Azienda vitivinicola Pavese Ermes



The roots of the **Ermes Pavese Winery** lie in the personal history of families, in the farm life that marked the days and years, in the very history of the town of Morgex which has always been linked to its rare and antique wine.

The family is still the engine and heart of the company and all production steps are personally overseen by Ermes.

The company's headquarters are in the village of La Ruine, where the family's home also is, and since 1999 has grown gradually to the current size. The company now has a about 5 hectares of vineyards. These are very fragmented, partly owned and partly rented.

All the wines produced by company are based on Prié Blanc, a native, pre-phylloxera grape phylloxera trained in low pergolas:

- **BLANC DE MORGEX ET DE LA SALLE AOSTA DOP**
- **NATHAN** Blanc de Morgex et de La Salle Aosta DOP
- **PAVESE** - Classic Method - pas dosé Blanc de Morgex et de La Salle Aosta DOP
- **LE SETTE SCALINATE** - PAVESE CARLO - Blanc de Morgex et de La Salle Aosta DOP
- **NINIVE** - wine from overripe grapes

A strong point Ermes Pavese is the consolidation of their wines on the foreign market, and that they never rest on their laurels, always seeking new challenges and objectives.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

EXPORT

CERTIFIED PRODUCTS

Address

Strada Pineta - Fraz. la Ruine, 26

11017 Morgex (AO)

Tel. +39 347 4409153

E-mail: info@ermespavese.it

Social Network: