

PIO CESARE VERMOUTH REVIVAL

Since their founding in 1881 Pio Cesare has produced limited quantities of Vermouth. In the early 1950s, due to deeply changing customer tastes, they decided to stop production. Vermouths with nontraditional flavors were becoming more popular, but they had less character and respect for each wine region's terroir.

Tastes have changed recently and customers have begun to look for traditional character, strong personality and great individuality in aromatic wines and in wine-based apéritifs. As a result, Pio Cesare decided to produce this small-batch Vermouth again using their secret 100+ year old family recipe.

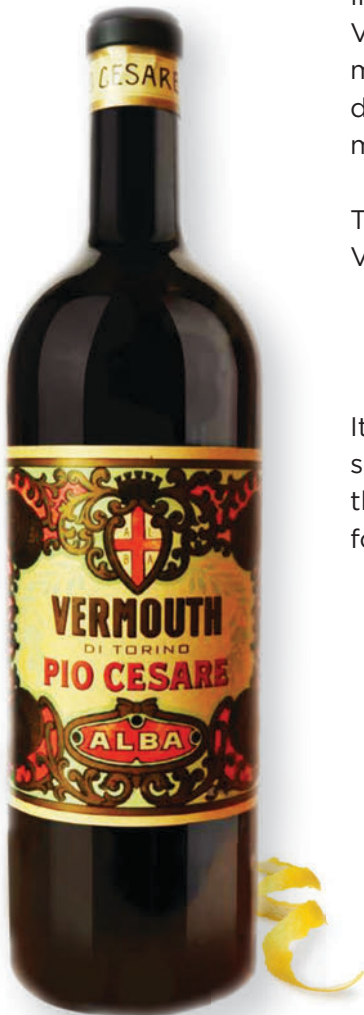
PIO CESARE VERMOUTH

In addition to absinthe, which is essential for the preparation of the Vermouth, Pio Cesare uses a mixture of 26 aromatic herbs including marjoram leaves, gentian root, and orange zest. Then they add a blend of different Pio Cesare white wines, including Moscato d'Asti. After a 15-day maceration, the resulting spirit is aged in oak barrels for at least 4 months.

The recipe is completed with the addition of caramel, giving the Pio Cesare Vermouth its light color and distinctive aroma and taste.

SALUTI!

It is recommended that one drinks it in the old "Piemontese style," sipping without ice plus a little slice of lemon rind to enjoy the pleasure of the flavor on its own. However, the versatility of this Vermouth in using it for a variety of cocktails, should not be overlooked.



PIO CESARE BAROLO CHINATO REVIVAL

Since their founding in 1881 Pio Cesare has produced limited quantities of Barolo Chinato. In the early 1950s, due to deeply changing customer tastes, they decided to stop production. Liqueur with nontraditional flavors were becoming more popular, but they had less character and respect for each wine region's terroir.

Recently, tastes have again changed, and customers have begun to look for traditional character, strong personality and great individuality in aromatic wines and in wine-based apéritifs. As a result, Pio Cesare decided to produce small-batch Barolo Chinato again, using their secret 100+ year old family recipe.

PIO CESARE BAROLO CHINATO

An infusion of chinchona (China Calissaja and Succirubra barks) is macerated for 21 days in their classic 2012 Barolo. Then a mixture of aromatic herbs -- including gentian root, rhubarb, cardamom, sweet and bitter orange, and cinnamon -- is introduced. After a few weeks of ageing, there is the addition of more Barolo.

After a light fining, the infusion is aged for 4 months in oak barrels and bottled. Then an additional ageing of 2 or more months before it is ready to be called Pio Cesare Barolo Chinato. The result is a liqueur that combines the complexity and power of aged Barolo with the depth of flavors and aromas attributable to the herbs and spices.

SALUTI!

We recommend enjoying the Barolo Cinato at cellar temperature, neat as an apéritif or with chocolate desserts.

