

Cinerino 2018

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: 23 years

Winemaking: Crushing-destemming and 36-hour maceration on the stems using CO₂, before draining and soft pressing, static decanting, and transfer; inoculation with selected indigenous yeasts. Alcoholic fermentation at cellar temperature for 31 days follows, with daily bâtonnage until alcoholic fermentation is complete.

Malolactic fermentation: Not carried out.

Aging: Bottling follow, done in May 2019. 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 2018: 19,377

Tasting notes: This wine's richness can just be told by looking at the chromatic complexity of its straw yellow with golden nuances, then continuing at the nose ranging from tropical hints to herbaceous scents of sage and rosemary. Honey and ginger notes complete the bouquet, harmonizing with the scents provided by the vinification. The taste is exalted by the good acidity level and the complexity of an elegant and powerful wine at the same time, signature of this label of ours. May hold big surprises through the years and some aging: another unexpected facet of Cinerino.

Alcohol: 13.73% Vol
Total acidity: 5.93 g/l
Dry extract: 22.80 g/l
pH: 3.43



Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com