

Toblino Winery

Italy - Trentino-Alto Adige - Madruzzo (TN)



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

PRAAL PINOT BLANC TRENINO BIO

100% Pinot Blanc

Production area: Madruzzo (TN)

Terrain: conoidi a bassa pendenza e a morfologia regolare con depositi sabbioso-ghiaiosi

Harvest: manual

Vinification: shortly after the grapes are gently pressed, 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

Refinement: the different parts are assembled and then aged further in steel until bottling, more than 10 months after the harvest. This is followed by a few months of bottle aging to achieve perfect organoleptic balance

Color: intenso giallo paglierino con sfumature dorate

Fragrance: Delicate, harmonious, mineral scent. The fruit recalls cedar, apple, and kiwi with a hint of white flowers, hawthorn, and flint. A light spicy note accompanies and completes the picture

Flavor: Precise mouth entry, with a fresh, savory and pleasantly balanced palate, surrounded by fruity and floral hints with mineral overtones. A long, lingering finish that leaves great freshness and balance

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.