

Ermes Pavese



Cuvée Tondo



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **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 average 70 years old
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, usually in early-to-mid-October.

In The Cellar:

- **Fermentation:** After crushing, wine ferments spontaneously on its skins for 10 days in terracotta amphora
- **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; in the remaining vats malolactic does not occur.
- **Élevage:** 24 months in terracotta amphora
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, sterile cross filtered
- **Sulfur:** Applied only at bottling, with c. 15 mg/l total sulfur

In The Glass:

Raised in amphora and fermented on its skins, Pavese's Tondo cuvée is rich in dry extract and concentration, but does not show the aggressive tannin or dark color of other skin macerated wines. Prié, in fact, per Ermes, was often macerated in generations past, and we at Rosenthal Wine Merchant are excited to experience the magic of Morgex and La Salle in this alternate register.