

MAISONS MARQUES & DOMAINES



PIO CESARE



Pio Cesare

Nebbiolo Langhe DOC

Piemonte, Italy

Vintage: 2020

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 family owned vineyards in Diano d'Alba, La Morra and in small proportions even from the classic Barolo area, together with other exclusive vineyards belonging to historical suppliers. Those suppliers have sold their grapes to Pio Cesare for generations and work their vineyards according to Pio Cesare's direction and strict quality control. The wine undergoes temperature-controlled stainless steel fermentation and 12 days of skin contact. It is aged 30 months in French oak, 20 percent in barriques and 80 percent in casks holding 20 to 50 hectoliters each.

Tasting Notes

Intense and ripe berry fruit along with mild and almost sweet tannins give this wine structure, fragrance and longevity. The wine is rich, full-bodied, with a hint of gentle toasting.

TECHNICAL INFORMATION

Varietals: 100% Nebbiolo

Wine Alcohol: 14%

Aging: 30 months in French oak: 20% in barriques and 80% in casks of 20 to 50 hectoliters each