

APPIUS

2020

Celebrated with all honours after its first ten years, the 2020 vintage is the result of a complex harvest from which a very incisive cuvée was born. Appius 2020 surprises with an intense chartreuse colour, beguiles with sumptuous aromas and amazes the palate with its elegance and persistence that multiplies with every drink.



intense chartreuse yellow with greenish reflections



Aromas remind of kiwi and pineapple, but above all yellow fruits such as peaches and plums. Floral elements that combine with some nuances of toasted hazelnuts and cloves.



The palate is presented with great freshness and liveliness and an extreme pleasure and perfect balance. Aromatic persistence is combined with notes of alpine herbs, nettle and mint.

GRAPES

Chardonnay 60% - Pinot gris 20%
Pinot blanc 10% - Sauvignon blanc 10%
Age: 25 to 40 years

GROWING AREA

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

HARVEST

mid to end of September

VINIFICATION

Alcoholic and partly malolactic fermentation and ageing in barriques/tonneaux. 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: 1.8 gr/l
Acidity: 6.0 gr/l

OPTIMAL SERVING TEMPERATURE

8 to 10 degrees

STORAGE/POTENTIAL

10 years and more

PAIRING RECOMMENDATIONS

Excellent pairing with fish dishes with a focus on fattier ones such as herring, tuna and eel. It also goes well with cod in the form of stockfish and creamed cod. Also excellent with noble white meats and mushroom and couscous dishes.



ST MICHAEL-EPPAN
KELLEREI / CANTINA