

APPIUS

2015

The APPIUS is just as rich and full as the vintage itself. 2015 is considered to be one of the best vintages of the last decade, evidenced by a harvest of perfectly ripened grapes.

Made from carefully selected premium-class grapes, the cuvée has a solid backbone of Chardonnay grape which has been enhanced by a blend of Pinot Gris, Pinot Blanc and Sauvignon. APPIUS 2015 delights with its harmonious balance of intense fragrance, minerality and lively freshness with a long aromatic finish.



bright straw yellow with lively green reflections



complex and full. In primis exotic fruits such as pineapple, mango, kiwi and banana. Secondary aromas reveal hints of white fruit like apple, pear, melon, apricot and peach. Citrus fruits and subtle echos of smoke and tobacco.



compact and tasty, with a lively freshness. Balanced and full with balsamic notes, hints of mint and resin. Long and intense finish.

GRAPES

Chardonnay 55% - Pinot gris 20%
Pinot blanc 15% - Sauvignon blanc 10%
Age: 25 to 35 years

GRWOING AREA

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

HARVEST

mid of September to mid of October

VINIFICATION

Placed in barrique-tonneaux for fermentation, biological acid reduction (except Sauvignon). 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 SERVING TEMPERATURE

8° - 10°

AGING POTENTIAL

10 years and more

ENJOY IT WITH

APPIUS 2015 provides a perfect accompaniment to fish. It is equally at home with Asian cuisine and spicy dishes based around white meat and game.



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