

Pio Cesare

Pio Cesare Vermouth

Piemonte, Piemonte, Italy

NV



Technical Information

Style: Fortified, White

Varietal(s): Chardonnay, Moscato, Herbs

ABV (%): 16

pH: -

Residual Sugar (g/L): 168

Total Acidity(g/L): 3.9

Volatile Acidity(g/L): 0.34

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: no

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Pio Cesare Vermouth NV is produced from a blend of Pio Cesare white wines, including Chardonnay, combined with selected herbs, sugar, alcohol and caramel. The white wine base links the vermouth to Pio Cesare's Langhe wine production, while the botanical infusion reflects the traditional Vermouth di Torino style.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8014629900018

Bottle Weight (g): 1530

Bottle Dimension (mm): H306, Dia81.5

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 10200

Case Dimension (mm): L320 x W282 x H190

Vintage Notes

NA

Vinification

Pio Cesare Vermouth is made from a blend of white wines, including Chardonnay, combined with a selection of different herbs, sugar and alcohol. Caramel is added to give the traditional amber colour associated with Vermouth di Torino.

Tasting Notes

Pio Cesare Vermouth NV has a classic amber colour from the addition of caramel. The nose is aromatic and herbal, with wine-derived freshness and botanical complexity. The palate is gently sweet, spiced and savoury, with a rounded texture and distinctive herbal grip. Medium-bodied and expressive, it finishes clean, aromatic and persistent. Serve at cellar temperature with lemon zest for a traditional Piedmontese aperitif.

Food Pairing

Serve as an aperitif with olives, anchovies, charcuterie, salted almonds, Parmesan, grissini, crostini, citrus-led canapés or simple Piedmontese bar snacks.