

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Barbaresco Il Bricco DOCG

Piemonte, Italy
Vintage: 2018

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.

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.

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

The nebbiolo harvest started on October 5th at the Il Bricco di Treiso vineyard in the Barbaresco region. 2018 was a traditional vintage, not excessively hot, with abundant rainfall, and therefore less problematic than 2017 from an agronomical standpoint. The family produced Barolos and Barbarescos with defined structure, intense color and aromatic complexity, a great concentration of red fruits, high acidity, clean and firm tannins, round and silky but at the same time structured and powerful, very long-lasting and with an excellent aging potential.

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