

Pio Cesare

Pio Cesare Barbaresco Il Bricco

2020

Barbaresco, Piemonte, Italy



Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.67

Volatile Acidity(g/L): 0.4

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 Il Bricco comes from Nebbiolo micro-plots in the highest part of Bricco di Treiso, the first village where the Pio Family began acquiring vineyards in 1974. The site sits around 410 metres altitude, among the highest points in the region, with a fresher microclimate, constant natural light throughout the day and soils rich in limestone, clay and sand. "Il Bricco" means "peak of the hill", reflecting the vineyard's elevated position.

Packaging Information

Barcode: 8014629172019

Case Weight (g): 9600

Case Dimension (mm): L340 x W275 x H190

Bottle Weight (g): 1310

Bottle Dimension (mm): H316, Dia75.3

Type of Closure: Cork

Vintage Notes

2020 started with a mild, dry winter and sunny early spring advanced the season, before cool May conditions and rainfall slowed development and restored soil moisture. Summer heat was moderated by water reserves and regular storms. Nebbiolo ripened gradually into early autumn, with careful sampling guiding harvest between 26 September and 5 October. The wines show red fruit intensity, freshness and supple, well-integrated tannins.

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins. The wine is then aged 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 increases drinkability and helps integrate the powerful tannic structure. This traditional regime supports concentration, balance and long-term development.

Tasting Notes

Pio Cesare Barbaresco Il Bricco is powerful and structured, with intense, spicy fruit and notable concentration. The palate is full and complex, with firm tannins balanced by bright acidity and refined aromatic depth. The elevated, fresher site brings precision and lift, while the clay and compact marl elements support depth. The finish is long, persistent and age-worthy, with excellent potential for extended cellaring.

Food Pairing

Pair with roast veal, duck, game birds, braised beef, porcini mushrooms, truffle pasta, aged cheeses, lamb or rich Piedmontese dishes.