

Toblino Winery

Italy - Trentino-Alto Adige - Madruzzo (TN)



FOLL CHARDONNAY TRENTINO BIO

100% Chardonnay

Production area: Madruzzo (TN)

Terrain: un vigneto nel pieno della sua maturità, collocato a 250m slm su un terreno d'origine arcaica, creato nel corso del tempo dai ghiacciai e dal fiume Sarca, parte integrante della Valle dei Laghi, composto da depositi ghiaiosi e sabbiosi **Harvest:** manual

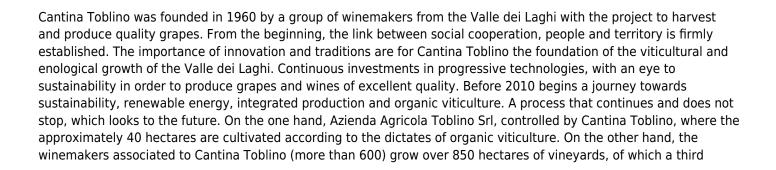
Vinification: shortly after soft pressing of the grapes, the must is partitioned into steel where it undergoes a short fermentation with cold maceration, into terracotta amphorae where it remains in contact with the skins for the next 7 months, into small French oak barrels where it undergoes malolactic fermentation

Refinement: the wines are blended and then aged further in steel until bottling over 10 months after harvest and for several months in the bottle, integrating as best as possible the organoleptic characteristics developed over the course of the different aging periods

Color: profondo giallo paglierino dai riflessi dorati
Fragrance: Refined and elegant, with pleasant fruity hints of
Williams pears, white peach, and Golden apple that combine
with floral notes of jasmine and lily of the valley
Flavor: gentle entrance into the mouth and then opening up
and filling the palate with all its complexity, vivacity and
elegance. A very fine and persistent finish, mineral and savory,
with great freshness and aromatic depth
Alcoholic Grade: 12,5% vol



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





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 "Vent" 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.