

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Dolcetto d'Alba DOC

Piemonte, Italy

Vintage: 2021

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 are sourced from the family's own vineyards in Treiso (Il Bricco estate), along with a few very select vineyards of historical suppliers who have grown grapes for Pio Cesare for generations, and who work their vineyards according to the winery's directions and strict quality controls.

Temperature-controlled fermentation in stainless steel tanks. Aging occurs in stainless steel tanks until the bottling time which is usually in March after the harvest.

Tasting Notes

The wine is fresh, fruity and fragrant, with body and structure, spicy flavors, ripe fruit and roundness.

Food Pairing

Best served at cellar temperature.

TECHNICAL INFORMATION

Varietals: 100% Dolcetto

Wine Alcohol: 13.5%

Aging: Stainless steel tanks until bottling