

Pio Cesare

Pio Cesare Rosy Langhe Rose

Barolo, Piemonte, Italy

2025



Technical Information

Style: Still, Rose

Varietal(s): 90% Nebbiolo, 10% Syrah, , ,

ABV (%): 13.5

pH:

Residual Sugar (g/L): <0.50

Total Acidity(g/L): 6.53

Volatile Acidity(g/L): 0.23

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 Rosy Langhe Rosé 2025 is made primarily from Nebbiolo, with a small addition of Syrah. Both varieties are grown across different exposures in multiple villages of the Langhe region, reflecting the Pio Family's belief in Nebbiolo's versatility and the potential of high-profile terroirs. Named in memory of Rosy Pio, the founder's granddaughter and grandmother of Federica and Cesare, the wine is produced in very limited quantity each year.

Packaging Information

Barcode: 8014629232515

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

Vinification

The grapes are harvested early and gently pressed to preserve finesse, freshness and aromatic purity. Fermentation and ageing take place partly in stainless steel tanks and partly in third-passage French oak barriques. This measured use of oak adds texture and depth without dominating the wine's floral and savoury character. The result is a serious, structured Langhe rosé with both aperitif appeal and food-pairing potential.

Tasting Notes

Pio Cesare Rosy Langhe Rosé 2025 is savoury and spicy, with intense aromas, floral scents and notable complexity. The palate is dry, structured and refined, combining freshness with texture and depth. Medium-bodied for rosé, it offers more gastronomic presence than a simple aperitif style, while remaining approachable and pleasurable. The finish is persistent, savoury and fresh.

Food Pairing

Pair with tuna tartare, vitello tonnato, grilled prawns, roast chicken, charcuterie, tomato salads, seafood pasta, vegetable antipasti or lightly spiced Mediterranean dishes.