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

VèNT TRENTO DOC EXTRA-BRUT MILLESIMATO

100% Chardonnay

Production area: Madruzzo (TN)
Terrain: terreno di origine fluvio-glaciale composto da materiale calcareo e ghiaioso-sabbioso
Harvest: manual
Vinification: Vinification of the sparkling wine base until the spring following the harvest
Refinement: bottle draught. This starts the second fermentation in the bottle, initiating a long period of maturation in contact with yeasts that lasts for an average of 36 months. Light handling of the bottle allows the yeasts to interact best with the other components of the wine, giving it unique characteristics. Finally, disgorgement and a light dosage are carried out to maintain its absolute freshness and elegance
Color: perlage fine e persistente, giallo paglierino intenso dai riflessi dorati
Fragrance: bouquet of great complexity and finesse, with hints of ripe citron, orange peel, crisp rennet apple that blend with fragrant memories of bread crust, almonds and light spicy hints
Flavor: Perfect balance of fruity, spicy and almondy scents. An innate freshness and elegance that ends with a long taste persistence
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.