# Toblino Winery

**Italy - Trentino-Alto Adige - Madruzzo (TN)**




## LARGILLER NOSIOLA VIGNETI DELLE DOLOMITI IGT

**100% Nosiola**

**Production area:** Madruzzo (TN)
**Terrain:** terreno d'origine fluviale con una forte componente argillosa
**Harvest:** manual
**Vinification:** the selection of the best Nosiola grapes allows for a soft pressing to slowly extract a high quality must followed by a light maceration on the skins. Soon after, fermentation is started in large oak barrels where the wine ages for more than 6 years before bottling
**Refinement:** following bottle aging for several months and almost 7 years after harvest, the wine is finally ready to be marketed. For this reason, Largiller is produced only in the best years, when the quality of the grapes expresses its full potential
**Color:** profondo colore giallo paglierino con brillanti riflessi dorati
**Fragrance:** Intense and complex: light fruity nuances reminiscent of grapefruit and green apple are accompanied by soft floral touches reminiscent of broom and wild lime, leaving a delicate hazelnut hint on the finish
**Flavor:** balanced structure, broad, round and with excellent persistence, concluding very fine and elegant with hints of wood and minerals
**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.