APPIUS

2022

The thirteenth vintage of Appius can be described as "sun-kissed". Thanks to a sunny growing season, Appius is promising and full-bodied right from the start. The significant proportion of Pinot Blanc lends this vintage freshness and vibrancy, shaping its identity and character. Appius is renowned for its longevity: this vintage is no exception, displaying balance and harmony.

A brilliant, crystal-clear wine of an intense yellow color with golden highlights and greenish hues.

An intense and complex bouquet with notes of tropical fruits (pineapple and papaya), gooseberry and sage. This is followed by hints of vanilla, dried meadow flowers, chamomile and delicate minty and spicy nuances.

Full-bodied with a rich, creamy texture, characterized by lively and fresh acidity and pronounced minerality. A long and lingering finish.

GRAPES

Chardonnay 57% - Pinot grigio 11%
Pinot blan 22% - Sauvignon blanc 10%
Age: 25 to 40 years

GROWING AREA

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

HARVEST

end of September

VINIFICATION

Placed in barriques/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: 0.6 gr/l
Acidity: 6.0 gr/l

OPTIMAL SERVING TEMPERATURE

8 to 10 degrees

STORAGE/POTENTIAL

10 years and more

PAIRING RECOMMENDATIONS

Such a rich and multifaceted profile offers a wide range of pairing possibilities: from risotto with scampi, perhaps enhanced with a delicate citrus note of orange, to Crema Catalana. The latter is an original pairing, in which the sweet, caramel-like notes of the dessert echo the wine's fascinating smoky nuances, creating a surprising harmony.

St. Michael-Eppan
Kellerei - Cantina