

Pio Cesare

Pio Cesare Barbaresco

Barbaresco, Piemonte, Italy

2020



Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.14

Volatile Acidity(g/L): 0.42

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 Barbaresco is made from Nebbiolo sourced from four vineyards in the Barbaresco region. In Treiso, fruit comes from Bricco di Treiso, around 410 metres altitude with complete light exposure and limestone, clay and sand soils; San Stunet, around 400 metres with south-west exposure; and Bongiovanni, around 400 metres with south-east exposure. Rocche Massalupo, in Alba, sits around 280 metres with south exposure and limestone-rich sandy soils with some clay.

Packaging Information

Barcode: 8014629032016

Case Weight (g): 7800

Case Dimension (mm): L310 x W243 x H160

Bottle Weight (g): 1240

Bottle Dimension (mm): H300, Dia76.2

Type of Closure: Cork

Vintage Notes

2020 started with a mild, dry winter conditions and a sunny early spring advanced the vegetative cycle, while cool, rainy May restored soil moisture. Warm summer temperatures were balanced by regular storms and a mild September. Additional ripening analysis supported precise harvest timing between 26 September and 5 October. The resulting wines show intense red fruit, balanced acidity, supple tannins and refined structure.

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins to extract structure, fragrance and depth. The final blend is assembled from selected Barbaresco vineyard locations before ageing for nearly 24 months in large French and Eastern European oak barrels, with a small portion matured in French oak barriques. Long bottle ageing before release improves integration and drinkability while preserving the wine's structure and long ageing potential.

Tasting Notes

Pio Cesare Barbaresco is concentrated and complex, with ripe, spicy fruit and a complete Nebbiolo profile. The palate is structured yet approachable, with round tannins, good depth and balanced freshness. Medium to full-bodied, it combines fruit concentration, spice, texture and elegance, reflecting the harmony of multiple Barbaresco terroirs. The finish is long, refined and persistent, with excellent ageing potential.

Food Pairing

Pair with veal, roast duck, porcini risotto, tajarin with truffle, braised beef, lamb, game birds, aged cheeses or classic Piedmontese meat dishes.