

Pio Cesare

Pio Cesare Gavi

Gavi, Piemonte, Italy

2025



Technical Information

Style: Still, White

Varietal(s): 100% Cortese

ABV (%): 13

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.36

Volatile Acidity(g/L): 0.25

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: no

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 8014629102511

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

Alcoholic fermentation takes place in stainless steel tanks to preserve freshness, fruit purity and varietal character. After fermentation, the wine remains in stainless steel for several months until bottling, usually in March. This restrained vinification approach protects the wine's mineral profile and clean structure, while allowing the ripe fruit and savoury detail of the selected Gavi hillside sites to come through with clarity.

Tasting Notes

Pio Cesare Gavi is savoury and spicy, with ripe, rich fruit aromas and a defined mineral character. The palate is dry, textured and well balanced, combining fruit depth with freshness and a saline mineral line. Medium-bodied for Gavi, it offers complexity without heaviness, with good structure and approachability. The finish is clean, persistent and mineral, showing both immediate drinking appeal and ageing potential.

Food Pairing

Pair with seafood risotto, grilled prawns, crab salad, lemon sole, vegetable anti-pasti, fresh pasta with herbs, goat's cheese, roast chicken or light Mediterranean dishes.