



PIO CESARE



Pio Cesare

Vermouth

Piemonte, Italy

Vintage: Non-Vintage

Overview

Since the beginning of Pio Cesare's history, the winery has produced limited quantities of Barolo Chinato and Vermouth, meticulously following the family recipe originally created by the founder. In the early 1950s, the winery decided to stop the production due to customers' changing tastes. They were increasingly focused on "liqueur" wines and vermouths with nontraditional flavors, less character and less respectful of each wine region's terroir.

In recent years, discerning customers have begun to look for traditional character, strong personality and great individuality in aromatic wines and in wine-based aperitifs. As a result, Pio Cesare has decided to produce small amounts of Barolo Chinato and Vermouth. The winery follows the secret family recipe that has been safeguarded by the founder's granddaughter.

Produced in small numbers, a limited quantity of Barolo Chinato and Vermouth is now destined for a select clientele in Italy and around the world. Pio Cesare is committed to bringing these great wines back again so that they can regain the acclaim they once had.

Winemaking

In addition to absinth which is essential for the preparation of the Vermouth, Pio Cesare uses a mixture of 26 aromatic herbs such as marjoram leaves, gentian roots, orange zest and others, which all together compose the family recipe. A blend of different Pio Cesare white wines, including our Moscato d'Asti, are then added. After a 15-day maceration, the Vermouth is aged in oak barrels for at least four months. The recipe is finally completed with the addition of burned sugar, which gives the Vermouth its light color, and its distinctive aroma and taste.

In order to better appreciate Pio Cesare Vermouth, the winery recommends drinking it in the old "piemontese style", sipping it with no ice, but just a little slice of lemon zest.

TECHNICAL INFORMATION