CUZZIOLGRANDIVINI

# 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

## LAS LAGREIN TRENTINO BIO

**100% Lagrein**

**Production area:** Madruzzo (TN)
**Terrain:** vigneto di oltre 10 anni, maturo ed in grado di esprimere la sua potenza, collocato a 250m slm su un terreno di origine glaciale calcareo-argilloso, con presenza di ghiaia
**Harvest:** manual
**Vinification:** shortly after crushing-destemming, the must undergoes alcoholic fermentation with indigenous yeasts in French oak truncated conical vats, then is racked into French oak barrels where it undergoes malolactic fermentation that lasts for more than 20 days, giving the wine a ruby red color and soft tannins
**Refinement:** more than 12 months in the same small French oak barrels in which malolactic fermentation took place just before, the wine is then racked into steel tanks where it remains until bottling. Finally, it concludes its refinement with a few months in the bottle, supplementing with the passage of time the tannins
**Color:** profondo colore rosso rubino con sfumature granate
**Fragrance:** intoxicating scent of cherry, blackberry, blueberry, black currant surrounded by hints of violet. Harmonious spicy note and then cocoa, coffee, cloves
**Flavor:** powerful yet elegant, round, full-bodied palate that envelops with notes of ripe berries and spices. Mature and tenacious tannin. Long, round finish
**Alcoholic Grade:** 12,5% vol




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.