

Cinerino 2022



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 their hills, 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: contiguous to the cellar

Average age of vineyards: 30 years

Winemaking: Crushing-destemming and 36-hour maceration on the stems using CO₂, before draining and soft pressing, static decanting, and transfer to 225l (acacia and French oak); inoculation with selected indigenous yeasts. Alcoholic fermentation at cellar temperature for 22 days follows, with daily bâtonnage until alcoholic fermentation is complete. It ages on its lees for seven months, during which time weekly bâtonnage is done.

Malolactic fermentation: Not carried out.

Aging: In oak and acacia barrels for seven months, at the end of which the wine is assembled in stainless steel tanks where static decantation is done. Bottling follow, done in June 2023. Rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 1996

Bottles produced in 2022: 21,230

Tasting notes: 2022 celebrates the 30th birthday of the first rows of Viognier in Dogliani. Even nature, almost wanting it tribute, gave us one of the best expressions of Cinerino ever. Intense balsamic and mentholated notes of fruit exotic and slight notes of acacia honey distinguish the nose the unique bouquet of this wine. On the palate we find its classic wealth and opulence, a fleshy, satisfying, but never cloying, which combined with a nice acidity also gives drink and elegance. All this makes Cinerino a very pleasant wine in the immediate but also able to evolve over time proving to be a great white even by aging.

Alcohol: 14.78% Vol
Total acidity: 5.62 g/l
Dry extract: 23.10 g/l
pH: 3.41



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