## Maisons Marques \& Domaines

## (10) <br> Pio Cesare



## Pio Cesare

## Barbaresco Il Bricco DOCG

Piemonte, Italy
Vintage: 2017

| JS 97 | V | 95 | WA | 93 |
| :--- | :--- | :--- | :--- | :--- |

## 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.

I| Bricco is a single-vineyard Barbaresco using very ripe grapes from several plots in the famous I| Bricco estate owned by the Pio Cesare family.

## Winemaking

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

2017 was an exceptional vintage in the Langhe area producing high quality Barolo of great elegance, concentration, power, structure and aging potential. Unlike other great Italian grape varieties, Nebbiolo is characterized by very long roots that grow deep in the powerful limestone and clay soils of our region (especially in the village of Serralunga and Monforte), reaching the moisture and the water reservoirs, resisting the heat in a magnificent way. Therefore, the Nebbiolo vines in 2017 grew without any stress despite the hot climate, reaching a more complete ripening with rounder and softer tannins, producing more approachable wines.

## TECHNICAL INFORMATION

Varietals: 100\% Nebbiolo
Aging: In French oak for 30 months, $70 \%$ in new barriques and $30 \%$ in 20-hectoliter casks Cases Produced: 5,267 bottles

