Cinerino 2017

LANGHE DOC BIANCO



The Abbona family discovered Viognier in the Rhone Valley. The desire to reproduce the excellence they found in France returned with them to the hills of Dogliani, and thus began Cinerino. The wine's name comes from the grey herons that occasionally stop in the lake beside the vineyards.

Appellation: Langhe DOC Bianco

Variety: Viognier

Vineyard of production: San Luigi - Dogliani

Average age of vineyards: 23 years

Winemaking: Crushing-destemming and 36-hour maceration on the stems using CO2, before draining and soft pressing, static decanting, and transfer to barrels of 225 liters (French oak and acacia); inoculation with selected indigenous yeasts. Alcoholic fermentation in barrels at cellar temperature for 35 days follows, with daily bâtonnage until alcoholic fermentation is complete. It ages on its lees for eight months, during which time weekly bâtonnage is done.

Malolactic fermentation: Not carried out.

Aging: In oak and acacia barrels for eight months, at the end of which the wine is assembled in stainless steel tanks where static decantation is done. Racking and bottling follow, done in May 2018. Rests in the bottle at a constant temperature of 14° C (57° F) for one month before release.

First year of production: 1996

Bottles produced in 2017: 20,730

Tasting notes: Cinerino, obtained by Viognier grapes, has become the mileston white wine forof the winery. 2017 vintage expresses a unique olfactory personality thourgh fruity notes of peach, apricot and pear, while the floral notes are mixed with herbaceous and vegetal hints that complete the rich aromatic bouquet. The typical acacia and honey sensations come both on the nose than in the mouth where aromaticity, body, elegance, freshness and acidity are well expressed and persistant. This refined and muscular mix guarantees an amazing and long lasting over time and a wide variety of food pairings.

Alcohol: 14.72% Vol Total acidity: 5.94 g/l Dry extract: 22.20 g/l

pH: 3.42

