

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Barbera d'Alba Fides Vigna Mosconi

DOC

Piemonte, Italy

Vintage: 2021

Overview

The Pio Cesare family's unique winemaking method stresses minimal intervention to produce wines of particularly supple flavor expression. A ceaseless devotion to the individuality of each of the region's wines informs Pio Cesare's choices in the cellar: shorter maceration, separate lot fermentation, judicious selection for barrel and large cask aging, and bottling schedules determined by the ideal structure of each wine. This allows Pio Cesare to craft wines of varying weight, ageability and drinkability as determined by the vineyard rather than market fashion.

Year after year, the wines of Pio Cesare are recognized for their consistency and regional expression. From world-class Barolo and Barbaresco to crisp Cortese and sweet Moscato, the wines of Pio Cesare offer exceptional quality and variety.

Winemaking

The pinnacle of Pio Cesare's Barbera range, fruit for this single-vineyard Barbera Superiore is sourced from the family-owned Mosconi vineyard in Monforte d'Alba, the first vintage of this designation starting in 2017. "Fides", or "faith" in Latin, continues to represent the great longtime faith of our family in the Barbera grapes planted and grown in very prestigious areas.

Fermentation takes place in stainless steel tanks. There is skin contact maceration for 30 days. Right after the drawing off, the wine rests 20 months in oak "botti", while a small amount rests in French oak barrels. Extremely low yields combined with a strict grape selection result in a very small production.

Tasting Notes

Full body, balance and concentration. Ripe fruit with a spicy edge. Can be laid down for a very long life in the cellar.

TECHNICAL INFORMATION

Varietals: 100% Barbera