



## Pio Cesare

2011 BARBERA D'ALBA DOC  
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The Pio Cesare family's unique winemaking method stresses minimal intervention to produce wines of particularly supple flavor expression. A ceaseless devotion to the individuality of each of the region's wines informs Pio Cesare's choices in the cellar: shorter maceration, separate lot fermentation, judicious selection for barrel and large cask aging, and bottling schedules determined by the ideal structure of each wine. This allows Pio Cesare to craft wines of varying weight, ageability and drinkability as determined by the vineyard rather than market fashion. Year after year, the wines of Pio Cesare are recognized for their consistency and regional expression. From world-class Barolo and Barbaresco to crisp Cortese and sweet Moscato, the wines of Pio Cesare offer exceptional quality and variety.

### Winemaking

The grapes for the Barbera d'Alba come from the family owned vineyards in Serralunga d'Alba (Ornato and Colombaro), in Sinio, Diano d'Alba and Grinzane Cavour, together with other vineyards belonging to historical suppliers who have been selling their grapes to PIO CESARE for generations, working their vineyards according to our directions and strict quality controls. There is 15 days of skin contact in stainless steel temperature-controlled fermenters. The wine is aged for 18 months in French Allier oak, 30 percent in mid-toasted barriques that are half new and half one year old. The remaining 70 percent were aged in 20 to 50 hectoliter casks of Allier oak that are about 8 years old.

### Tasting Notes

The Barbera grapes grown in the Barolo area give full structure, plummy and complex flavor, with spicy and ripe fruit, blackberry aroma and a hint of toasted tobacco. It ages quite well.

### Technical Information

<b>Appellation:</b>	Barbera d'Alba DOC
<b>Varietal(s):</b>	100% Barbera
<b>Aging:</b>	18 months in French oak, 30% mid-toasted barriques, 70% 20-50 hectoliter casks

