

Pio Cesare

Pio Cesare Chardonnay Piodilei

2023

Langhe, Piemonte, Italy



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 6.53

Volatile Acidity(g/L): 0.37

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 Piodilei comes from higher-elevation Langhe vineyards with cooler microclimates. Among the first Chardonnays planted and vinified in barriques in Piedmont and Italy, Piodilei was first officially presented with the 1985 vintage. It represents the Pio Family's challenge to express the complexity, structure, restraint and longevity of the Langhe terroir through white wine, using Chardonnay grown in selected exposures that support freshness, minerality and depth.

Packaging Information

Barcode: 8014629132313

Case Weight (g): 9600

Case Dimension (mm): L327 x W275 x H182

Bottle Weight (g): 1310

Bottle Dimension (mm): H296, Dia82

Type of Closure: Cork

Vintage Notes

NA

Vinification

Alcoholic fermentation begins in stainless steel tanks and finishes in French oak barriques. New oak is used very sparingly, with delicate toasting, preserving mineral character and varietal precision. Piodilei then rests in barriques for nearly 10 months, building texture, structure and complexity. Long bottle ageing before release further integrates the wine and supports its capacity for long-term development.

Tasting Notes

Pio Cesare Piodilei is complex and mineral, with spicy and citrus aromas supported by delicate vanilla hints. The palate is structured and refined, combining freshness, texture and depth. Medium to full-bodied for Chardonnay, it shows restraint rather than overt richness, with mineral drive and carefully integrated oak. The finish is long, precise and persistent, reflecting both the Langhe terroir and the wine's strong ageing potential.

Food Pairing

Pair with lobster, turbot, roast chicken, scallops, truffle risotto, mushroom dishes, Comté, aged cheeses or fine seafood dishes with beurre blanc.