

CINERINO



Although Viognier is traditionally cultivated in France's Rhône Valley where it is used in Condrieu and blended with Syrah in Côte Rôtie there is evidence that it may be related to Nebbiolo, the Piemontese variety responsible for Barolo and Barbaresco. Barolo producer Marziano Abbona, always looking for a challenge, chose to plant Viognier along side his award-winning Dolcetto on his estate in Dogliani. Because the variety is not permitted in Piemonte's rigid DOC structure Abbona was forced to bottle Cinerino as a Vino da Tavola. The wine is named for the ashen color of the elegant gray heron as pictured on the label.

Legal Designation:

VdT

Producer:

Abbona

Grape:

Viognier

Region:

Piemonte

Wine Type:

White, Dry, Still

Vintage:

2006

Bottles per Case:

12

Size:

750ml

VINIFICATION

After crushing, the wine is pressed and racked into barriques of various age. It is barrel fermented and left on the lees for six months after which it rests in bottle. It is released after one year.