



The grapes for the production of Schiava come from a vineyard planted in Ora, in the Raut and Tschint area, on the alluvial soil of the Rio Nero. Historical and noble South Tyrolean grape variety, it gives origin to a wine with a simple character, finely fruity, with excellent freshness, little alcohol, and irreplaceable on occasions where the drink comes before tasting

Designation of Origin	Vigneti delle Dolomiti IGT
Position	Schiava grown in Ora
Vine training system	Guyot
Aerea	0,2 Hektar
Field names and planting year	Raut 2013; Tschint 2011
Soils	Alluvial, droppings conoid of the Black River. The soil originates partly from the porphyry formations around Ora, but mainly from the limestone formations above the Mesozoic age. Loose, skeletal soils.
Height	200 m above sea level.
Vinification and ageing	The fermentation and maceration process takes place over a period of ten days, during which time they are replaced and crushed daily. Malolactic fermentation is carried out in steel. The wine then ages in steel for a few months and is bottled in the spring following the harvest. The wine ages for a few months in the cellar before being marketed.
First vintage	2000
Production	2.000 Bottles