



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
Aging containers:	Stainless steel, barrique
Aging in bottle:	4 months
Closure:	Diam

Vineyard

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
Exposure:	Northeastern
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
Alcohol:	13,5%
Winemaker:	Carlo Hauner, Jr.