

POLITECNICO DI TORINO
FIRST SCHOOL OF ARCHITECTURE
Master of Science in Architecture Construction City
Honors theses

Bastianich Winery

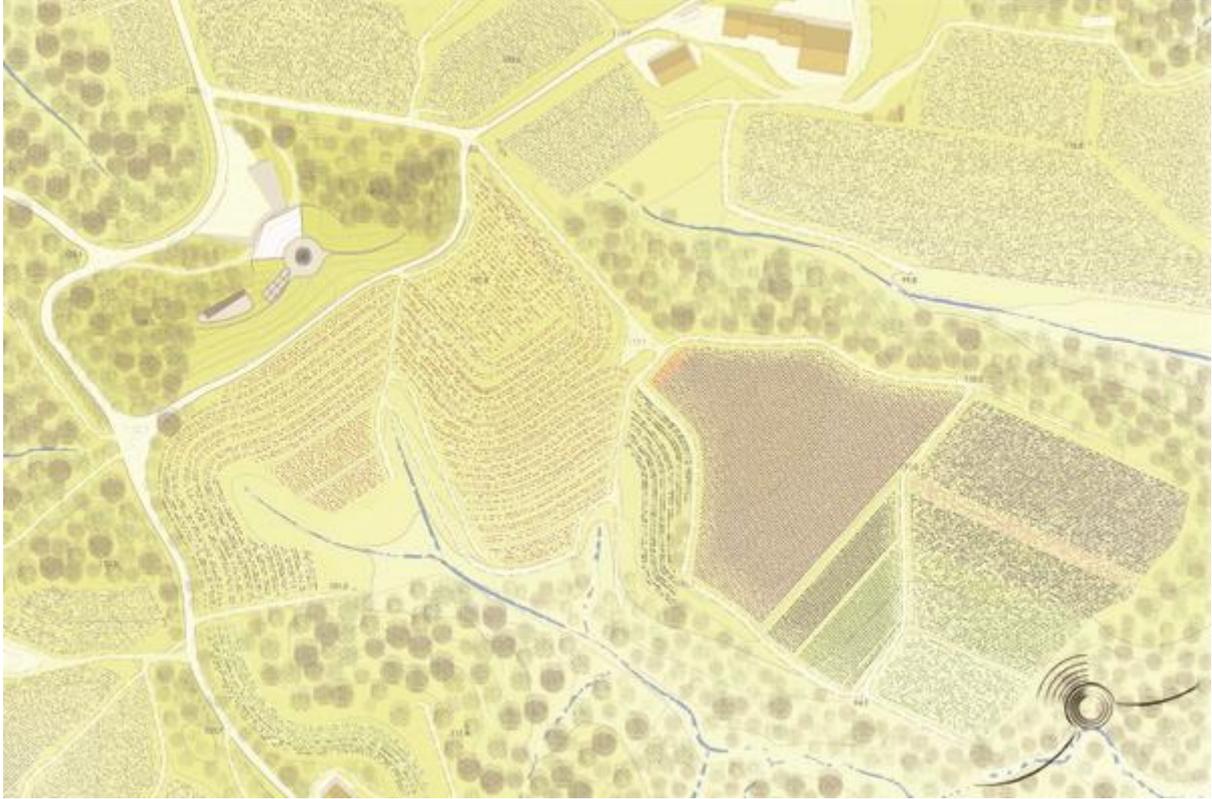
Designing of a multifunctional wine factory located in the Colli Orientali del Friuli Venezia Giulia

by Stefano Reghenaz

Tutor: Michele Bonino

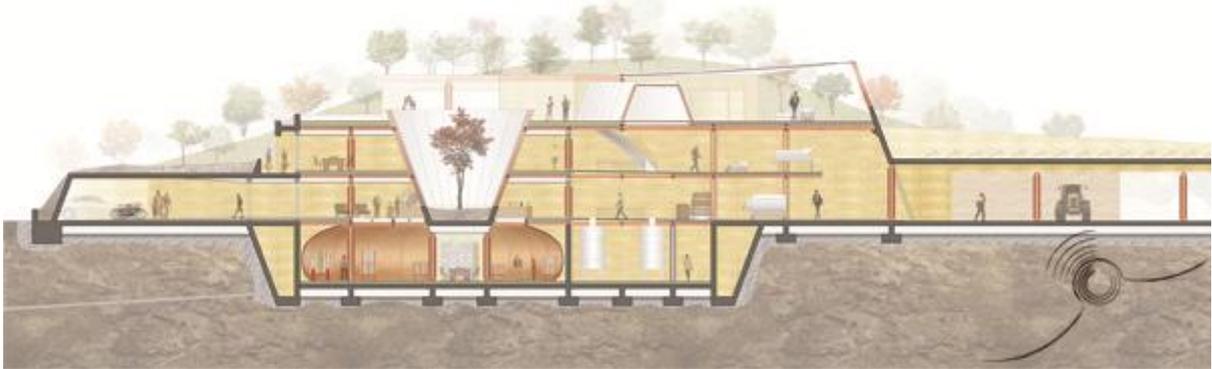
Co-tutor: Giacomo L. Beccaria

In part due to its complexity, the theme studied has turned out to be fascinating and, at the same time, it has allowed me to emphasize the affinity between the world of architecture and the wine. As a matter of fact, this subject has become the center of deep studies conducted by the international star system. The reason for its interest focuses on the balance between function and the open concept of “beauty”; the respect for tradition and the introduction of innovative features; the fusion with the landscape and the need to confer a distinctive image able to recall the company’s philosophy. The first step was to undertake a preliminary study on the different cycles of wine production. After that, I moved to a historical analysis of the wine factories, with a focus on ideational approaches over the last two decades. The project has been developed in the district of Buttrio, specifically in the picturesque wine-producing DOC area of *Colli Orientali del Friuli Venezia Giulia* (<http://goo.gl/maps/MMEoy>). The work was made possible by the collaboration of the winery *Bastianich*. This company has assumed the role of "virtual client", it has supplied me with relevant indications on the productive trials and the need to develop a project in a modern key. The project must take into consideration its coexistence with the area and the distribution of spaces to promote “Wine Tourism”.



Territorial floorplan of the project area

As a consequence, the real objective was to create an "Architecture of wine" which, apart from functioning as an establishment of transformation and storage, it also works as a location able to enlarge its market by allowing customers to stop off in the region, to know the peculiarities of the territory, and to offer the opportunity to enjoy wine tourism services. The compositional intent has focused on the development of a cylindrical organism, which is grafted to the central area in correspondence to the valley resulting from the surrounding hills. This spatial conformation, widely used in the oenology field, permits production flows to convey appropriately, especially when gravity vinification is adopted. Moreover, the circular volume has allowed the radial distribution of other areas. So, the eastern part is dedicated to a restaurant and a wine therapy spa; the residence is located in the western part while the productive section is in the northern one. The cylinder represents the spatial junction of the structure as, in it, the productive and tourist functions combine in the most representative environments such as the reception and the tasting area. It has also been perforated and, inside, a trunk-conical glass element has been inserted. This solution results fundamental in order to facilitate the entry of light and to set an efficient ventilation system. The volume removed from the cylinder gives the feeling that the hills, in continuity with the structure, channel inside it until the proximity of the barrel.



Cross-section of the reception and the production area

Considerable efforts have been made to reshape the lateral *barchesse* which have abandoned the geometrical conception in favour of curves able to adjust themselves to the lines generated by the slope. The idea is based on the coexistence of a symbolic element such as the cylinder and the organic volumes that seem to emerge from the ground. All of these elements are held together by the material features, in fact exposed surfaces of pigmented concrete are treated so as to recreate the clayey stratified conformation (*ponca*) of the subsoil. In the overall project, composite and architectural aspects have had to consider the constant need for communication between production and physical-technical components. In fact, the flows related to the vinification, the light, water and sewage, ventilation and thermohygrometric air conditioning have had to combine in order to create both a functional and eye-catching organism able to constantly maintain the visual dialogue between interior and exterior and between production areas and tourist sites.



Physical model of the project

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