

# Toblino Winery

Italy - Trentino-Alto Adige - Madruzzo (TN)



## 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 / "Vent" line 65,000

## DA FORA MANZONI WHITE TRENTINO BIO

**From Fora Manzoni**

**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:** Bright and brilliant straw yellow, with slight greenish highlights

**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 winemakers from the Valle dei Laghi with the project to harvest and produce quality grapes. From the beginning, the link between social cooperation, people and territory is firmly established. The importance of innovation and traditions are for Cantina Toblino the foundation of the viticultural and enological growth of the Valle dei Laghi. Continuous investments in progressive technologies, with an eye to sustainability in order to produce grapes and wines of excellent quality. 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.