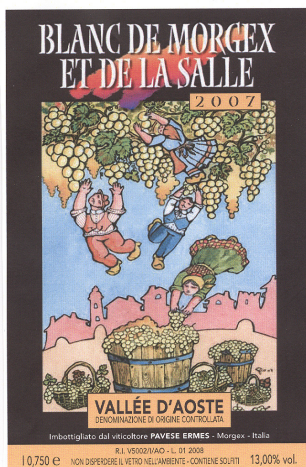


Ermes Pavese



Blanc de Morgex et de La Salle



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 35,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 6 ha of terraced, south-facing vines in small, scattered parcels surrounding the villages of Morgex and La Salle, 3,000-4,000 feet above sea level
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in pergola bassa and planted at 8,000 vines/ha on their own rootstocks, vines are 3-50 years old.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in late September.

In The Cellar:

- **Fermentation:** After crushing and a 1-2 day maceration in the press, wine ferments with pied de cuve and selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic whole-cluster direct pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** The majority (c. 80%) of vats go through spontaneous malolactic after alcoholic fermentation; in the remaining vats malolactic does not occur.
- **Élevage:** 9-12 months in stainless-steel tanks with regular bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, sterile cross filtered
- **Sulfur:** Applied at harvest, rackings, and bottling, with c. 84 mg/l total sulfur

In The Glass:

A stunning wine from the highest vineyard site in Europe, this austere, racy, mineral white wine displays aromas of citrus blossom, lemon, and crushed stone, all underpinned by vivacity and length.