

# APPIUS

2018

Each year APPIUS expresses the best of its vintage: the most prestigious cuvée of the winery is reinterpreted annually through the personal vision of winemaker Hans Terzer. The 2018 vintage allowed each grape variety to mature optimally, so that APPIUS 2018 is a truly exciting sensory experience, like a dance of aromas in the glass.



chartreuse yellow with malachite green luminous reflections



intense, energetic and profound; exotic fruits (banana, melon, mango), Williams pear, white peach, "Renet apple", white currant and gooseberry



On the palate fresh taste and drinkability, with character and recognisability. The sensation of warmth envelops the palate and balances perfectly the synergy between acidity and minerality

## GRAPES

Chardonnay 52% - Pinot gris 20%  
Pinot blanc 15% - Sauvignon blanc 13%  
Age: 25 to 40 years

## GROWING AREA

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

## HARVEST

early to mid of September

## 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: 2 gr/l  
Acidity: 5.4 gr/l

## OPTIMAL SERVING TEMPERATURE

8 to 10 degrees

## STORAGE/POTENTIAL

10 years and more

## PAIRING RECOMMENDATIONS

Excellent pairing with strong fish dishes such as turbot or monkfish. It goes perfectly with a tasty seafood risotto, but also with dishes that include wild fowl or tender veal dishes.



ST MICHAEL-EPPAN  
KELLEREI - CANTINA