



S I N C E 1 8 8 1

VIGNE DI PROPRIETÀ  
**PIO CESARE**  
ALBA · ITALIA





The Pio Cesare winery was founded in 1881, by Cesare Pio. He was a very successful entrepreneur and was inspired to produce a small and select quantity of wines from the hills of Barolo and Barbaresco for his family and friends. He soon turned his passion into a real business, committing himself to the terroir of Piedmont and to the production of premium high quality wines.



His son, Giuseppe Pio, the second generation, found himself with a thriving winery at the turn of the 20th century. He carried on his father's passion and invested in growth of the cellars and the trade, making Pio Cesare a benchmark brand for the wines of the region.

In 1940, Giuseppe Pio's only child, Rosy, married Giuseppe Boffa, a young and well-known engineer from Alba, who soon decided to leave his job to dedicate himself to the Pio Cesare winery. Thanks to his efforts, the Pio Cesare brand gained fame and prominence in Italy and around the world, becoming one of the most respected names among Italian wine producers, with a special focus on its renowned Barolo.



Only the youngest son of Rosy and Giuseppe, named Pio in honor of his great-grandfather's surname, decided to brightly continue the family business with great vision and passion. Pio Boffa – the fourth generation – was in fact a tireless ambassador of the wines of the Langhe region, committing his family to a rise of success, worldwide recognitions and projects, turning Pio Cesare from a premium negociant to a highly-regarded grower, expanding the winery and crafting new wines.

After he passed away in 2021, the fifth generation – his daughter Federica and his nephew Cesare, with the precious support of their cousin Augusto – today is guiding and directing the winery with the same care, passion and commitment, preserving tradition but with a prompt view of the future.







Nestled in the heart of the Langhe region, in Piedmont, in the north-west part of Italy, Pio Cesare is operating since 1881 in the historical center of the town of Alba, surrounded by Roman walls.

We own about 80 hectares (190 acres) of vineyards located in several premium hill-side positions, selected for the exposure, soil composition and microclimate, in different villages primarily in the Barolo and the Barbaresco region. We are convinced that the most representative expression of a region can be achieved only by recognizing and respecting its various single locations but at the same time representing it in its unique fullness and completeness, by blending the different terroirs.

This was the classic method of producing Barolo, Barbaresco and the other traditional wines at the end of the 19th century and still remains our family's philosophy, today and in the future.

## In our Vineyards...

- we apply sustainable practices as a rigorous philosophy of production and we do not use chemical products;
- our environment is full of biodiversity thanks to the different plants and flowers we grow in the rows, which are attracting bees, very important insects and health indicators of our ecosystem;
- we have installed weather stations to record temperatures, rains, humidity, wind, microclimates and water reserve in the soil in order to better program our "green" interventions;
- we guarantee low yields respecting each single vine's physiology thanks to very severe green harvest and rigorous leaf canopy;
- we have the same team of people throughout the entire vegetative cycle, from the pruning to the harvest, because they profoundly understand the needs and requirements of each of our vines

... in a constant pursuit of high quality without compromises.

### Barolo Region

#### SERRALUNGA D'ALBA

- 1 - Ornato
- 2 - Briccolina
- 3 - Lirano
- 4 - Colombaro
- 5 - Serra

#### MONFORTE D'ALBA

- 6 - Mosconi

#### GRINZANE CAVOUR

- 7 - Gustava e Garretti

#### LA MORRA

- 8 - Roncaglie

#### NOVELLO

- 9 - Ravera

### Barbaresco Region

#### TREISO

- 10 - Bricco di Treiso
- 11 - San Stunet
- 12 - Bongiovanni
- 13 - Rombone

#### ALBA - SAN ROCCO SENO D'ELVIO

- 14 - Rocche Massalupo

### Other Region

#### SINIO

- 15 - Val di Croce
- 16 - Bricco dello Stornello

#### DIANO D'ALBA

- 17 - Carzello

#### TORTONA

- 21 - Vho

#### TREZZO TINELLA

- 18 - Bossania
- 19 - Cappelletto

#### CISSONE

- 20 - Albere



# Barolo Region

In the Barolo region we own about 30 hectares of vineyards, mainly planted with Nebbiolo for Barolo and also with Langhe Nebbiolo, Barbera d'Alba, Chardonnay, Petit Verdot and Merlot.

## Serralunga d'Alba:

Ornato, Serra, Briccolina, Lirano and Colombaro

## Monforte d'Alba:

Mosconi

## Grinzane Cavour:

Gustava and Garretti

## La Morra: Roncaglie

Novello: Ravera

## RONCAGLIE

*La Morra*

**Altitude:** approx. 340 meters.

**Exposure:** south-east.

**Soil:** mainly limestone, with a big amount of sand and a small portion of clay.



## ORNATO

*Serralunga d'Alba*

**Altitude:** approx. 370 meters.

**Exposure:** south-east, south, south-west. It's a large amphitheater, exposed to the sun from early morning to late afternoon.

**Soil:** mainly limestone and clay with a small portion of sand.



## GUSTAVA

*Grinzane Cavour*

**Altitude:** approx. 280 meters.

**Exposure:** south-east, south.

**Soil:** mainly limestone and sand, with a small portion of clay.

## MOSCONI

*Monforte d'Alba*

**Altitude:** approx. 380 meters.

**Exposure:** south.

**Soil:** mainly limestone, with a big amount of clay and a small portion of sand.



## RAVERA

*Novello*

**Altitude:** approx. 400 meters.

**Exposure:** south-east.

**Soil:** mainly limestone and a good portion of clay and sand.



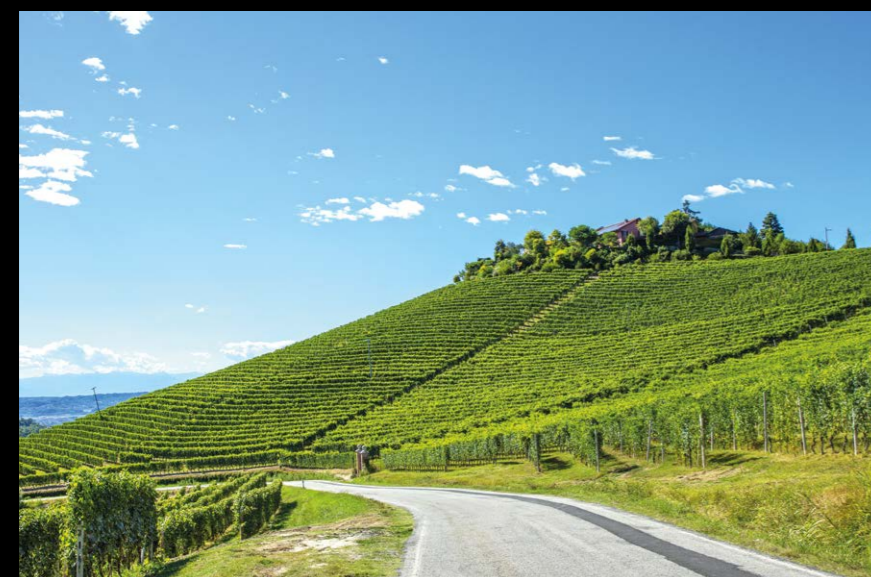


# Barbaresco Region

In the Barbaresco region we own about 25 hectares, mainly planted with Nebbiolo for Barbaresco and also with Langhe Nebbiolo, Barbera d'Alba, Dolcetto d'Alba, Chardonnay, Sauvignon Blanc, Pinot Noir and Syrah.

**Treiso:**  
Bricco di Treiso, Bongiovanni,  
San Stunet and Rombone

**Alba – San Rocco Seno  
d'Elvio:**  
Rocche Massalupo



## BRICCO DI TREISO

*Treiso*

**Altitude:** approx. 410 meters.  
It is one of the highest points of the entire Barbaresco region, with a fresher and windier microclimate.

**Exposure:** south-east, south, south-west.

**Soil:** a big amount of limestone and in equal parts clay and sand.

## SAN STUNET

*Treiso*

**Altitude:** approx. 400 meters.

**Exposure:** south-west.

**Soil:** mainly limestone, with a good amount of clay and sand.



## BONGIOVANNI

*Treiso*

**Altitude:** approx. 400 meters.

**Exposure:** south-east.

**Soil:** mainly limestone and in equal parts clay and sand.



## ROCCHES MASSALUPO

*San Rocco Seno d'Elvio*

**Altitude:** approx. 280 meters.

**Exposure:** south.

**Soil:** a big amount of limestone and sand, with a small portion of clay.

## Other vineyards

We also own about 25 hectares in other regions, mainly planted with Langhe Nebbiolo, Barbera d'Alba, Chardonnay, Sauvignon Blanc, Timorasso, Pinot Noir, Merlot and Cabernet Sauvignon.

**Diano d'Alba:** località Carzello

**Trezzo Tinella:** Bossania and Cappelletto

**Roddino:** Lopiano

**Cissone:** frazione Albere

**Sinio:** Val di Croce and Bricco dello Stornello

**Tortona:** frazione Vho



**VAL DI CROCE**

Sinio





Since the beginning of our history, we have been crafting our wines around the concept of tradition, in particular Barolo Pio and Barbaresco Pio—faithful, complete and authentic expressions of each of our regions: these two wines are sourced from Nebbiolo grapes grown in different family-owned vineyards located in various positions and exposures from multiple villages.

The choice of the different terroirs was not random but according to our desire of combining and blending in a balanced way the shades and characters of each area to achieve a result – Barolo Pio and Barbaresco Pio – which is representing the finest expression of each appellation terroir as a whole.

This is our way of being traditional and this is our family style, unique, rigorous and authentic, which has become the trademark of our wines, year after year, harvest after harvest.

## *Barolo Pio*

### **This is not a “regular” Barolo!**

Each area and location of our family recipe is enriching the blend with unique and distinctive characters and only with a harmonious fusion of these multiple shades we are able to craft our faithful interpretation of Barolo: Barolo Pio.

**Serralunga d’Alba** (Ornato, Serra, Lirano and Briccolina): austere tannins, structure and longevity.

**Monforte d’Alba** (Mosconi): complexity and power.

**Novello** (Ravera): freshness and finesse.

**La Morra** (Roncaglie): elegance and roundness.

**Grinzane Cavour** (Gustava and Garretti): flowers and spices.

After very rigorous analysis and samplings, when the grapes achieve the perfect ripening and the right balance between acidity and sugar, the Nebbiolo grapes, sourced from different exposures, are harvested by our Team by hand and at the same time. In this way we are able to blend the different locations all at once even before the alcoholic fermentation, followed by a very long maceration on the skins. After the malolactic fermentation, the ageing of both Barolo Pio and Barbaresco Pio is taking place in the same way, mainly in big cask of French and eastern Europe oak and for a small amount in French oak barriques as well. We are convinced that, coming both from Nebbiolo, Barolo Pio and Barbaresco Pio need the same amount of time and patience to better express their longevity, structure and finesse. Long bottle ageing to increase their drinkability.

## *Barbaresco Pio*

### **This is not a “regular” Barbaresco!**

Each area and location of our family recipe is enriching the blend with unique and distinctive characters and only with a harmonious fusion of these multiple shades we are able to craft our faithful interpretation of Barbaresco: Barbaresco Pio.

**Treiso** (Bricco di Treiso, San Stunet and Bongiovanni): freshness, concentration, structure and longevity.

**Alba - San Rocco Seno d’Elvio** (Rocche Massalupo): finesse of the tannins, elegance, delicate aromas and roundness.





*Barolo Ornato*  
**d.o.c.g.**

From a selection of Nebbiolo grapes sourced from micro-plots inside “Ornato” appellation, in Serralunga d’Alba, historically the first village in the Barolo region where we have started to acquire properties.

The particular exposure – south, south east and south west – the soil composition – mainly limestone and clay – the altitude – nearly 400 meters – and the microclimate – very dry and warm – convinced our family in 1985 to produce for the first time a single vineyard wine, Barolo Ornato indeed.

Austerity, power, structure, concentration, ripe fruits, intense aromas. Very long life.

Barolo Ornato is produced with the same vinification and ageing of Barolo Pio.



*Barolo Mosconi*  
**d.o.c.g.**

From a selection of Nebbiolo grapes sourced from “Mosconi” appellation, one of the last acquisitions of our family in the Barolo region, in Monforte d’Alba. Since 2015 we vinify separately the Nebbiolo grapes sourced from the oldest vines in this vineyard to produce Barolo Mosconi, which is expressing the power and complexity of the limestone and clay soil of this region, a great freshness and finesse due to the high elevation of this vineyard, with spices and flowers, very charming and delicate. Unique, like its evolution.

Barolo Mosconi is produced with the same vinification and ageing of Barolo Pio.



*Barbaresco Il Bricco*  
**d.o.c.g.**

Form a selection of Nebbiolo grapes sourced from micro-plots located in the highest portion of “Il Bricco” in Treiso, the very first village where we started to acquire our properties in 1974.

We produced this wine for the first time in 1990 to give voice to the very particular character of the village of Treiso and of this vineyard, with a fresher and windier microclimate, with the highest elevation of the entire Barbaresco region, with more clay in the soil and steeper slopes.

Power, structure, freshness, concentration, silkiness, lot of spices. Great ageing potential.

Barbaresco Il Bricco is produced with the same vinification and ageing of Barbaresco Pio.

Next to a more traditional interpretation of our region, we have been able to listen and highlight the voice of single locations as well.

We are producing – although in very limited amount – few wines, including Barolo and Barbaresco, with grapes sourced from single vineyards (or Menzioni Geografiche Aggiuntive – MGA ) because we want to prove the big difference between these different philosophies: wines sourced from single MGA express unique and extraordinary characters of a specific area while wines sourced from blending multiple locations are able to traditionally express the uniqueness and extraordinary nature of the whole appellations.



The greatness and potential of the Langhe region do not reveal themselves only through Nebbiolo grape variety, but also with Barbera, which we love and respect since ever, and with Chardonnay, our bravest challenge which convinced us that our great terroirs could produce remarkable white wines as well. For this reason, we decided to plant also Sauvignon Blanc, which is vinified partially with Chardonnay and partially in purity.

Finally, our on-going Timorasso project will complete in the future our big dream – this time with an indigenous grape variety – of producing white wines with body and complexity and with an excellent ageing potential. We grow all these grape varieties only in premium exposures handcrafting very limited productions.



*Fides*

***Barbera d'Alba Superiore d.o.c.***  
*"Vigna Mosconi"*

At "Mosconi" appellation, in the villege of Monforte d'Alba, we grow very old vines of Barbera which we use since 2017 vintage to produce "Fides" (translating "faith" in Latin), our expression of trust and love towards this grape variety.

A very balanced and harmonious Barbera, with gentle acidity – the typical trait of this wine – great concentration of fruit, good structure and complexity, great elegance and long finish and for sure a very nice ageing potential.

After fermentation and a long maceration on the skin, Fides is ageing in big cask of French and eastern Europe oak and for a small amount in barriques.

Very low yields and rigorous grape selection.



*Piodilei*

***Langhe d.o.c. Chardonnay***

Among the very first Chardonnay ever produced in Italy and in Piedmont, Piodilei was strongly desired by the fourth generation – Pio Boffa – to express in "white" the complexity and structure of our terroir but also the great elegance of our region. Produced at first as a single-vineyard Chardonnay from "Bricco di Treiso" appellation to provide acidity, minerality and finesse, today Piodilei is enriched by Monforte d'Alba terroir, with "Mosconi" appellation, which is enhancing the texture and the longevity of this wine, with spices and ripe fruit. Piodilei is fermenting and ageing in French oak barriques – new oak only for one third – and stays on the lees for quite a long time.

The name Piodilei (translating "Pio for her") is a tribute to the Ladies of our family, to their strong character and resolution, typical traits of the Langhe terroir.



*Blanc*

***Langhe d.o.c. Sauvignon***

Sourced from the north facing exposure of our historical vineyards located at "Bricco di Treiso" appellation, one of the highest points of the entire Barbaresco region, and from "Bossania" vineyard in the village of Trezzo Tinella with an altitude of nearly 480 meters.

Surprised by the great freshness and the particular character of our Sauvignon, we decided in 2018 to vinify it in purity and today our Blanc is fermenting and ageing partially in French oak barriques and partially in stainless steel tanks and remains on the lees for a few months.

Very fresh and fruity Sauvignon Blanc, with nice minerality and aromatic complexity, very well balanced by a great structure and long finish, easy drinking but at the same time with a long ageing potential.



# Other wines

Today we handcraft different types of wine, combining tradition with innovation. We mainly grow classical and indigenous grape varieties but we experiment also with international ones as well, following a tailor-made philosophy, with an artisanal touch and in very small quantity.



## BARBERA D'ALBA d.o.c.

Barbera 100%.

From the villages of Serralunga d'Alba, Monforte d'Alba, Roddino, Treiso and Trezzo Tinella.

Ageing in big oak casks for a long period of time and in small amount in barriques.

Gentle acidity, structure, character, suppleness and good longevity.



## ROSY Langhe d.o.c.

Nebbiolo and a small part of Syrah.

From the villages of Grinzane Cavour, Alba-San Rocco Seno d'Elvio, Treiso, Diano d'Alba and in the future of Cissone.

Ageing in French oak barriques for a few months.

It's a very delicate and fresh Rosè, maintaining however the astringency, complexity and nice longevity typical of the Nebbiolo grape. Dedicated to our grandmother Rosy, the granddaughter of the founder.



## L'ALTRO Langhe d.o.c. Chardonnay

Chardonnay and a small part of Sauvignon Blanc.

From the villages of Monforte d'Alba, Treiso and Trezzo Tinella.

Ageing mainly in stainless steel tanks and in small part also in barriques.

"L'Altro" (translating in Italian "the other") in comparison with Piodilei Chardonnay is much more immediate, fresher and fruitier, with good minerality and sapidity. Nice longevity.



## Langhe d.o.c. NEBBIOLO

Nebbiolo 100%.

From the villages of Serralunga d'Alba, Novello, Grinzane Cavour, Diano d'Alba, Sinio, Treiso and in the future of Cissone.

Ageing in big oak casks for a long period of time and in small amount in barriques.

Good approachability, freshness and fragrance, ripe and intense fruit. Excellent longevity.



## DOLCETTO D'ALBA d.o.c.

Dolcetto 100%.

Mainly from the village of Treiso.

Ageing in stainless steel tanks for a few months.

Freshness, fruity character, fragrance, with a very good structure and power, spices and roundness. Long life.



## VERMOUTH DI TORINO

In 2016 we decided to produce once again very small amount of Vermouth following the historical family recipe and employing the original labels of the past: a nice tribute to the previous generations.

Produced today mainly from our Chardonnay and enriched with more than 20 different aromatic herbs, including wormwood.

We suggest to enjoy it like an aperitif, with a slice of lemon zest.



## BAROLO CHINATO

In 2016 we decided to produce once again very small amount of Barolo Chinato following the historical family recipe and employing the original labels of the past: a nice tribute to the previous generations.

Produced from our Barolo Pio and enriched with more than 20 different aromatic herbs, including quinine.

We suggest to pair it with dark chocolate or to enjoy it after the meal.



## IL NEBBIO Langhe d.o.c.

Nebbiolo and a small part of Pinot Noir.

Mainly from the villages of Treiso, Alba and Trezzo Tinella.

Ageing in stainless steel tanks for a few months.

Cranberries and red fruits, freshness, good approachability but also very long finish and intense texture. Nice longevity, enhancing the Nebbiolo character.



## OLTRE Langhe d.o.c.

Nebbiolo, Barbera and a small part of Cabernet Sauvignon, Merlot and Petit Verdot.

From the villages of Serralunga d'Alba, Treiso and Diano d'Alba.

Ageing in big oak casks for a few months.

For the lovers of the Piemonte tradition with an international touch, balanced acidity, gentle tannins, freshness, structure and very good ageing potential.



## GRIGNOLINO DEL MONFERRATO CASALESE d.o.c.



## GAVI d.o.c.g.



## MOSCATO D'ASTI d.o.c.g.





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Our winery is one of the very few still operating in the historical center of the town of Alba. Built at the end of the 18th century, our cellars are delimited and surrounded by the ancient Alba Pompeia Roman walls, which are its main foundations, seen in every corner of the cellar. We are proudly protecting and preserving the historical heritage of our town and for this reason we are the sole producer allowed to use the crest of Alba on the labels of our wines— a great honor and privilege, allowing us to convey our family longtime path together with the history of our region.

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Our winery twists and turns through 4 different ground levels – the last one was even built under the level of the Tanaro River – where, with constant and natural temperatures and appropriate humidity, we receive the grapes from our family-owned vineyards, we ferment and age our wines in stainless steel tanks, in wooden casks and in bottle for specific periods of time, depending on each type of wine, following our family style. Significant renovations have been made over the years to rebuild and restructure the cellars, always keeping the pre-existing architectural style, preserving an authentic atmosphere, rich with charm and history.

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