

Pio Cesare

Pio Cesare Barbaresco

Barbaresco, Piemonte, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.48

Volatile Acidity(g/L): 0.48

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: no

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 8014629032214

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

Vineyard & Viticulture Practice

Pio Cesare Barbaresco 2022 is made from Nebbiolo grown in four vineyards across the Barbaresco region: Bricco di Treiso, San Stunet and Bongiovanni in Treiso, and Rocche Massalupo in Alba. Bricco di Treiso sits at approximately 410 metres and has a complete exposure with constant natural light. San Stunet and Bongiovanni are around 400 metres, with south-west and south-east exposures respectively. Rocche Massalupo, at around 280 metres, has a south-facing exposure. The soils are limestone-based, with clay and sand contributing structure and aromatic defi-

Vintage Notes

The 2022 vintage was hot and dry, with limited water reserves and an early vegetative cycle. Careful vineyard management was essential, including soil work to retain moisture, protective canopy cover, use of anti-hail nets for shade and intensified green harvesting. Nebbiolo budbreak began around mid-March, with flowering and veraison around 10 to 15 days earlier than usual. In Barbaresco, harvest took place between 21 September and 4 October.

Vinification

Vinification was adapted to the 2022 vintage with a gentler approach, using slightly shorter macerations and moderate temperatures to extract refined, elegant tannins. Fermentation and maceration took place in stainless steel tanks, followed by a meticulous blend of the different vineyard parcels. The wine was aged for around 24 months, primarily in large oak casks from France, Austria and Slavonia, with a small proportion in barriques. Extended bottle ageing supports harmony, approachability and longevity.

Tasting Notes

Pio Cesare Barbaresco 2022 expresses the concentration and resilience of the vintage while retaining freshness and floral lift. The nose shows ripe red fruit, spice and delicate floral tones, with a clear Nebbiolo character. The palate is structured and balanced, with firm yet refined tannins, good fruit density and a fresh line through the mid-palate. Medium to full-bodied, it is complex and persistent, with a long finish and strong ageing potential.

Food Pairing

Pair with roast lamb, veal, duck, wild mushroom dishes, tajarin with meat sauce, truffle risotto, aged cheeses, game birds or classic Piedmontese cuisine.