.
Aging potential:	6 years
Alcohol:	Alcohol cont.: 12.5% by vol.
Winemaker:	Fabrizio Zardini