

L'ORA

The name L'Orà is dedicated to the Aura Aurea, the "golden breeze" blowing from lake Garda. This white wine, invitingly golden itself, is the product of deeply rooted Trentino oenological traditions. Autoctonous Nosiola grapes are dried on grates before vinification, then the wine is aged in small Acacia wood barrels. This process yields rich, honeyed hues and a full aromatic patrimony including fresh, wild hazelnuts and budding white grapevine flowers. On the palate it is dense and smooth yet balanced against a firm acidity and lively mineral quality.



Grape varietal	Nosiola
Vineyard location	Calavino hills, at 400 m a.s.l. with southwest exposure
Soil type	Calcareous marl
Vine training system	Guyot
Yield	30 hl/hectare
Winemaking techniques	After short drying on grates, the wine is aged in small Acacia-wood barrels

