

APPIUS

2019

With its tenth edition, "APPIUS" is crowned the cult wine of the St. Michael-Eppan winery. The 2019 vintage was blessed with an ideal summer and autumn, allowing Hans Terzer to create a new masterpiece. The impressive cuvée is characterised by a broad range of aromas, exquisite light reflections and clarity, but above all by an exceptional complexity and elegance.



Straw yellow with light, olive green reflections.



The Chardonnay grapes provide an extraordinary aromatic abundance of tropical fruits (pineapple, mango, papaya). Pinot Grigio and Pinot Blanc are evidenced by echoes of white-fleshed fruits such as quince and Williams pear.



On the palate there is a distinct intensity and richness; straightforward and direct, precise and well defined, solid and compact when drinking. Softness and acidity balance in perfect harmony.

GRAPES

Chardonnay 60% - Pinot gris 15%
Pinot blanc 13% - Sauvignon blanc 12%
Age: 25 to 40 years

GROWING AREA

Sites: best vineyards in Appiano
Exposure: southeast / southwest
Soil: limestone gravel and moraine
Training System: Guyot

HARVEST

end of September to early October

VINIFICATION

Placed in barrique-tonneaux for alcoholic and malolactic fermentation (except Sauvignon). Assemblage takes place after one year, followed by another three years of maturation in stainless-steel tanks with fine yeast.

ANALYTICAL DATA

Yield: 35 hl/ha
Alcohol content: 14%
Residual Sugar: 1.9 gr/l
Acidity: 5.6 gr/l

OPTIMAL SERVING TEMPERATURE

8 to 10 degrees

STORAGE/POTENTIAL

10 years and more

PAIRING RECOMMENDATIONS

Excellent accompaniment to strong fish dishes such as turbot or monkfish. Goes well with mushroom and truffle dishes, fine white meat and game. Also wonderful with creamy and mature cheeses.



ST. MICHAEL-EPPAN
KELLEREI - CANTINA