

Pio Cesare

Pio Cesare Barbera d'Alba

Langhe, Piemonte, Italy

2023



Technical Information

Style: Still, Red

Varietal(s): 100% Barbera

ABV (%): 14

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 6.23

Volatile Acidity(g/L): 0.5

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 Barbera d'Alba is sourced from vineyards selected over many years by the Pio Family. The wine brings together calcareous, clay and compact marly soils with more alluvial and sandy sites, creating a broad and balanced expression of Barbera d'Alba. Differences in soil, altitude and microclimate support the variety's natural freshness, ripe fruit and spice, while giving the wine structure, roundness and ageing potential.

Packaging Information

Barcode: 8014629082318

Case Weight (g): 7500

Case Dimension (mm): L310 x W240 x H160

Bottle Weight (g): 1140

Bottle Dimension (mm): H380, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins to build colour, depth and structure. The final blend is carefully assembled from selected vineyard locations before ageing for nearly 12 months in large French and Eastern European oak barrels, with a small portion matured in French oak barriques. Long bottle ageing follows before release, allowing the wine's fruit, acidity, spice and texture to integrate.

Tasting Notes

Pio Cesare Barbera d'Alba is balanced and expressive, with ripe fruit, spice and a rounded aromatic profile. The palate combines Barbera's natural freshness with structure, texture and softness from extended cellar ageing. Medium to full-bodied, it shows generous fruit, savoury detail and well-integrated oak. The finish is persistent, fresh and polished, giving a versatile, food-friendly Barbera with excellent longevity.

Food Pairing

Pair with tajarin with ragù, roast pork, grilled sausages, tomato-based pasta, mushroom risotto, pizza, braised beef, charcuterie or mature Piedmontese cheeses.