MAISONS MARQUES & DOMAINES



Pio Cesare Barbaresco Il Bricco DOCG

Piemonte, Italy Vintage: 2016

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

"Il Bricco" is a single-vineyard Barbaresco using very ripe grapes from several plots in the famous "Il Bricco" estate owned by the Pio Cesare family. Fermentation takes place in stainless steel tanks, with 15 days of skin contact. This wine ages in French oak for 30 months: 70 percent in new barriques and 30 percent in 20-hectoliter casks.

It is produced in small quantities and only in excellent vintages.

Tasting Notes

This wine is powerful and structured, rich in ripe fruit, opulent, spicy and will have a very long life.

Harvest Notes

2016 was characterized by a very long-lasting vegetative cycle, with a slow but regular ripening season. Spring begun with abundant rainfalls, which provided the vines with adequate water levels. Summer, which started late, lasted until the end of September with mild temperatures. Thanks to this very long vegetative window and a good water supply, the grapes achieved a complete and healthy ripening, producing remarkably well-balanced wines with excellent aromas and great structure. An exceptional and classic vintage, very similar in style to 2013.

TECHNICAL INFORMATION

Varietals: 100% Nebbiolo

Aging: In French oak for 30 months, 70% in new barriques and 30% in 20-hectoliter casks



Il Brice.

VIOLE OF PROPAREZA PIOCESARE ALEA ITALIA

