

APPIUS

2014

The 5th edition of the APPIUS, vintage 2014, is a further expression of the winery's exceptional quality. The Cuvée 2014 is unmistakably unique, and yet the principles on which it is founded remain the same: low yields, fully ripe grapes and carefully selected vineyards based on their location and terroir. The APPIUS always reflects the climatic conditions of the vintage and 2014 was a very difficult year due to the extended periods of rainfall. Nevertheless, the winemaker Hans Terzer has shown his high proficiency creating a very lively and fresh APPIUS, with a complex and diverse bouquet that is full of fruit. On the palate, it is fresh, with pronounced minerality, finesse and elegance.



bright, clear straw yellow with lemon yellow reflections



complex and intense fragrance, offering the scents of haymaking, yellow peach and persimmon. Secondary aromas reveal resinous notes, hints of mint, thyme, spicy honey and a slight suggestion of the mountains



supple, with a well-balanced complexity counterpointing fruit flavours and minerality; a long finish

GRAPES

Variety: Chardonnay 65%, Pinot Grigio 15%, Pinot Bianco 8% and Sauvignon Blanc 12%
Age: 20 to 40 years

GROWING AREA

Sites: selected vines in Appiano
Exposure: Southeast, Southwest
Soil: limestone gravel and moraine
Training System: Guyot

HARVEST

End of September to mid of October

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.

PRODUCTION

Yield: 35 hl/ha
Alcohol Content: 14 %
Residual Sugar: 3 gr/l
Acidity: 5,50 gr/l

OPTIMAL DRINKING TEMPERATURE

8°-10°

ENJOY IT WITH

APPIUS 2014 is an excellent companion to strongly flavoured fish dishes such as Turbot or Monkfish, a spicy seafood risotto; but also with wild fowl and delicate veal dishes.

AGING POTENTIAL

10 years and more



ST MICHAEL-EPPAN
KELLEREI - CANTINA

1907