



# MÜLLER THURGAU

## enOpere

**CLASSIFICATION** | Trentino Superiore  
Controlled origin denomination

**NAME** | MÜLLER THURGAU – enOpere

**COMPOSITION** | 100 % Müller Thurgau

**PRODUCTION AREA** | From carefully selected and controlled vineyards situated on the slopes of Monte Bondone at 800-850 metres above sea level in the municipality of Cimone

**CULTIVATION METHOD** | Guyot and Pergola Trentina

**HARVEST** | Hand picked

**VINIFICATION** | Reduced cycle of cryomaceration with fermentation and aging in stainless steel tanks

### TASTING NOTES

Colour | Pale straw yellow with tinges of green

Aroma | Hint of nettles, elderflower, sage and rosemary with citrus notes

Taste | Dry, fresh, zesty with optimal length

**ALCOHOL CONTENT** | 12.5% vol.

**AVAILABLE FORMAT** | 75 cl.

**SERVING TEMPERATURE** | 12°-13°C

**MATCHINGS** | Ideal as an aperitif, with hors d'oeuvres, first and second courses of fish and shellfish, risottos and asparagus dishes