



Carlo Hauner

azienda agricola



“Hierà” Sicilia Terre di Sicilia IGT 2020

Grapes:	60% Nero d’Avola, 30% Alicante & 10% Nocera
Region:	Sicily
Vineyards:	From vineyards on the island of Vulcano
Exposure:	Northeast
Altitude:	401 meters (1,300 feet) above sea level
Soil:	Volcanic soil
Vine Training:	Espalier
Vine Age:	25 years old
Time of Harvest:	Early September
Vine Density:	2,025 vines per acre
Total Production:	30,000 bottles
Vinification Process:	The must is warmed prior to fermentation, which takes place in stainless steel tanks at a controlled temperature for about six days.
Aging Process:	The wine ages in stainless steel tanks followed by a brief stint in barriques and in bottle for four months.
Alcohol Content:	13.5%
Tasting Notes:	Deep ruby with an intense and fragrant bouquet of wild berries, sweet spice, and chocolate. Velvety, complex, and full-bodied.
Winemaker:	Fabrizio Zardini
Cellaring:	6 years
Bottled:	Witer
Closure:	Diam
Food/Menu Pairing:	Excellent with flavorful and even spicy dishes; entrées made with capers typical of the Aeolian Islands, such as fresh tuna with caper sauce.