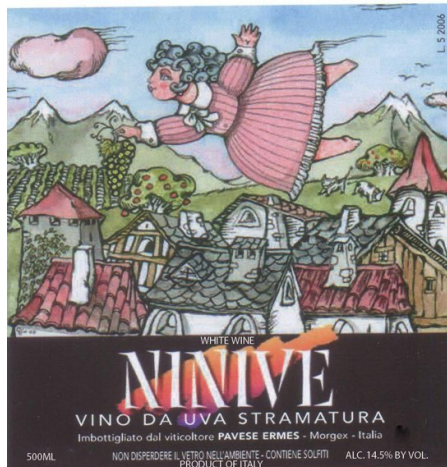


Ermes Pavese



Cuvée Ninive, Vino di Uve Stramatura



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 800-1,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** c. 50 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 70 years old
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, usually in mid December

In The Cellar:

- **Fermentation:** Frozen grapes are pressed whole-cluster and ferment 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:** Blocked by naturally high acidity
- **Élevage:** 9-12 months in stainless-steel tanks
- **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:

From a harvest after the first frosts of winter, frequently occurring in early December, this is essentially an "ice wine" of Prié that achieves a formidable concentration. While vivacious and intense in its youth, this wine gains gravitas and profundity with time in the cellar.