

Pio Cesare

Pio Cesare Dolcetto d'Alba

Langhe, Piemonte, Italy

2025



Technical Information

Style: Still, Red

Varietal(s): 100% Dolcetto

ABV (%): 14

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 4.92

Volatile Acidity(g/L): 0.27

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 Dolcetto d'Alba is sourced from several family-owned vineyards across multiple villages in the Alba area. The vineyards have different exposures and are selected for particularly structured terroirs, giving the wine body, texture and balance. This approach reflects Pio Cesare's classic Dolcetto d'Alba style, combining fragrant fruit, freshness and approachable structure, while giving the variety enough depth and concentration to develop further in bottle.

Packaging Information

Barcode: 8014629062518

Case Weight (g): 7500

Case Dimension (mm): L310 x W240 x H160

Bottle Weight (g): 1140

Bottle Dimension (mm): H380, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

Fermentation takes place in stainless steel tanks, followed by a short maceration on the skins to extract colour, fragrance and gentle structure while preserving Dolcetto's fruit-led character. The wine remains in stainless steel until bottling, usually in March after the harvest. This vinification keeps the style fresh, expressive and immediate, while supporting the roundness, body and texture that define Pio Cesare's classic Dolcetto d'Alba.

Tasting Notes

Pio Cesare Dolcetto d'Alba is fragrant and spicy, with ripe fruit aromas and a classic, approachable profile. The palate has good body and texture, showing round fruit, gentle structure and a smooth mouthfeel. Medium-bodied and expressive, it combines freshness with softness and depth. The finish is rounded, fruit-led and persistent. Serve slightly cool to highlight its fragrance, balance and natural drinkability.

Food Pairing

Serve slightly chilled with charcuterie, vitello tonnato, pizza, tomato pasta, roast chicken, salumi, grilled vegetables, mushroom dishes or semi-hard cheeses.