APPIUS

2021

Every year, Appius is a declaration of love for the work in the vineyard and cellar, a commitment to continuity. 2021 was a challenging year that demanded patience, sensitivity and foresight, qualities that have always characterized the art of winemaking in St. Michael-Eppan. The result is a great wine that embodies balance and depth, light and time. Appius 2021 is the perfect reflection of its origins: the mountains, the light, the thin air. A cuvée of rare intensity and grace that once again expresses the winery's most precious soul.



Bright and transparent, with lime green and golden reflections that convey freshness and vitality



Refined and complex, it intertwines light fruits, including notes of white currant and gooseberry, followed by alpine herbs and slight balsamic accents in a profile of rare



Vibrant and harmonious, combining freshness and depth in a crisp drink with a very long aromatic persistence

GRAPES

Chardonnay 73% - Pinot gris 12% Pinot blanc 10% - Sauvignon blanc 5% Age: 25 to 40 years

GROWING AREA

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

HARVEST

end of September

VINIFICATION

Placed in barriques/tonneaux for alcoholic and malolactic fermentation (except Sauvignon). 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: 0.6 gr/l Acidity: 6.0 gr/l

OPTIMAL SERVING TEMPERATURE

8 to 10 degrees

STORAGE/POTENTIAL

10 years and more

PAIRING RECOMMENDATIONS

Appius 2021 is the perfect accompaniment to oysters and shellfish, but also to classic dishes such as fish in butter sauce. It also pairs well with porcini mushroom risotto or white meat with "cardoncelli" or shitake mushrooms. It is also an excellent accompaniment to Japanese grilled dishes, as well as fresh sashimi made from yellowtail or tuna with a hint of wasabi.



KELLEREI - CANTINA