

APPIUS

2016

APPIUS 2016 reveals an extraordinary good year, with perfect grape ripening thanks to what will be remembered as a "Golden September".

The assemblage of Chardonnay, Pinot Gris, Pinot Blanc and Sauvignon results in a complex and mineral wine. With its pleasant acidity, great elegance and balance, this APPIUS 2016 vintage has a prodigious length.



brilliant straw yellow



intense and direct: aromatic herbs on one side and floral fragrances on the other. Secondary fruity aromas: white flesh fruit and exotic fruits.



balanced and fresh with great minerality. Hazelnut and smoked vanilla notes. Long persistence.

GRAPES

Chardonnay 58% - Pinot gris 22%
Pinot blanc 12% - Sauvignon blanc 8%
Age: 25 to 35 years

GRWOING AREA

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

HARVEST

end of September to beginning of October

VINIFICATION

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

PRODUCTION

Yield: 35 hl/ha
Alcohol content: 14%
Residual Sugar: 2.5 gr/l
Acidity: 5.4 gr/l

OPTIMAL SERVING TEMPERATURE

8° - 10°

AGING POTENTIAL

10 years and more

ENJOY IT WITH

Excellent to pair with exclusive dishes as oysters, shellfish and more structured fish dishes. It goes perfectly with mushroom and truffle specialities, white meat and game. Excellent is also the combination with creamy cheeses with rind and matured cheese.



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