



TIARE®

PINOT GRIGIO D.O.C. COLLIO



Grape variety:
100% Pinot Grigio

Production area:
Dolegna del Collio

Soil:
clayey silt

Vinification:
brief maceration, controlled fermentation in stainless steel vats followed by resting on the lees during the winter; 20% fermented in wooden vats, blending of the two liquids done in February

Training System:
10 bud Guyot

Harvesting:
manual in the first ten days of September

Characteristics:
it has a golden yellow colour with coppery tinges. It has an intense aroma, is fruity and creamy with vanilla scents. On the palate it shows a perfect balance between freshness and elegance, having good length

Gastronomy:
it goes with nourishing soups, light meat risottos, boiled white meats and chicken

Serving temperature:
12°C

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SAUVIGNON D.O.C. COLLIO

Grape variety:
100% Sauvignon

Production area:
Dolegna del Collio

Soil:
clayey silt

Vinification:
cold maceration, soft pressing, static settling and fermentation in stainless steel vats; 20% carried out by malolactic fermentation

Training System:
10 bud Guyot

Harvesting:
manual in the first twenty days of September depending upon the position of the vineyard

Characteristics:
straw coloured with greenish tinges. It has an intense and characteristic aroma, reminiscent of elderberry, broom, pink grapefruit and mango, in perfect harmony. On the palate it reveals itself as fresh with very good structure and gutsy

Gastronomy
it goes well with early season risottos and substantial and elaborate first courses. Particularly suitable for accompanying shellfish and crustaceans.

Serving temperature:
12°C

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IL TIARE DOC FRIULI

Type:
White

Grape variety:
Sauvignon
Production area:
Dolegnano

Soil:
clayey silt

Vinification:
Cold maceration, soft pressing, and then the must is housed for 7 days at 5°C; fermentation in stainless steel tubs, with injection of selection yeasts.

Training System:
10 bud Guyot

Harvesting:
By hand, first, second and third ten-day period of September,

Characteristics:
A full straw yellow colour, with greenish reflections. The delicate and clear scent reminds one of white peach, pink grapefruit and pineapple, balanced with mineral hints, produced by long sur lie refinement. Full and tasty to the palate, with an aromatic return of citrus notes; its acidity maintains a lively timbre for the entire organoleptic experience

Serving temperature:
12°C

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