Pio Cesare

Pio Cesare Barolo Ornato 2018

Barolo, Piemonte, Italy

Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.29

Volatile Acidity(g/L): 0.59

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 Ornato comes from Nebbiolo micro-plots in the heart of the Ornato appellation in Serralunga d'Alba, the first village in Barolo where the Pio Family began acquiring vineyards. Ornato is a large amphitheatre at around 370 metres altitude, with south-east, south and south-west exposures, receiving sunlight from early morning to late afternoon. Its limestone and clay soils, with a small portion of sand, and its warm, dry microclimate produce powerful, full-bodied Barolo.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8014629021812

Bottle Weight (g): 1310

Bottle Dimension (mm): H316, Dia75.3

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 9600

Case Dimension (mm): L340 x W275 x H190

Vintage Notes

NA

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins. The wine is then aged for nearly 24 months in large French and Eastern European oak barrels, with a small portion in French oak barriques. Long bottle ageing before release enhances integration and drinkability while preserving the structure of this single-vineyard Barolo. This approach supports power, depth and exceptional ageing potential.

Tasting Notes

Pio Cesare Barolo Ornato is powerful and full-bodied, with intense red fruit aromas and a structured Nebbiolo profile. The palate is firm and concentrated, with strong tannins, savoury depth and layered fruit. The south-facing Serralunga site gives warmth, density and presence, while altitude helps retain freshness. The finish is long, structured and persistent, with the depth required for extended ageing.

Food Pairing

Pair with braised beef, wild boar, venison, lamb shoulder, truffle tajarin, porcini mushrooms, aged Parmigiano Reggiano or rich meat-based dishes.