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

VINO SANTO TRENTINO

100% Nosiola

Production area: Madruzzo (TN)
Terrain: asciutto e ricco di ghiaia
Harvest: manual
Vinification: pressing traditionally takes place during Holy Week, after one of the world's longest withering periods of almost 6 months, thus obtaining the precious must of Vino Santo with almost infinitesimal yields. Next, fermentation in small French oak barrels is started, which continues for more than 2 years going on to gradually reduce the sugar concentration
Refinement: in the same small French oak barrels where it rests for more than 10 years, ending its long maturation with more than a year in the bottle
Color: ambrato brillante
Fragrance: extraordinarily complex and elegant bouquet, with flavors of overripe peach and apricot, jam and honey
Flavor: pleasantly sweet and round, a great persistence and an important acidity that is perfectly balanced with the residual sugar to create a harmonious and never cloying combination
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.