

Pio Cesare

Pio Cesare Barolo Chinato NV

NV

Barolo, Piemonte, Italy



Technical Information

Style: Fortified, Red

Varietal(s): 100% Nebbiolo, % Herbs, Sugar, Alcohol,

ABV (%): 16

pH:

Residual Sugar (g/L): 164

Total Acidity(g/L): 4.2

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

Vineyard & Viticulture Practice

Pio Cesare Barolo Chinato NV is based on Pio Cesare Barolo, made from Nebbiolo grown across selected Barolo vineyards. The wine reflects the traditional Piedmontese practice of using Barolo as the foundation for an aromatised wine.

Packaging Information

Barcode: 8014629800011

Case Weight (g): 10200

Case Dimension (mm): L320 x W282 x H190

Bottle Weight (g): 1530

Bottle Dimension (mm): H306, Dia81.5

Type of Closure: Cork

Vintage Notes

Vinification

Pio Cesare Barolo Chinato is produced by blending Pio Cesare Barolo with a mixture of different herbs, sugar and alcohol. Quinine, known in Italian as "china", is the key botanical and gives the wine its traditional identity.

Tasting Notes

Pio Cesare Barolo Chinato NV is aromatic and complex, with Nebbiolo structure shaped by herbs, spice, sweetness and quinine-led depth. The palate is rich and warming, combining Barolo's savoury base with botanical complexity, gentle sweetness and a distinctive digestive character. Medium to full-bodied, it has a smooth, spiced texture and a long, persistent finish. It is best served at the end of a meal.

Food Pairing

Serve after dinner with dark chocolate, chocolate tart, hazelnut cake, amaretti, blue cheese, dried fruit, espresso desserts or as a traditional Piedmontese digestif.