

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 / "Vent" line 65,000

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: bright amber

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 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.