



"di ora in ora" is a wine made from Lagrein grapes that ripen at Ora, on the alluvial soil of the Rio Nero. Being a variety with medium late-ripening requires warm areas but what makes the difference is the soil.

The alluvial nature, rich in the skeleton, means that during the maturation period (end of September - beginning of October) the rains do not cool down too much the soil, which certainly happens in more compact, colder soils such as clayey or loamy even if located in warmer areas. The historical South Tyrolean grape variety gives origin to a wine with a characteristic blackberry nose, while in the mouth, a rich tannin, requires a targeted vinification for the extraction of only the fine part.

A wine whose strength is freshness.

Designation of Origin	Alto Adige DOC
Position	Auer
Vine training system	100% Lagrein; 6500 plants/hectare wire frame with Guyot pruning; harvest mid-September.
Aerea	1,7 Hectare
Field names and planting year	Furgl 2006; Raut 1997,2003; Tschint 2011
Soils	Stony alluvial soils
Height	230 m above sea level.
Vinification and ageing	The berries are destemmed and slightly quenched. The alcoholic fermentation takes about ten days during the first time twice a day. The young wine then matures mainly in large wooden barrels and the rest in used barriques. Alcoholic fermentation and malolactic fermentation take place in steel tanks. After twelve months, the wine is put together in steel tanks and bottled six months later. After another few months in the bottle, it is sold.
First vintage	2000
Production	19,000 bottles