

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Barolo Pio 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.

This Barolo is produced using the classic "formula" used by traditional Barolo families: a wine which embraces and combines each of the unique characteristics of the different terroirs of the appellation, sourcing grapes from the family's multiple vineyards in different communes.

In light of the family's 140th anniversary, the updated label pays homage to the name loyal enthusiasts have given Pio Cesare's Barolo since the 1960s: Barolo Pio!

Winemaking

The grapes are sourced from family-owned vineyards in Serralunga d'Alba (Ornato), Grinzane Cavour (Gustava), La Morra (Roncaglie), Barolo Novello (Ravera), and Monforte d'Alba (Mosconi). Vinification takes place in stainless steel tanks, with skin contact for about 30 days. The wine is aged in mid-toasted French oak for three years: 70 percent in 20 to 50 hectoliter casks; 30 percent in barriques.

Tasting Notes

A classic Barolo vintage: elegant and velvety, with ripe and spicy fruit. Strong yet refined tannins. Good structure and concentration. A very long life ahead!

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