

# APPIUS

2017

Through an extreme pre-selection of the grapes, combined with a careful maturation in the cellar and a successful assemblage, it has been possible to achieve a true sensory symphony despite climatically adverse conditions of the 2017 vintage. The contribution of each grape variety does not emerge individually, but forms a powerful symbiosis.



brilliant color with yellowish, slightly olive reflections



Intense and complex bouquet of yellow flowers (broom and lime), especially white flowers (hawthorn and orange blossom) and citrus notes of tangerine and grapefruit. Less frequently white currants and gooseberries.



Fine, elegant, almost velvety on the palate, carried by a lively acidity and a mineral and tasty structure. Long persistence.

## GRAPES

Chardonnay 54% - Pinot gris 24%  
Sauvignon blanc 12% - Pinot blanc 10%  
Age: 25 to 40 years

## GRWOING AREA

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

## HARVEST

mid of September

## 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: 2.4 gr/l  
Acidity: 5.3 gr/l

## OPTIMAL SERVING TEMPERATURE

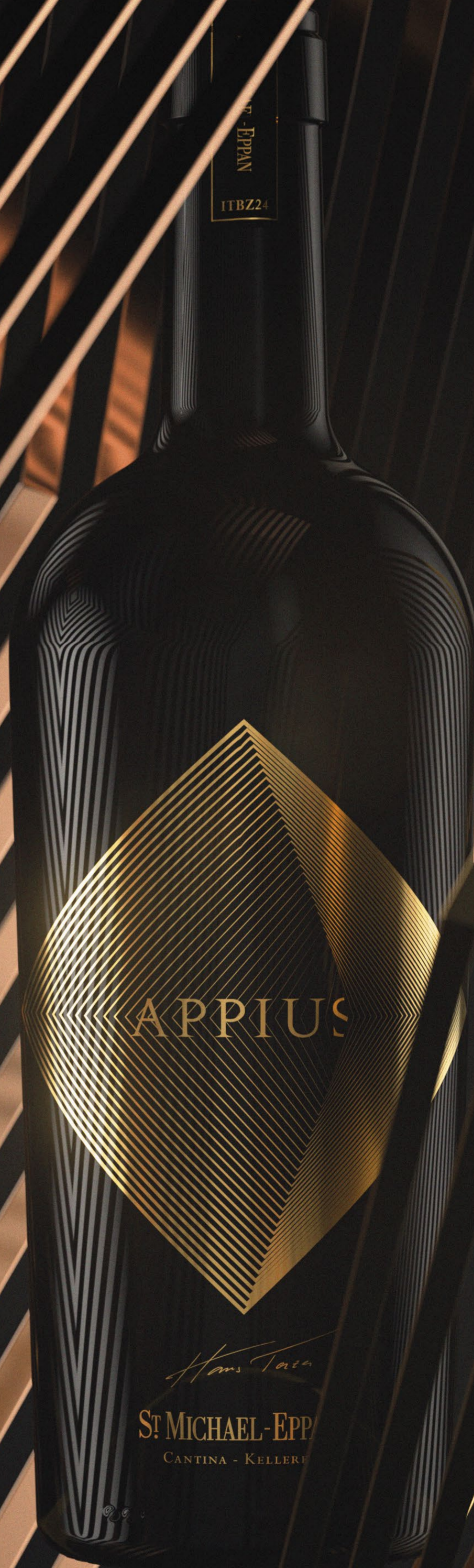
8° - 10°

## AGING POTENTIAL

10 years and more

## ENJOY IT WITH

Excellent companion to strong fish dishes, such as fried fish, or to our traditional "Wienerschnitzel". Also perfect in combination with mushroom and truffle specialties or wild fowl. It also combines very well with creamy cheeses with crust or with mature cheeses.



**ST. MICHAEL-EPPAN**  
KELLEREI - CANTINA