



PIO CESARE ENTRY RANGE

Founded in 1881 by its namesake, PIO CESARE is located in the Piedmont region of Italy. It is in the town of Alba that 4th generation proprietor Pio Boffa, great-grandson of Pio Cesare, has led his family's charge into modern winemaking. With ownership in over 170 acres of vineyards in Barolo and Barbaresco, Pio Boffa's wines are iconic representations of the region's best terroirs — reflecting the family's unwavering dedication to place and excellence.

Grapes for this selection of bottlings are sourced from the family's vineyards along with trusted growers who have been selling their grapes to Pio Cesare for generations, working their vineyards according to the winery's directions and strict quality controls.

BARBERA D'ALBA 2017

Sourced in Serralunga d'Alba (Ornato and Colombaro), Sinio, Diano d'Alba and Grinzane Cavour. There are 15 days of skin contact in stainless steel temperature-controlled fermenters. 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 eight years old.

Decanter
93 pts

Rich, oaky black fruit nose: blackberries, power and force. Broad and fleshy, this has weight and shoulders, with oak tannins and just enough acidity to carry through to a long finish... a satisfying mouthful. *October 2019*

CHARDONNAY L'ALTRO 2018

Sourced in Treiso (Il Bricco Estate), in Serralunga d'Alba (Colombaro) and in Trezzo Tinella (Bossania). 75 percent is fermented in stainless steel tanks and the remaining 25 percent in new French oak barriques. The wine is kept on its fermentation lees for five months, prior to the bottling, which occurs late in March after the harvest.

CORTESE DI GAVI 2018

The grapes are sourced exclusively from hillside vineyards in very selected locations of the Gavi area. Slow fermentation takes place at low temperature in stainless steel tanks on the lees for four months. The wine is kept in stainless steel tanks at low temperatures until March after the harvest when it is bottled.

JAMES SUCKLING.COM

91 pts

Always an outstanding Gavi with lemon, pear and citrus aromas and flavors. Medium body. Creamy and dense. Fresh finish. *April 2019*

DOLCETTO 2018

A fresh, fruity and fragrant wine with body and structure. Sourced in Treiso (Il Bricco estate) and surrounding villages. Temperature-controlled fermentation in stainless steel tanks. Aging occurs in stainless steel tanks until the bottling time which is usually in March after the harvest.

JAMES SUCKLING.COM

91 pts

Blackberry and tile character to this. Medium body, light tannins and a pretty finish. Black olives, too. All from top villages in the region. *November 2019*

