CUZZIOLGRANDIVINI

Toblino Winery

Italy - Trentino-Alto Adige - Madruzzo (TN)



CANTINA
TOBLINO

Ownership/Founders 600 wine-growing members/small number of wine-growing members
Start of Activity 1960
Vitiviniculture Traditional / Certified Organic
Hectares 850
Bottles produced 450,000 of which Vent Line 80,000

DA FORA MANZONI WHITE TRENTINO BIO

100% Manzoni Bianco

Production area: Madruzzo (TN)
Terrain: un vigneto giovane di poco meno di 10 anni, situato a 250m slm su un terreno di origine fluviale, ricco di scheletro, con un importante substrato di ghiaie e ciottoli
Harvest: manual
Vinification: shortly after the grapes are gently pressed, the must is partitioned into steel where it undergoes a short fermentation with cold maceration, into terracotta amphorae where it remains in contact with the skins for the next 7 months
Refinement: at the end of the amphora passage, the wine is blended continuing its aging in steel until bottling, more than 10 months after the harvest. It concludes its aging in the bottle for several months, achieving a perfect balance of aromas and freshness
Color: giallo paglierino luminoso e brillante, con lievi riflessi verdolini
Fragrance: ripe fruit aromas with notes of quince, yellow peach, ripe pear, pineapple and passion fruit. Delicate mineral undertones and light spicy notes
Flavor: Fresh and balanced, with a complex, highly aromatic palate that envelops with fruity hints. A lingering finish that leaves great freshness due to good acidity and minerality
Alcoholic Grade: 12,5% vol



Cantina Toblino was founded in 1960 by a group of winegrowers from the Valle dei Laghi who joined forces to harvest and produce quality grapes. From the outset, there has been a strong link between social cooperation, people and the territory: for Cantina Toblino, innovation and respect for traditions are the basis for the growth of viticulture and winemaking in the Valle dei Laghi. Before 2010 begins a journey towards sustainability, renewable energy, integrated production and organic viticulture. A process that continues and does not stop, which looks to the future. On the one hand, Azienda Agricola Toblino Srl, controlled by Cantina Toblino, where the approximately 40 hectares are cultivated according to the dictates of organic viticulture. On the other hand, the winemakers associated to Cantina Toblino (more than 600) grow over 850 hectares of vineyards, of which a third converted or in conversion to organic. A reality of true excellence, the result of hard human work. "The care of the vines and the respect of our territory are

fundamental for the production of identity and quality wines." Carlo De Biasi, at the helm of Cantina Toblino, together with a group of collaborators, from 2018 introduced the "Vènt" project to carefully manage from the vineyard to the cellar, which involves agronomists, oenologists and assistants to create a series of extraordinary wines, perfect interpreters of a unique and particular territory of the Valle dei Laghi.