

MAISONS MARQUES & DOMAINES



PIO CESARE

Pio Cesare

Cortese di Gavi DOCG

Piemonte, Italy
Vintage: 2022

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.

Year after year, the wines of Pio Cesare are recognized for their consistency and regional expression. From world-class Barolo and Barbaresco to crisp Cortese and sweet Moscato, the wines of Pio Cesare offer exceptional quality and variety.

Winemaking

The grapes for the Cortese di Gavi are sourced exclusively from hillside vineyards in very selected locations of the Gavi area, belonging to families who have been producing their grapes for Pio Cesare for generations and who have worked their vineyards according to the family's strict quality controls. Slow fermentation takes place at low temperature in stainless steel tanks on the lees for four months. The wine is kept in stainless-steel tanks at low temperatures until March after the harvest when it is bottled.

Tasting Notes

There are flavors of ripe fruit along with freshness and a clean spicy fragrance. The wine has good complex flavor and is smooth, silky, rich and slightly aromatic. It is meant to be consumed young but it can age in the bottle for up to three years.



TECHNICAL INFORMATION

Varietals: 100% Cortese

Wine Alcohol: 14.5%

Aging: In stainless steel tanks with extensive lees contact.