

Pio Cesare

Pio Cesare L'Altro Chardonnay

Langhe, Piemonte, Italy

2024



Technical Information

Style: Still, White

Varietal(s): 90% Chardonnay, 10% Sauvignon Blanc

ABV (%): 13

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 6.14

Volatile Acidity(g/L): 0.12

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 L'Altro Chardonnay is produced from Chardonnay and Sauvignon Blanc cultivated in different exposures across the Langhe. The vineyards are located at higher elevations with cooler microclimates, supporting freshness, aromatic precision and mineral definition. Created in 1990 as a younger, more immediate counterpart to Piodilei, L'Altro reflects the Pio Family's vision for Langhe white wine: expressive, mineral and structured, while remaining approachable and versatile.

Packaging Information

Barcode: 8014629142418

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

NA

Vinification

Alcoholic fermentation begins in stainless steel tanks. The wine then rests partly in French barriques, one third of which are new oak, and partly in stainless steel tanks for several months. This combination preserves freshness and fruit clarity while adding texture, spice and a delicate vanilla note. The result is a white wine with immediate appeal, mineral structure and the ability to develop further in bottle.

Tasting Notes

Pio Cesare L'Altro Chardonnay is savoury, spicy and fruit-led, with a delicate touch of vanilla from partial oak ageing. The palate is fresh and mineral, showing good structure, texture and aromatic depth. Medium-bodied, it balances Langhe freshness with gentle richness and a refined, food-friendly profile. The finish is long, mineral and persistent, giving a clear expression of the Pio Family's white wine style.

Food Pairing

Pair with roast chicken, grilled turbot, seafood pasta, scallops, mushroom risotto, asparagus, vegetable gratin, fresh cheeses or dishes with light cream sauces.