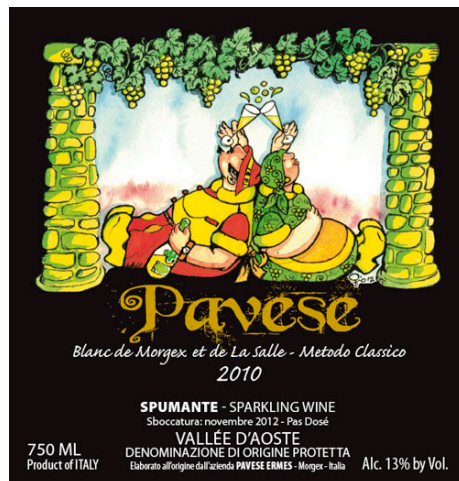


Ermes Pavese



Blanc de Morgex et de La Salle Metodo Classico



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 1,000-3,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** c. 50 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 average 70 years old
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in late September.

In The Cellar:

- **Fermentation:** 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 bottling and spends c. 18 months *sur lattes* prior to disgorgement
- **Malolactic Fermentation:** Blocked by naturally high acidity
- **Élevage:** 9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Dosage:** Zero dosage, wine is brut nature
- **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:

Pavese's sparkling wine is sourced entirely from one vintage without reserve wine and is vinified according to the "traditional method." Produced only in riper vintages when Pavese feels the grapes have an appropriate balance for sparkling wine, it is hand riddled and hand disgorged with no dosage added. As unusual as it is delicious, this wine is at once rich and quite dry, speaking clearly of its Alpine origin, with delicate smokiness and lemon curd on the nose, and full, earthy minerality on the palate.