

# Cinerino 2021

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:** 27 years

**Winemaking:** Crushing-destemming and 36-hour maceration on the stems using CO<sub>2</sub>, 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 26 days follows, with daily bâtonnage until alcoholic fermentation is complete. It ages on its lees for five months, during which time weekly bâtonnage is done.

**Malolactic fermentation:** Not carried out.

**Aging:** In oak and acacia barrels for five months, at the end of which the wine is assembled in stainless steel tanks where static decantation is done. Bottling follow, done in June 2021. 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 2021:** 27,350

**Tasting notes:** 2021 vintage was characterized by a mild winter full of precipitations that balanced a remaining part of the year instead of very little rainfalls. A regular vegetative recovery, good weather and a summer with temperatures in line with recent years have given a harvest in excellent qualitative and quantitative conditions. The Cinerino, obtained only from Viognier grapes and result of the intuition and risk of Marziano Abbona, among the first to believe in the potential of this variety in our lands almost 30 years ago, shows in this 2021 the fabric of the great vintages, of those that will be great even in many years. Unique aromatic expressiveness on the nose, with notes of sage, rosemary, acacia honey and apricot. In the mouth we find the usual creaminess and an almost oily texture, fullness that never tires the palate thanks to a surprising acidity and elegance in the finish. The possible food matches are countless and the most surprising, from fresh summer dishes such as white meats or very aged cheeses in autumn or winter.

Alcohol: 14.84% Vol

Total acidity: 6.01 g/l

Dry extract: 23.40 g/l

pH: 3.38



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