

Pio Cesare

Pio Cesare Barolo

Barolo, 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): 5.42

Volatile Acidity(g/L): 0.43

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: no

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 8014629012216

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 2022 is made from Nebbiolo sourced from a blend of estate vineyards across the Barolo region, including Ornato in Serralunga d'Alba, Mosconi in Monforte d'Alba, Ravera in Novello, Roncaglie in La Morra and Gustava in Grinzane Cavour. The vineyards range from approximately 280 to 400 metres altitude, with varied exposures and limestone-based soils. Ornato's amphitheatre in Serralunga gives structure and mineral depth, while sites such as Roncaglie and Ravera contribute finesse, aromatic lift and balance.

Vintage Notes

2022 was early, dry and warm, with limited winter and spring water reserves followed by hot summer conditions. Nebbiolo budbreak began around mid-March, around 15 days earlier than in 2021, though the total vegetative cycle still lasted approximately 190 days. Barolo harvest began on 25 September in Ornato, Serralunga d'Alba, and finished on 5 October in La Morra. The wines show fruit concentration, freshness, firm tannins and smoky, mineral notes.

Vinification

In 2022, vinification was deliberately gentle, with slightly shorter macerations and moderate fermentation temperatures to extract elegant, refined tannins. Fermentation and maceration took place in stainless steel tanks, followed by a meticulous blend of the different Barolo vineyard components. The wine was aged for around 24 months, mainly in large French, Austrian and Slavonian oak casks, with a small proportion in barriques. Extended bottle ageing helps achieve harmony, approachability and long ageing potential.

Tasting Notes

Pio Cesare Barolo 2022 combines fruit concentration with freshness and firm structure. The nose shows ripe red fruit, spice, smoky nuances and mineral detail, reflecting the warmer Barolo conditions and compact white marl soils. The palate is structured and focused, with firm tannins, solid depth and a fresh line that balances the vintage's concentration. Full-bodied and complex, it finishes long, persistent and mineral, with strong ageing potential.

Food Pairing

Pair with braised beef, roast venison, lamb, game, truffle pasta, wild mushroom dishes, aged cheeses, Barolo-braised meats or classic Piedmontese cuisine.