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

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

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.