

Pio Cesare

Pio Cesare Barolo Mosconi

Barolo, Piemonte, Italy

2020



Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.22

Volatile Acidity(g/L): 0.45

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 Mosconi comes from the historic Mosconi appellation in Monforte d'Alba, where the Pio Family completed its vineyard acquisition in 2014. The site sits at around 380 metres altitude, with north, south and east exposures. Its soils contain a high proportion of limestone, with clay and sand in equal parts. Very old Nebbiolo vines are managed here, giving a Barolo that combines Monforte power with elevated-vineyard finesse and aromatic lift.

Packaging Information

Barcode: 8014629222011

Case Weight (g): 5700

Case Dimension (mm): L340 x W275 x H110

Bottle Weight (g): 1310

Bottle Dimension (mm): H316, Dia75.3

Type of Closure: Cork

Vintage Notes

In 2020, early budbreak followed a mild winter and sunny March and April, while a cooler, rainy May slowed the cycle and built useful soil moisture. Warm summer conditions were balanced by regular storms, and September offered mild, sunny weather for gradual ripening. Precise sampling supported harvest timing between 26 September and 5 October. The wines show red fruit, balanced acidity and round, fresh tannins.

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins. The wine is aged 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 supports integration, drinkability and complexity. This traditional approach allows the Mosconi vineyard's power, altitude-driven freshness and Nebbiolo structure to develop fully.

Tasting Notes

Pio Cesare Barolo Mosconi is powerful yet harmonious, with spicy and floral aromas and delicate, charming tones. The palate shows the strength of Monforte's calcareous, marly soils, balanced by soft, refined tannins and freshness from altitude. Full-bodied and layered, it combines structure, spice, floral nuance and depth. The finish is long, polished and persistent, with exceptional ageing potential.

Food Pairing

Pair with slow-braised beef, venison, game, truffle pasta, porcini risotto, roast lamb, aged cheeses, wild boar ragù or classic Piedmontese cuisine.