



TIARE®





GREAT SOILS,  
GREAT WINES

climate · soil · man











# THE VINEYARDS AND THE WINES

Tiare Vineyards extends over about 10 hectares of vine-clad slopes that straddle two of the most interesting DOC areas of Friuli Venezia Giulia, the Collio and the Isonzo. Roberto Snidarcig interprets the terroir of these two Doc areas (Collio, for its marly soils and a particular microclimate which is suitable for the production of white wines, and Isonzo, where the gravelly soils are ideal for red wine) and crafts wines with a distinctive character; character which is given by great sun exposure and the distinctive geological composition of the land on the one side, and by meticulous vineyard management and winemaking on the other.

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# CLIMATE & SOIL

Climatic aspects are fundamental. The climatic conditions at Tiare Vineyards are characterised by quite an important difference between the minimum and maximum temperatures, when compared to other wine-growing areas of the region.



The different origins of the soils and their traits contribute to distinguish the quality of Tiare wines. Our grape varieties grow in two types of soils: Hilly soil composed of flysch (alternate layers of marl and sandstone) with a limited useful layer. Deep foothill soil, which is characterised by a finer grain. The different conditions of the soil affect the quantity of water needed and the levels of fertility.





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## **GENETIC MATERIAL UTILISED**

The main source of clones is from France, followed by Italy and finally California. Here at Tiare we have always preferred clones selected from old local vineyards rather than those from international collections for the presence of French clones as we believe they provide a higher aromatic potential.



# THE SELECTION OF WINES

Our selection ranges from native to international varieties. The Whites Sauvignon (45% of the production), Malvasia, Pinot Grigio, Ribolla Gialla, Friulano. The Reds Cabernet Franc, Cabernet Sauvignon and Merlot, Pinot Nero, and Schioppettino. Our selection is perfected by some pleasant sparkling wine, Bolle, a blend of Ribolla Gialla (70%), Malvasia (25%) and Sauvignon (5%).











**TIARE®**

*Cellie*

*Denominazione di Origine Protetta*

*Chardonnay*









# SOIL MANAGEMENT

We have analysed and studied the availability of nutrients at root level of the various plots of land in order to typify the various vineyards and enhance their differences. The characteristics we found certainly depend on the geological composition and evolution of soil substrate, but the viability (microbial activity) of these soils is the true key to secure a balanced nutrition of the vines and bring what the soil has to offer to the wine. Here at Tiare we have recently conducted detailed studies on the microbial communities in

the soil and their impact on the quality of our wines. Mineral nutrition and soil management is carried out with thorough care and to the upmost standard to enhance the particular characteristics of the wines. Cover crops are planted between the rows in autumn to promote root vigour and maintain the soil covered during winter. The vivid blooming of the wildflowers in spring attracts many beneficial insects and pollinating insects that preserve biological balance. Later on in the season, the cover crops are tilled in to improve the vitality of the soil, to increase the availability of oxygen and improve the overall quantity and quality of the organic matter.





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# FOLIAGE MANAGEMENT

The ratio between leaves and grapes per vine is another important factor we at Tiare always carefully consider as it contributes to determining the high-end quality of our wines. Following several tests conducted in our vineyards, we made some changes to our classical foliage management practice in order to achieve a high leaves/fruit ratio per vine, which increases the concentration of thiols in the wines, breaking with the old conventions that often only work for some winegrowing models and oenological targets. The vines in some of our vineyards undergo selective removal of the leaves around the berry clusters allowing for the enhancement of the various qualities of the grapes, which then translate into the characteristics of the wine. Defoliation may vary according to the weather conditions of the year.



# HARVEST

Choosing the right moment to harvest the grapes is fundamental to achieve interesting characteristics, which are then enhanced in winemaking. Carefully tracking the aromatic ripening process by monitoring the changes in colour of the berries allows us to ensure the presence of certain aromatic compound classes; hence we go about harvesting the grapes of different vineyard at different times. The grapes that come from vineyards with a higher vigour are used to achieve a more aromatic base, while grapes from less vigorous plants yield wines with more structure. Being able to choose the optimal moment to harvest the various varieties according to their aromatic ripening is crucial when the goal is to achieve high-standard quality wines.













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