

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Barolo Ornato 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.

First launched with the 1985 vintage, Barolo Ornato was Pio Cesare's original single-vineyard bottling. Great structure, power, concentration, with a very long life. Produced in small quantities.

Winemaking

This is a single-vineyard Barolo from very ripe grapes of three different plots of the famous Pio Cesare family's Ornato estate in Serralunga d'Alba, one of the top vineyards in the Barolo region. It is fermented in stainless steel with skin contact for 30 days and aged in oak botti for about 30 months, and a small amount in French oak for the first 12 months.

Tasting Notes

This wine has great structure and concentration, with ripe fruit, soft tannins and tobacco. May be enjoyed upon release, but will reward time in the cellar.

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 oak "botti" for about 30 months; a small amount in French oak for the first 12 months