APPIUS 2022: Light, elegance and harmony at the 13th vintage of San Michele Appiano's cuvée.

To mark the 35th Merano WineFestival, the St. Michael-Eppan Winery presented the 13th vintage of APPIUS, the cuvée that epitomises oenological excellence. APPIUS 2022 is crafted from a selection of the finest Chardonnay, Pinot Blanc, Pinot Grigio and Sauvignon Blanc grapes and faithfully reflects a sunny vintage.

Eppan on the Wine Route (BZ), 6 November 2026 – The St. Michael-Eppan Winery unveiled APPIUS 2022, the thirteenth edition of the cuvée made from four white grape varieties, which was created out of a desire to interpret each vintage through the selection of the finest grapes. This new vintage is characterised by a high proportion of Chardonnay (57%), complemented by a significant proportion of Pinot Blanc (22 %), which lends the wine a liveliness that defines its character, as well as Pinot Grigio (11 %) and Sauvignon (10 %). The 2022 vintage was characterised by a prolonged dry spell in the summer, which affected the ripening process of the grapes and led to an early harvest at the end of August. A wine that, thanks to a sunny vintage, presents itself as ripe and full-bodied.
Appius stands out for its seamless harmony and tremendous cellaring potential.

APPIUS 2022, TASTING NOTES
With its intense yellow colour, golden highlights and greenish hues, it appears vibrant, brilliant and crystal-clear. On the nose, the bouquet of APPIUS 2022 is intense and complex: it opens generously with tropical fruits (particularly pineapple and papaya), before revealing fresher notes, led by gooseberry – a recurring element in APPIUS, almost its trademark – and a balsamic hint of sage. This is followed by apple, vanilla and delicate floral, minty and spicy hints, which enrich the flavour profile with new nuances. On the palate, a pronounced spiciness takes centre stage, unmistakably hinting at its origin on the slopes of the Mendel massif, on calcareous, gravelly and morainic soils. The flavour is enveloping and is balanced by a lively freshness and minerality that accompany the wine right through to a long and lingering finish.
APPIUS 2022 is lively, powerful and embodies the characteristics of an authentic Alpine wine: with its freshness and diversity of aromas, it proves to be a faithful ambassador for its terroir. A wine that stands the test of time and is ideally suited to gastronomic pairings. Its rich and multifaceted profile indeed offers a wide range of pairing possibilities, from risotto with scampi – perhaps enhanced with citrus notes – to an unusual pairing with desserts such as Crema Catalana, where it brings out smoky nuances with a sweet undertone, reminiscent of aromatic pipe tobacco and the caramel notes of Ron Mulata.

DESIGN FOR COLLECTORS
The name APPIUS is derived from the historical Roman roots of the name Appiano; the project, which was launched in November 2014 with the release of the 2010 vintage, aims to create a wine each year that reflects the characteristics of that particular vintage and embodies the values of Cantina San Michele Appiano. With this goal in mind, the label design is reinterpreted each year, resulting in a wine collection that delights wine lovers around the world. The label for the thirteenth edition of APPIUS, designed by Frontier, represents the 2022 vintage and visually embodies harmony, inspired by the balance of Pythagorean mathematical proportions and musical intervals. APPIUS 2022 is available in a limited edition.