

Cinerino 2023



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: 31 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 21 days follows, with daily bâtonnage until alcoholic fermentation is complete. It ages on its lees for six months, during which time weekly bâtonnage is done.

Malolactic fermentation: Not carried out.

Aging: In oak and acacia barrels for six months, at the end of which the wine is assembled in stainless steel tanks where static decantation is done. Bottling follow, done in July 2024. 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 2023: 16,546

Tasting notes: The 2023 vintage was very hot and dry, a challenge that can be managed with careful attention to thinning, fertilization, and leaf canopy development. The result is this remarkable expression of Viognier, dense on the palate without sacrificing acidity and freshness. The tasting reveals intense aromas of exotic fruits, such as pineapple and lychee, harmoniously combined with more balsamic notes of mint, rosemary, and incense. On the palate, the tactile sensation is highly distinctive, with great richness and density, excellent sapidity, and a pleasant balsamic note that enhances freshness as well as roundness. As always, it is excellent when enjoyed young, but it also has significant aging potential, up to 10–15 years.

Alcohol: 13.70% Vol
Total acidity: 5.42 g/l
Dry extract: 22.70 g/l
pH: 3.45



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