

Pio Cesare

Pio Cesare Blanc Langhe Sauvignon 2024

Barolo, Piemonte, Italy



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc,%

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ABV (%): 13

pH:

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 6.73

Volatile Acidity(g/L): 0.15

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 Blanc Langhe Sauvignon 2024 comes from Sauvignon Blanc grown in higher-elevation vineyards with fresher microclimates. After 20 years of experience cultivating Sauvignon Blanc, the Pio Family now vinifies this variety in purity in very limited quantity. Fruit is sourced from north-facing slopes in the historic Bricco di Treiso vineyards and from Bossania in Trezzo Tinella, with future plantings in Cissone in Alta Langa. These sites support minerality, freshness and structure.

Packaging Information

Barcode: 8014629242415

Case Weight (g): 8400

Case Dimension (mm): L310 x W260 x H171

Bottle Weight (g): 1310

Bottle Dimension (mm): H296, Dia82

Type of Closure: Cork

Vintage Notes

Vinification

Alcoholic fermentation begins in stainless steel tanks. Ageing takes place partly in French oak barriques, 50% new oak, and partly in stainless steel. This combination supports structure, texture and aromatic complexity while preserving freshness and varietal precision. The wine then undergoes a long rest in bottle before release, allowing the oak, mineral profile and Langhe Sauvignon character to integrate fully.

Tasting Notes

Pio Cesare Blanc Langhe Sauvignon is complex and mineral, with a structured, persistent aromatic profile. The palate shows moderate acidity, good texture and a balanced expression of Sauvignon Blanc shaped by the Langhe terroir. Medium-bodied and refined, it combines freshness, minerality and subtle oak influence with long ageing potential. The finish is persistent, precise and composed, giving a serious expression of Langhe Sauvignon.

Food Pairing

Pair with goat's cheese, asparagus, crab salad, oysters, grilled prawns, herb risotto, lemon sole, green vegetables, sushi or fresh cheeses.