



EMPSON & CO.
Experience Italy in a Wine glass



Hierà Terre Siciliane IGP

Internationally renowned artist and designer Carlo Hauner, Sr. began his winemaking endeavor in 1963, after falling in love with its natural beauty and by the locals' ancient practice of harvesting Malvasia grapes in mid-September, then drying them on outdoor racks for a couple of weeks, until the Mediterranean sunlight lent the fruit amazing concentration and fragrance. Hauner was so intrigued, that he bought 20 hectares (49 acres) on Salina, replanting them with vineyard terraces overhanging the sea. He learned everything there was to know about the wine, and started making his own, fueled also by his own intuition and creativity. In the 1980s, he inaugurated a brand-new winery in Lingua, in the municipality of Santa Marina Salina, with temperature-controlled equipment, stainless steel vats and tanks, oak barrels and barriques. The winery helped bring great attention from critics, wine writers, enologists, other growers and the media: Carlo Hauner had triggered a renaissance not only of the islands' most celebrated wine but of the island itself. In February 1996, the founder's demise did not put an end to the winery's exceptional story thanks to his dynamic son, Carlo Hauner, Jr., who is flanked by general manager Gianfranco Sabbatino. This blend of Alicante, Nocera and Nero D'Avola, is a tribute its terroir and hence takes its name from the original name of the island of Vulcano: Hierà, which means "sacred" in ancient Greek. After careful selection of pristine grapes grown in elevate vineyards with volcanic soil and excellent exposure, Hierà macerates for quite a long period and then ages in stainless steel, barrique and bottle. Fiery and intense aromas fully represent the wine's unique island terroir; complex, full-bodied and silky with pleasant acidity and tannins.

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

Most recent awards

WINE ADVOCATE: 91

JAMES SUCKLING: 92

WINE ENTHUSIAST: 89



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