

Ermes Pavese, Blanc de Morgex et de La Salle 2016

PRODUCER

The autonomous Valle d'Aosta or Vallée d'Aoste is the smallest, least populated and most mountainous region of Italy, bordering France and Switzerland. It is here that in 1999, Ermes Pavese and his wife Milena started making wine in the village Le Ruine in the Commune of Morgex, on the Italian side of Mont Blanc/Monte Bianco. Situated between 900-1200 m above sea level, their remote vineyards are so isolated, they are able to work with pre-phylloxera vines. Prié Blanc is the indigenous Val d'Aosta grape variety and most of the world's entire planting of under 40 hectares is to be found here, worked entirely by hand in the communes of Morgex and La Salle.

VINEYARDS

The vineyards for this wine are located in the communes of Morgex and La Salle at the foot of Monte Bianco, on the sunniest slopes of the Dora Baltea river side. The vineyards are between 900 to 1200 m asl, and are the highest vineyards in Europe. Their isolation and altitude naturally protects the vines of Prié Blanc from phylloxera and therefore all vines are ungrafted. The soil is mountain sand of granite origin. Vines are trained by the traditional "pergola bassa" method, to protect them from low, nighttime temperatures even during the growing season.

VINTAGE

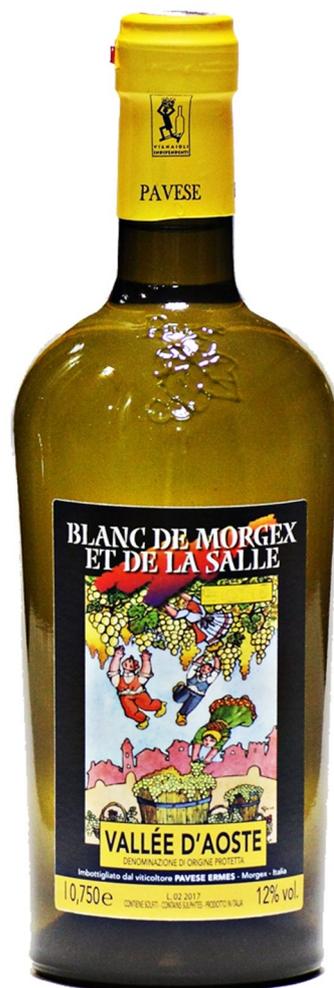
Winter was characterised by several sunny days which helped budding. Light frost at the end of April brought a natural selection of the buds with no damage to the vines. The long sunny days of summer and dry September allowed a full ripening of healthy grapes. This was an exceptional year for Blanc de Morgex with abundant and healthy crop. The resulting wines are fresh, balanced and concentrated.

VINIFICATION

Grapes are harvested manually at the end of September. Once in the winery, full bunches are gently pressed. Fermentation is carried out for about two weeks in temperature controlled stainless steel vats. The wine is kept on the lees for another 8 months with frequent battonage. During this time malolactic fermentation is encouraged to smooth the high acidity levels of Prié Blanc.

TASTING NOTES

This wine shows delicate floral aromas on the nose, with hints of herbs. The palate is very refreshing and well balanced, with flavours of pears and a touch of white pepper.



VINTAGE INFORMATION

Vintage	2016
Region	Valle D'Aosta
Grape Varieties	100% Prié Blanc
Winemaker	Ermes Pavese
Features	Vegan, Vegetarian
Closure	Natural Cork
ABV	12%
Residual Sugar	3.3g/L
Acidity	6.52g/L
Bottle Sizes	75cl