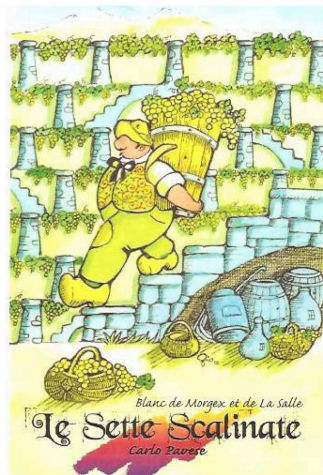


Ermes Pavese



Le Sette Scalinate – Carlo Pavese



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 180-200 magnums
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From Pavese's greatest vineyard, a south-facing series of terraces accessible only via a seven-step stone staircase, near Morgex and 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 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:

First released in 2010 when the Pavese family enlarged its cellars, the Sette Scalinate is sourced from the family's greatest vineyard, a south-facing series of terraces accessible only from a seven-step staircase. Dedicated to Carlo Pavese, Ermes' uncle, it is the most profound expression of Prié that we have encountered, with balance and concentration that ensure a long life in the cellar.