

# APPIUS 2012

The third edition of the Appius superwine remains true to the same basic principle of excellent-quality grapes, personally selected by Hans Terzer himself, which best express the particular vintage. 2012 was a very good year in the Überetsch region in terms of climate: there was no significant rainfall during the harvest and it yielded fully ripe grapes with a nice fruitiness and an intense aroma, which come through in the Appius 2012. The cuvée is mainly made from Chardonnay, but is combined with Sauvignon, Pinot Grigio and Pinot Blanc. The result is a complex nose of heavenly fruits like banana, pineapple and papaya – but some floral notes also come through. Its creamy texture is flattering on the palate, accompanied by a pleasant minerality, a delicate balance of acidity and a long-lasting aftertaste. All in all this is a harmonious and elegant wine that is guaranteed to be extraordinarily good to drink for many years to come.



Vivid straw yellow with green reflections



Complex scents / aromas of banana, pineapple, papaya



Creamy minerality, complex, tremendously long finish

## VINES:

Chardonnay (65%), Sauvignon (15%), the rest Pinot Grigio and Pinot Blanc

Age: 25 to 35 years

## VINEYARDS:

Site: Selected vines in Eppan

Exposure: Southeast/southwest

Soil: Limestone gravel and moraine

Training System: Guyot

## 2012 HARVEST:

Mid to end of September

## VINIFICATION:

Placed in barriques-tonneaux for fermentation, biological acid reduction and vinification. Assemblage takes place after just under one year, followed by another three years of maturation in steel tanks with fine yeast.

## YIELD:

35 hl/ha

## ANALYTICAL DATA:

Alcohol Content: 14%

Residual Sugar: 3 gr/l

Acidity: 5,20 gr/l

## SERVING RECOMMENDATIONS:

Serving Temperature: 8 to 10 Degrees

## PAIRING RECOMMENDATIONS:

Appius 2012 is an excellent accompaniment to strong-flavoured fish dishes like turbot or monkfish, and he also pairs particularly well with flavourful main dishes like quail and veal (e.g. fried veal sweetbreads) as well as starters like risotto or veal ravioli.

## AGING POTENTIAL:

10 years or more

## AWARDS:

2012: 90 Points Wine Enthusiast.

2011: 95 Points Robert Parker; 95 Points - Decanter; 91 Points Wine Spectator; "Grande Esordio" Veronelli; 5 Grappoli Bibenda;

91 Points Doctor Wine;

2010: 94 Points Robert Parker; 96 Points - Daniele Cernilli;

94 Points Falstaff

