

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

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 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.