



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



## Hierà Rosè IGP Terre Siciliane

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. The islands are enchanting, dominated by nature, greenery, thousands of aromas and a gorgeous sea that separates it from the daily grind of the mainland. The perfect setting to make beautiful wines. This rosé is made from Alicante, Nocera and Nero D'Avola grapes. It is fruity and mineral, recalling the breathtaking sea surround the uncontaminated island of Vulcano, where the vineyards are located. The island was called Hierà, meaning "sacred," by the ancient Greeks, hence its name. After careful selection of pristine grapes grown in elevated vineyards with volcanic soil and excellent exposure, Hierà macerates overnight for color and depth and is then aged in stainless steel and bottle. Ripe, red berries with lovely balsamic and mineral notes with crisp palate make it perfect for any occasion, especially summer dinners by the seaside.

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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

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