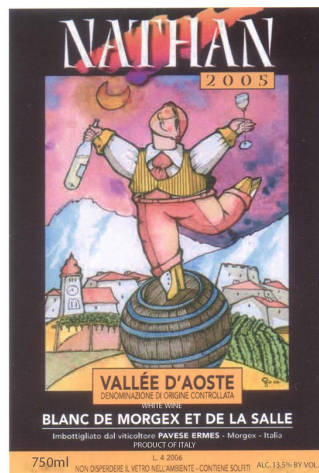


# Ermes Pavese



## Cuvée Nathan



### At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From terraced, south-facing vines in small, scattered parcels surrounding the village of Morgex, 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 40 years old
- **Average Yields:** 60 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early-to-mid-October.

### 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 2-5 year-old French barriques.
- **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 lots go through spontaneous malolactic after alcoholic fermentation; in the remaining lots malolactic does not occur.
- **Élevage:** 9-12 months in 2-5 year old French barriques 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 cuvée produced in miniscule quantities, Pavese's Nathan is selected for its richness. From later-harvested fruit from 40-year-old vines, the wine complements the subtle oxygenation and flavor contribution of 2-5 year-old barriques.