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**Tiare’s Sauvignon has been awarded the prestigious Gambero Rosso *Tre Bicchieri* for the 5th year running**

**Sauvignon Tiare 2017**, produced by Tiare from Dolegna del Collio (Go) has once again been awarded ***Tre Bicchieri*** (Three Glasses) by the Gambero Rosso 2019 Wine Guide. It is one of only **four Friulian Sauvignon wines** to have been honored with *Tre Bicchieri*. For the **5th year in a row**, Sauvignon Tiare has been given the highest acknowledgement by Gambero Rosso, the most authoritative, Internationally recognized Italian wine guide. The first award for Sauvignon Tiare came in 2014 when the 2013 vintage was proclaimed World Champion, winning the Gold Medal and Special Trophy at the Concours Mondial du Sauvignon in Bordeaux; to this day, it remains the first and only recognition of this caliber to have been given to an Italian wine. In 2014 Tiare was also elected the "**Best Emerging Winery in Italy**" by Gambero Rosso.

Thanks to the obstinate determination and passion of **Roberto Snidarcig**, this extraordinary wine has again been confirmed in the who’s who of the best Italian Sauvignons with its unmistakable character and elegance that have stood out in the 2017 vintage, as well. A great satisfaction for Snidarcig, who has now dedicated **more than half of the winery’s production** of around 90,000 bottles per year to Sauvignon alone. Roberto’s passion for Sauvignon is deep-rooted in the past when at a young age he started out as a wine-grower. Harvest after harvest, Roberto concentrated on Sauvignon, studying, experimenting and following it through all the stages with unbridled passion and perfectionism, from the vineyard to vinification and aging.

The Sauvignon is produced mainly from the vineyards that surround the winery, on the Italian-Slovenian border, and from other vineyards that Roberto has gradually planted on the Dolegna hills, one of the most prestigious areas of the Collio. The grapes are **harvested row-by-row**, depending on their ripeness, which is controlled according to a method used in Bordeaux and introduced in Friuli Venezia Giulia by **Giovanni Bigot**, an agronomist and university professor who Roberto Snidarcig called 13 years ago as a field consultant.

"I observe the color variation of the skins to understand when the grapes express their greatest aromatic potential and therefore are ready to be harvested - explains Bigot –With Roberto, we have been doing this for years, and we have records not only of all the harvests, but also of all the observations of the vineyards that have been monitored thanks to the Fourgrapes app that I have developed. With this app, data can be analyzed and compared with a view to continuous and gradual improvement. The grapes ripen much slower than in other vineyards in the area and as such they are harvested later; anything from 20 to 25 days can go by between the first and last harvest. Extremely particular is the valley in which the winery is located. The ground is colder and cooler than usual and this one characteristic is reflected in the wines, which are particularly fresh, with aromas that recall zesty green and citrus notes."

The challenging and long soil management work (overturned at the right time and treated to soften the soil) has strengthened the vineyards. The work of the agronomist and the oenologist intersect and the comparison between Giovanni Bigot and Roberto Snidarcig is seamless. They taste the wines together on a weekly basis and study ways of how to transfer the flavors and aromas of the grapes to the glass with the utmost expression. Roberto applies different oenological practices in the winery for each vineyard. To guide him is his vast experience and the profound knowledge of his vines and their terroir. For example, for some vineyards cold maceration of the grapes in contact with the skins is adopted to extract an extraordinary aromatic potential.

The winery and its wines - **Tiare is located in Dolegna del Collio**, in the province of Gorizia. The vineyards cover an area of 11 hectares in the Collio DOC appellation zone, that is ideal for the production of white wines, for its marly soil and the extraordinary microclimate. Roberto Snidarcig interprets the terroir of that prestigious area to produce wines with a strong personality, thanks to the exposure and the particular geological composition of the soils, where the vineyards are located, and to the passion, care and method of Roberto’s work in the vineyards and the winery.

Approximately 90,000 bottles are produced per year between autochthonous and international wines. The Whites: Sauvignon, Malvasia, Pinot Grigio, Ribolla Gialla, Friulano, Chardonnay, Rosemblanc, Empire Sauvignon and Tiare, a pure Sauvignon that is produced exclusively from 3 hectares of a new vineyard located in Dolegnano. The Reds: Cabernet Sauvignon, Cabernet Franc and Pinuàr.

Information: **Azienda Agricola Tiare di Roberto Snidarcig**

Loc. sant’Elena 3/a – 3470 Dolegna del Collio (GO)

Tel 0481 62 491 - info@tiaredoc.com - [www.tiaredoc.com](http://www.tiaredoc.com)

Photos:
**1 Sauvignon Tiare 2017**

**2 Agronomist Giovanni Bigot with Roberto Snidarcig and his son Alessandro**

**3 Alessandro Snidarcig, Giovanni Bigot and Roberto Snidarcig**

**4 Sauvignon Tiare**

Press Office: **Studio Agorà - Marina Tagliaferri**

Phone: +39 0481 62385 - www.studio-agora.it - agora@studio-agora.it