

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Barolo Chinato

Piemonte, Italy
Vintage: NV

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

An infusion of chinchona (China Calissaja and Succirubra barks) is macerated for 21 days in a small amount of the winery's classic Barolo. The recipe then calls for a mixture of aromatic herbs, such as gentian roots, rhubarb, cardamom seeds, sweet and bitter orange, cinnamon and others, which all together compose the family recipe. After several weeks aging, the right amount of Barolo is added. After a light fining, the infusion is aged for four months in oak barrels, bottled, and after an additional aging of at least two months, it finally becomes Pio Cesare Barolo Chinato.