



# CHARDONNAY

## enOpere

**CLASSIFICATION** | Trentino Superiore  
Controlled origin denomination

**NAME** | CHARDONNAY – enOpere

**COMPOSITION** | 100 % Chardonnay

**PRODUCTION AREA** | The hills of Aldeno  
and Cimone, from carefully selected  
and controlled vineyards

**CULTIVATION METHOD** | Guyot

**HARVEST** | Hand picked

**VINIFICATION** | After a brief cycle  
of cryomaceration, fermentation and aging  
in small oak barrels and stainless steel tanks

### TASTING NOTES

**Colour** | Straw yellow

**Aroma** | Intense fruity notes  
with slight vanilla edge

**Taste** | Dry, rich, full-bodied,  
velvety and lingering

**ALCOHOL CONTENT** | 13% vol.

**AVAILABLE FORMAT** | 75 cl.

**SERVING TEMPERATURE** | 11°-13°C

**MATCHINGS** | Meat and shellfish hors  
d'oeuvres, rich first courses and cheeses,  
second courses of white meat