FABBIOLI CELLARS VIOGNIER 2025

Fabbioli Cellars is a family-owned winery on Limestone School Road, just north of Leesburg in Loudoun County, Virginia. Doug Fabbioli and Colleen Berg planted their first vines in 2001 - Merlot with a little Petit Verdot for blending - and the winery has grown around that fruit ever since. The inspiration for all of the wines we make has always been the fruit itself.

VINTAGE NOTES

[TBD]

WINEMAKING NOTES

100% Viognier, fermented and raised entirely in stainless steel. No oak was used, keeping the variety's aromatics, orchard fruit, and mineral line front and center.

TASTING NOTES

This wine has expressive aromatics of honeysuckle and ripe cantaloupe. Layers of white peach and nectarine fill the palate and are complimented by a lift of subtle floral notes and supported by fresh acidity. Distinct mineral notes provide balance and structure.

APPELLATION	[TBD]
VINEYARDS	[TBD]
VARIETAL COMPOSITION	100% Viognier
FERMENTATION	Stainless steel
MACERATION	[TBD]
MALOLACTIC	[TBD]
AGING	Stainless steel; no oak
FINING & FILTRATION	[TBD]
ALCOHOL	13.1%
RESIDUAL SUGAR	[TBD]
TOTAL ACIDITY	7.5 g/L
pH	3.65

BOTTLE SHOT

FABBIOLI CELLARS

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