

Pio Cesare

# Pio Cesare Barolo

Barolo, Piemonte, Italy

2017



## Technical Information

**Style:** Still, Red

**Varietal(s):** 100% Nebbiolo

**ABV (%):** 14.5

**pH:** -

**Residual Sugar (g/L):** <0.50

**Total Acidity(g/L):** 5.54

**Volatile Acidity(g/L):** 0.55

## Other Information

**Dietary:**

Suitable for Vegetarian: Yes

Suitable for Vegan: no

**Allergens:** Sulphites

**Sustainability:**

**Organic:** No

**Biodynamic:** No

**Sustainable certification:** No

## Packaging Information

**Barcode:** 8014629011714

**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 Barolo is made from Nebbiolo sourced from selected vineyards across the Barolo region. Key sites include Ornato in Serralunga d'Alba, around 370 metres, with south-east to south-west exposure and limestone-clay soils; Mosconi in Monforte d'Alba, around 380 metres, with limestone, clay and sand; Ravera in Novello, around 400 metres, with south-east exposure; Roncaglie in La Morra, around 340 metres, with sandy limestone soils; and Gustava in Grinzane Cavour, around 280 metres.

## Vintage Notes

NA

## Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins. The final blend is meticulously assembled from selected Barolo 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 drinkability and integration, while preserving the structure, complexity and longevity that define Pio Cesare Barolo.

## Tasting Notes

Pio Cesare Barolo is structured and persistent, with ripe, spicy red fruit and a classic Nebbiolo profile. The palate combines firm tannins with finesse, freshness and layered fruit. Full-bodied and age-worthy, it shows depth, savoury complexity and balance from the blending of multiple Barolo terroirs. The finish is long, structured and refined, with excellent potential for extended cellaring.

## Food Pairing

Pair with braised beef, venison, wild boar ragù, roast lamb, tajarin with truffle, porcini mushrooms, aged Parmigiano Reggiano or mature hard cheeses.