

Ermes Pavese



Prié Uno Percento



At a Glance:

- **Appellation:** Vino di Tavola
- **Encépagement:** Prié (100%)
- **Average Annual Production:** 999 bottles
- **Average Alcohol by Volume:** 13.5%
- **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:** 2.2 hl/ha
- **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 in concrete tank
- **Pressing:** Pneumatic whole-cluster direct pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 9 months on its skins in concrete tank
- **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:

Nature dealt the high Alpine hamlets of Morgex and La Salle a fatal blow in 2017, with frost destroying all but 1% of the Pavese family's crop. From their pittance of grapes, they produced a single vessel of a single wine, naming it "Uno Percento." The wine shows a deep, layered, powerfully stony side of the little-seen Prié grape, bearing the concentration of a naturally severely reduced crop, and with enough structure to lay down.