

Improvement of Production Processes and Introduction of New Facilities and Machinery

Project description for publication of support under the National CAP Strategic Plan 2023–2027

Project name and implementation period

Improvement of production processes and introduction of new facilities and machinery to improve product quality and processing capacity:
Construction period: 23 October 2023 – 31 July 2026

Project number

SRD13-2023-03

CUP – Unique Project Code

B42H23009420001

FINANCIAL SUPPORT FROM THE EUROPEAN UNION

The project concerning construction lot LF1 (Functional Lot 1) is being implemented with financial support from the European Union under the National CAP Strategic Plan 2023–2027 (PSP).

Background and Rationale for the Project

Terlan Winery was founded in 1893 and, as a cooperative, is an important economic and social institution in Terlan and Andrian. Over time, the existing winery buildings have repeatedly been adapted to new operational requirements. The 2009 expansion created, among other things, additional storage areas, a new goods receiving and dispatch area, a new bottling hall, and the porphyry cellar for storing barrique barrels.

However, further development was needed for grape reception and the pressing area. In particular, processing grapes in large crates, ensuring short and gentle transport routes, and using natural gravity could only be implemented to a limited extent within the existing building structure. Feasibility studies were therefore conducted from 2017 onward to align the technical requirements with the structural possibilities and available space. An extension on the adjoining plots to the northeast was identified as the appropriate solution.

Project Objectives

- Improve product quality through particularly gentle grape processing and a reduction in undesirable oxidation and enzymatic processes.
- Improve processing capacity and operational flexibility through new facilities, machinery, and additional tank capacity.
- Optimize internal processes and transport routes through clearly structured work areas and gravity-assisted processing.
- Enhance occupational safety in grape reception, processing, cleaning, storage, and internal logistics.
- Reduce energy and resource consumption through short routes, direct material flows, and closed-loop cleaning systems.

Implemented and Planned Investment Priorities

Investment area	Contribution to quality, capacity, and safety
Gravity and short routes	The new facility enables gentle grape processing using natural gravity. Short, direct transport routes help minimize oxidation, improve the quality of white and red wines, and reduce energy consumption.
Gentle destemming and sorting	New destemming machines with roller sorters improve the separation of stems and berries. This reduces the undesirable introduction of catechins and tannins from the stems.
Whole-cluster pressing	A direct chute from the unloading hopper to selected presses enables whole-cluster pressing and helps preserve the freshness of white wines.
Temperature control	A cold room enables warm grapes to be cooled and slows undesirable enzymatic processes.
Red wine production	New red wine fermentation tanks with gentle automatic cap management improve the conditions for quality-oriented red wine production.
Differentiated white wine production	Additional white wine tanks of different sizes allow for more precise separation of different quality levels.
Safe grape reception and cleaning	A crate emptying machine ensures an orderly grape reception process. The crate washer cleans large crates in a closed-loop cleaning-agent system.
Building and traffic logistics	Clearly separated work areas, a freight elevator, well-developed internal routes, and designated routes for tractors and trucks improve clarity, safety, and logistics.

Results and Benefits

The project creates the technical and spatial conditions required for quality-oriented processing of delivered grapes. The investments combine gentle product handling, differentiated vinification, increased processing capacity, improved occupational safety, and more efficient logistics. At the same time, they strengthen the winery's long-term competitiveness and support the resource-efficient organization of production processes.

Publication Notice

This project description presents the objectives, the results associated with the project, and the financial support from the European Union in a form suitable for the website and digital communication channels.

Project reference: The project is registered under project number SRD13-2023-03. The assigned CUP is B42H23009420001. The official project name is "Improvement of production processes and introduction of new facilities and machinery to improve product quality and processing capacity".

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