Appius 2010

For many years, Hans Terzer yearned to produce the wine of his dreams. His dream has now come true. Fully ripe grapes, low yield guaranteed by 25-to-35-year-old vines and meticulous work in the vineyards and at the winery: these are the ingredients that set this extraordinary cuvée apart.
APPIUS 2010 is a blend of Chardonnay, Pinot Blanc, Pinot Gris and Sauvignon. Enthusiasm for its brilliant elegance fuses with the complexity of ripe fruit and minerality that is creamy to the touch. This inviting cuvée bears the signature of Hans Terzer, and promises fantastic flavors even after many years.

Brilliant straw-yellow color with glints of green

Aromas of tropical fruits, ripe fruit and toasted vanilla

Creamy, soft, fresh, mineral, concentrated and harmonious

Vines:
Varieties: 65% Chardonnay, 15% Sauvignon, 10% Pinot Bianco, 10% Pinot Grigio
Age: 25 to 35 years

Vineyards:
Site: Selected vines in Eppan
Exposure: Southeast/southwest
Soil: Limestone gravel and moraine
Training System: Guyot

2010 Harvest:
From the beginning to the end of September

Vinification:
Fermentation, malolactic fermentation and aging on the lees in barriques. Assembly is carried out nearly one year later, followed by another three years of maturation and refinement in stainless steel tanks.

Yield:
35 hl/ha

Analytical Data:
Alcohol Content: 13,5%
Residual Sugar: 3 gr/l
Acidity: 5,20 gr/l

Serving Recommandations:
Serving Temperature: 8 to 10 Degrees

Pairing Recommandations:
Appius 2010 is an excellent accompaniment to gourmet cuisine: it pairs well with oysters, crustaceans and fish (in all its variations) as well as with mushroom dishes and truffle specialties; it's also lovely with any cuisine that has an Asian twist. This versatile wine harmonizes extremely well with spicy dishes, especially those made with rabbit, guinea hen or wild fowl, and is also wonderful with mature cheeses, whether hard or soft.

Aging Potential:
10 years or more

St Michael-Eppan