

APPIUS 2011

For the second time, Hans Terzer yearned to produce the wine of his dreams: premium-quality grapes which best express this vintage. In APPIUS 2011, one of the most important varieties of the St. Michael-Eppan winery plays the main role: Sauvignon, accompanied by Chardonnay and Pinot Gris.

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 2011 steals the show with its elegance fusing 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 flavours even after many years.



Brilliant straw-yellow color with glints of green



Aromas of tropical fruits, paired with gooseberry, elderberry and toasted vanilla



Creamy, soft, fresh, mineral, concentrated and complex

VINES:

Varieties: Sauvignon, Chardonnay, Pinot Grigio

Age: 25 to 35 years

VINEYARDS:

Site: Selected vines in Eppan

Exposure: Southeast/southwest

Soil: Limestone gravel and moraine

Training System: Guyot

2011 HARVEST:

From the beginning to the end of September

VINIFICATION:

Fermentation, partly malolactic fermentation and aging on the lees in barriques-tonneaux. 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: 14%

Residual Sugar: 3,5 gr/l

Acidity: 5,30 gr/l

SERVING RECOMMENDATIONS:

Serving Temperature: 8 to 10 Degrees

PAIRING RECOMMENDATIONS:

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

AWARDS:

2011: 95 Points - Decanter;

2010: 96 Points - Daniele Cernilli; 94 Points Falstaff

