

# MAISONS MARQUES & DOMAINES



## PIO CESARE



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## Barolo Mosconi DOCG

Piemonte, Italy  
Vintage: 2017

### 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.

Mosconi is thought to be one of the true "grand crus" of the commune of Monforte d'Alba, itself one the most prestigious areas within Barolo. Its soils and microclimates allow Nebbiolo to grow exceptionally well and produce styles of Barolo with great structure, incredibly unique and distinctive aromas, and big opulent tannins that are accessible and ripen, silky and rich.

### Winemaking

This is a single-vineyard Barolo from grapes sourced from the oldest Nebbiolo vines (1945 and 1971) in the family's famous Mosconi vineyard in Monforte d'Alba.

The grapes are softly crushed and destemmed at the winery's ancient cellars in the center of Alba. Fermented in two stainless steel tanks for ten days: the skin cap, frequently punched down, reached a maximum temperature of 86°F. Maceration on the skins for over 30 days.

### 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