Pio Cesare

Pio Cesare Barbera d'Alba Fides 2021

Langhe, Piemonte, Italy

Technical Information

Style: Still, Red

Varietal(s): 100% Barbera

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 7.22

Volatile Acidity(g/L): 0.36

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 Fides is sourced mainly from the oldest Barbera vines in the Mosconi vineyard in Monforte d'Alba. Mosconi sits at around 380 metres altitude, with north, south and east exposures. The soils contain a high proportion of limestone, with clay and sand in equal parts. The name Fides, Latin for "trust", reflects the Pio Family's commitment to Barbera grown in high-profile locations and aged carefully in the cellar for structure, complexity and longevity.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8014629182117

Bottle Weight (g): 1240

Bottle Dimension (mm): H300, Dia76.2

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 9300

Case Dimension (mm): L310 x W243 x H160

Vintage Notes

The 2021 vintage followed a long, cold winter with abundant snow and rainfall, replenishing soil water reserves. A cooler, drier spring delayed the vegetative cycle, while early-summer rainfall supported steady vine growth without hail pressure. Short heat peaks in August were followed by a marked September temperature drop and a dry, sunny October.

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins to build depth, colour and structure. The wine is then aged for nearly 12 months in large French and Eastern European oak barrels, with a small portion matured in French oak barriques. Long bottle ageing before release allows the wine to integrate and develop complexity, while preserving the freshness and fruit concentration of Barbera from Mosconi.

Tasting Notes

Pio Cesare Fides is balanced and harmonious, with concentrated fruit, moderate acidity and a refined aromatic profile. The palate has good structure and complexity, combining ripe fruit with texture and controlled power. Medium to full-bodied, it shows depth without heaviness and remains fresh, polished and expressive. The finish is refined, persistent and composed, with the concentration and balance needed for long ageing.

Food Pairing

Pair with braised beef, roast pork, duck, mushroom ragù, grilled sausages, game, aged cheeses, truffle pasta or rich tomato-based dishes.