

# MAISONS MARQUES & DOMAINES



## PIO CESARE



Pio Cesare

## Barolo Mosconi DOCG

Piemonte, Italy  
Vintage: 2018

JS	97	WA	95	WS	94
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### 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

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.

Picking the nebbiolo for Barolo began on October 7th in the Ornato vineyard, a very large amphitheater located in the southern portion of the village of Serralunga d'Alba, exposed to the sun all day long. Thanks to its particular location and soil, Ornato is usual the earliest vineyard we harvest, producing structured and powerful wines, complemented with great finesse and elegance. Harvesting continued in the Mosconi vineyard in the village of Monforte, followed by estate vineyards in Serralunga (Lirano, Serra and Briccolina), then in Gustava and Garretti vineyards in the village of Grinzane Cavour. The nebbiolo harvest finished on October 13th at the Ravera vineyard in Novello.

### TECHNICAL INFORMATION

Varietals: 100% Nebbiolo