

Pio Cesare

Pio Cesare Nebbiolo

Langhe, Piemonte, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 100% Nebbiolo

ABV (%): 14.5

pH: -

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 5.49

Volatile Acidity(g/L): 0.47

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 Nebbiolo is produced from selected sites dedicated to Langhe Nebbiolo. The vineyards bring together calcareous, clay and compact marly soils with more alluvial and sandy sites, chosen over the years by the Pio Family. This range of soils, microclimates and altitudes gives the wine fragrance, fruit intensity and structure, while retaining the finesse and approachability expected of a high-quality Langhe Nebbiolo.

Packaging Information

Barcode: 8014629192215

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

2022 started with early budbreak, flowering and veraison following a mild, dry winter and warm spring. Limited water reserves and high summer temperatures created pressure, but targeted soil and canopy management helped protect vine balance. September brought warm days, cool nights and ideal conditions for Nebbiolo ripening. Harvest in Barolo and Barbaresco was short and concentrated. The wines show strong fruit concentration, freshness, firm tannins and solid structure.

Vinification

Fermentation takes place in stainless steel tanks with long maceration on the skins to extract colour, structure and Nebbiolo character. The final blend is assembled from selected vineyard locations, then aged for nearly 18 months in large French and Eastern European oak barrels, with a small portion matured in French oak barriques. Long bottle ageing follows, helping integrate tannins and build texture, fragrance and ageing potential.

Tasting Notes

Pio Cesare Nebbiolo is fragrant and intense, with bright fruit, floral detail and a structured profile. The palate has good body and depth, with vivid fruit, rounded tannins and a refined texture. Medium to full-bodied, it combines Nebbiolo freshness with finesse and aromatic clarity. The finish is long, elegant and persistent, showing both immediate appeal and strong ageing potential.

Food Pairing

Pair with veal, roast chicken, mushroom risotto, tajarin with truffle, lamb, pork loin, beef carpaccio, aged cheeses or classic Piedmontese dishes.