

Pio Cesare

Pio Cesare Moscato

Cuneo-Asti-Alessandria, Piemonte, Italy

2023



Technical Information

Style: Sparkling, White
Varietal(s): 100% Moscato
ABV (%): 5
pH: -
Residual Sugar (g/L): <0.50
Total Acidity(g/L): 6.48
Volatile Acidity(g/L): 0.33

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 Moscato is sourced from hillside exposures in different positions carefully selected by the Pio Family. These sites are chosen to preserve the fragrance, freshness and aromatic intensity of Moscato, while giving the wine structure and balance. Produced in very limited quantity, it reflects Pio Cesare's traditional approach to Piedmont aromatic wines, combining ripe fruit character with lightness, perfume and immediate drinkability.

Packaging Information

Barcode: 8014629122311
Case Weight (g): 8700
Case Dimension (mm): L305 x W260 x H171
Bottle Weight (g): 1350
Bottle Dimension (mm): H296, Dia81.6
Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are softly pressed, then partially fermented at cold temperatures to preserve aromatic purity, natural sweetness and freshness. Fermentation is stopped before full dryness, retaining the light, fragrant and gently sweet character typical of Moscato. The wine then rests in stainless steel tanks for several months before bottling, protecting the floral fruit profile and maintaining freshness.

Tasting Notes

Pio Cesare Moscato is fragrant and expressive, with honeyed notes, ripe fruit and a fresh aromatic profile. The palate is light, softly sweet and well structured, with ripe fruit, floral lift and refreshing balance. Gentle texture and natural sweetness give charm without heaviness. The finish is clean, aromatic and persistent, making it well suited to dessert pairings or lower-alcohol by-the-glass service.

Food Pairing

Pair with fruit tarts, panna cotta, lemon cake, almond biscuits, fresh berries, peach desserts, soft cheeses or serve as a light dessert wine by the glass.