



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

Stainless steel, barrique Aging containers:

Aging in bottle: 4 months

Closure: Diam



Vineyard name:	Vulcano
Vineyard location:	Vulcano
Soil composition:	Volcanic soil

Vine training: Espalier

Altitude: 1,310 feet (399 meters) above sea level

Vine density: 5003 vines per hectare

Northeastern Exposure:

Age of vines: 25 years

Time of harvest: Early September

Total yearly production (in bottles): 30,000



— Tasting Notes and Food Pairings

Tasting notes: Deep ruby with an intense and fragrant bouquet of

wild berries, sweet spice, and chocolate. Velvety,

complex, and full-bodied.

Food pairings: Excellent with flavorful and even spicy dishes;

entrées made with capers typical of the Aeolian

Islands, such as fresh tuna with caper sauce

Aging potential: 6 years

13,5% Alcohol:

Winemaker: Carlo Hauner, Jr.

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