

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Moscato D'Asti 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

Pio Cesare harvests grapes for the Moscato from old vines in selected vineyards in Treiso and in Trezzo Tinella. The grapes are softly pressed, the free run juice undergoes partial cold fermentation in stainless steel tanks under pressure. After partial fermentation, the wine is immediately bottled.

Tasting Notes

This is a semi-sweet wine, with flavors of honey, rich ripe fruit, aromatic on the palate, and has a frizzante finish. The nose is fresh. This wine is produced in very limited production.

TECHNICAL INFORMATION

Varietals: 100% Moscato

Wine Alcohol: 5.5%

Fermentation: Stainless steel with extensive less contact