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wine shop • italian cuisine

Pio Cesare Night

APERITIVO

Battuta al Coltello di Fassona Piemontese

Fassona Beef Tartare

Louis Roederer Collection 243 MG

STARTER

Vitello Tonnato Piemontese con Capperi

Piedmontese Veal with Tuna sauce and Capers

Pio Cesare Piodilei - Langhe Chardonnay 2022

PRIMI

Agnolotti del Plin ai tre Arrosti, Burro e Salvia

Plin Agnolotti filled with "Three Roasts" with

Sage and Butter

Pio Cesare Barbaresco 2020

Pio Cesare Barolo 2020

SECONDI

Arrosto di Manzo con riduzione al Barolo e Funghi

Oven roasted Beef with Barolo reduction and

Mushrooms

Pio Cesare Barolo "Mosconi" 2015

Pio Cesare Barolo 2015

DESSERT

Tagliere misto di Formaggi Piemontesi

Selection of Piemonte Cheese

Pio Cesare Barolo 2007

S. Bernardo


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE


PIO CESARE


MAISON, MARQUES ET DOMAINES
35

Louis Roederer Collection 243

Louis Roederer has taken the fine art of plot selection even further. From the heart of the Champagne terroir and with a focus on sustainable growing, it has selected the vineyard plots that are perfectly suited to the identity of the new wine and the most appropriate for the year's specific blend.



Pio Cesare Chardonnay "Piodilei" 2022

The grapes for Piodilei are sourced from family-owned Il Bricco di Treiso vineyard in the Barbaresco region and Mosconi vineyard in Monforte d'Alba in the Barolo region.



Pio Cesare Barbaresco 2020

The grapes are sourced exclusively from family owned vineyards in Treiso (Il Bricco, San Stefanetto and Bongiovanni) and in San Rocco Seno d'Elvio (Rocche di Massalupo).



Pio Cesare Barolo 2020

The grapes are sourced from family-owned vineyards in Serralunga d'Alba (Ornato), Grinzane Cavour (Gustava), La Morra (Roncaglie), Barolo Novello (Ravera), and Monforte d'Alba (Mosconi).



Pio Cesare Barolo Mosconi 2015

Pio Cesare Mosconi Pio Cesare own 70 hectares of vineyards in the hills of Barolo and Barbaresco, including some of the prime sites for growing Nebbiolo including 16 hectares of the 'Ornato' vineyard in Serralunga d'Alba and 10 hectares in Mosconi in Monforte d'Alba, two of the best vineyards in the Barolo area.

This is their first vintage ever



Pio Cesare Barolo 2015

Winter in 2015 began with heavy snowfalls in January which supplied the land with excellent water reserves. February was mild, bringing an early start to the growing cycle, a pattern which continued until harvest. Budding began earlier than 2014, with flowering taking place in the middle of May.



Pio Cesare Barolo 2007

The grapes are sourced from family owned vineyards in Serralunga d'Alba (Ornato), Grinzane Cavour (Gustava), La Morra (Roncaglie) and Barolo -Novello (Ravera). The balance of the grapes comes from other exclusive vineyards owned by growers, who have been providing grapes to the Pio Cesare family for generations.

The grapes are hand-picked, then gently pressed and fermented at 25° to 26° C. Vinification takes place in stainless steel tanks, with skin contact for 20-25 days. The wine is then aged in mid-toasted French oak for three years: 70% in 20 to 50 hectolitre casks; 30% in barriques.

