

MAISONS MARQUES & DOMAINES



PIO CESARE



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Barolo Mosconi D.O.C.G.

Piemonte, Italy

Vintage: 2019

JS	98	WA	96	JD	96	WS	95
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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 (1947 and 1971) in the family's famous Mosconi vineyard in Monforte d'Alba at an altitude of 390 meters.

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

The particular conditions of the 2019 vintage, with its warm climate and the absence of extremes (frost, heat spikes), an abundant water supply and a late harvest, allowed the Nebbiolo grape to complete its ripening without any stress, enhancing the typical character of each locations, revealing the fascinating diversity of the region characterized by different altitude, positions, exposures, soil and microclimate.

The family started picking Nebbiolo for Barolo on October 13th in the village of Serralunga d'Alba at the Briccolina and Ornato vineyards, usually the earliest sites due to their exposure and soil composition. Harvest continued in the other vineyards of Serralunga (Lirano and Serra), in Monforte d'Alba (Mosconi) and in La Morra (Roncaglie), concluding on October 20th in Novello at the Ravera vineyard.

TECHNICAL INFORMATION

Varietals: 100% Nebbiolo