

Pio Cesare

Pio Cesare Barolo del Comune di Serralunga

2017

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): 5.3

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: 8014629261713

Case Weight (g): 1900

Case Dimension (mm): L324 x W96 x H96

Bottle Weight (g): 1240

Bottle Dimension (mm): H300, Dia76.2

Type of Closure: Cork

Vintage Notes

NA

Vinification

Nebbiolo grapes from the four Serralunga vineyards are blended before fermentation in stainless steel tanks. The wine undergoes long skin-contact maceration for 30 days at high temperatures, supporting structure, depth and extraction. Ageing takes place for around 30 months in large French and Slavonian oak botti, with a small proportion also aged in barriques. The wine was produced exclusively for Pio Cesare's 140th anniversary, with only 1,881 bottles made, alongside a very limited number of magnums.

Tasting Notes

This limited-production Barolo reflects the classic character of Serralunga d'Alba, with emphasis on complexity, structure and longevity. The palate is expected to show firm Nebbiolo architecture, depth and a long, age-worthy profile, shaped by extended maceration and long ageing in large oak botti. Structured and persistent, it captures the more powerful, authentic and long-lived expression of Barolo that Serralunga has historically contributed to the Pio Cesare style.

Food Pairing

Pair with braised beef, roast lamb, venison, game, tajarin with ragù, truffle dishes, mushroom risotto, aged cheeses or classic Piedmontese meat-based cuisine.