

CANTINA
TOBLINO



Since 1960 the hearth of viticulture
in Valle dei Laghi (Trentino)



Trentino

an open-air wonder

Trento & Rovereto – Art & Culture



Riva del Garda & Lago di Garda – Events & Free time



Trentino-Alto Adige



Valle dei Laghi – Lakes & Castles



Dolomiti – Mountain & Nature



Valle dei Laghi

the landscape around Cantina Toblino



Cantina Toblino is surrounded by the wonderful landscape of **Valle dei Laghi (Trentino)**. This enchanting place is located between the city of **Trento** and **Lake Garda**, at the foot of the beautiful **Dolomites**.

The surroundings are formed by a mosaic of **vineyards, olive trees, woods, lakes** and **mountains**, an attractive environment not only for **wine lovers** but also for all those who love nature. A unique place where the **balance** between **natural elements** creates the **ideal conditions for viticulture**.

Cantina Toblino

The legacy of the past with a look to the future

Cantina Toblino was founded in **1960** by a small group of vine growers to raise the fate of Valle dei Laghi (Trentino) after the 1950s crisis.

From the beginning, it was established as a **cooperative** based on the values of **commitment** and **solidarity** for **the sustainable production of high quality grapes and wines**.

Cantina Toblino, immediately after the construction of the headquarters, has made a fundamental contribution to restore the heritage of **Nosiola** and **Vino Santo**, icons of the enology in Trentino.



Cantina Toblino

A unique terroir

Valle dei Laghi, between Paganella and Monte Bondone, has its origin in the **Pliocene** about 3 million years ago. The composition and geological conformation of the soil (mainly **Dolostone, calcareous marl, calcium carbonate and magnesium**) foster the growth of the vine.

Valle dei Laghi is characterized by the regular presence of a wind from **Lake Garda**. This breeze, called «**Ora of Garda**», blows from late morning until late afternoon.

The wind «from the lake» is flanked by a fresh and sustained «mountain» wind, coming from the **Brenta Dolomites**, that blows between the night and the first hours of the day.



Cantina Toblino

An extraordinary viticulture

Cantina Toblino is the hearth of viticulture of **Valle dei Laghi** and **Trentino**.
Our vine growers carry on **ancient traditions** and encompass **modern innovation**.

The traditional **pergola trentina** meets the single/double guyot
and the spurred cordon building an exceptional **mosaic of vineyards**.

The **terroir** of Valle dei Laghi creates the perfect conditions for the cultivation of white grape varieties such as **Nosiola, Chardonnay, Pinot Bianco, Manzoni Bianco** and red grape varieties such as **Pinot Nero, Lagrein** and **Rebo**.

An **heroic viticulture**, where vine growers and vineyards thrive at the foot of the mountains that enricle Valle dei Laghi, integrating perfectly with the surrounding environment.



Cantina Toblino

Sustainability & organic viticulture

Since the end of 1990s, through the controlled company **Toblino Srl**, Cantina Toblino manages the 40 hectares of the **ex Trento Bishop's lands**. An entirely organic vineyard, base for the **development of sustainability** and **organic viticulture** in Valle dei Laghi.

Cantina Toblino has become over the years a **dynamic experimental field** where **innovative techniques** are tested and used daily in viticulture for **grapevine defence, organic management** and **maintenance of biodiversity**.

To promote **sustainability** and **organic viticulture**, we give **daily support** and **continuous training** to our members thanks to a team of agronomists and technicians. This led us to obtain the certification **SQNPI** (National Integrated Production Quality System) and **Valoritalia Organic Certification**.



Cantina Toblino

The icons of Trentino & Valle dei Laghi

Nosiola is the only white grape variety native of Trentino.

Depending on style and interpretation, it has to be «felt» from the land to the wine glass. A feminine name that brings the idea of a wine with absolute elegance, freshness and vertical. A grape variety suitable for the production of **great white wines** and **Vino Santo Trentino**.

Chardonnay is the key grape variety for viticulture and enology in Trentino.

The **terroir** and the **mild climate** of Valle dei Laghi create the perfect conditions for the production of ripe and healthy grapes, base for **exceptional white wines** and fresh, mineral and elegant **Trento Doc sparkling wines**.

Pinot Nero, indissolubly linked to the production of grapes and wines of excellent quality in many areas of Trentino Alto Adige, found a **perfect balance of soils, altitudes** and a **climate** that enhances its **absolute finesse** and **elegance** right here in Valle dei Laghi.



Cantina Toblino

Modern enology & tradition

At **Cantina Toblino** we are convinced that the role of the **enologists** is «simply» that of **enhancing in the best way what nature gives us** thanks to the daily work of our vine growers and agrinomists.

Cantina Toblino connects **modern enology** and **tradition** to produce high quality wines. **Stainless steel tanks, oak and acacia barrels, clay amphorae** of various shapes and sizes chosen according to individual vinification needs with a careful selection of artisans-suppliers, from known French tonnellerie (Orion, Mercurey, Meyrieux) to local amphorae producers (Tava).

Our grapes, harvested to the perfect degree of ripeness, follow **many different processes** according to **specific production needs** and **market trend**, always with the aim of producing **wines identifying** our unique way of interpreting viticulture and enology of Trentino.



Toblino Vènt

The expression of the savoir-faire of Cantina Toblino

Continuous research and development to reach always new qualitative horizons in the vineyard and in the winery, in 2016 led to the launch of the **Toblino Vènt project**.

This project, with the constant involvement of our **agronomists** and **enologists**, supported by the consultation of **Luca D'Attoma** and under the supervision of the General Director **Carlo De Biasi** (Green Personality of The Year 2013 for The Drink Business), wants to be the best expression of the **identity** of **Valle dei Laghi** and the **savoir-faire** of **Cantina Toblino**.

Toblino Vènt is a project starting from the choice of **the best plots** for the production of excellent quality grapes and continues in the winery, between **French oak barrels** and **terracotta amphorae**. A project that was born from **human passion**, in the vineyards and in the winery, and concludes with the wine tasting, an **unforgettable moment** that will always be impressed in our minds.



Cantina Toblino

The importance of people

Cantina Toblino is a social cooperative composed of more than 600 members-vine growers that cultivate 900 hectares of vineyards, a big family working in unison to produce great grapes and great wines.

With **great commitment** and **attentions** our vine growers carry on the winemaking tradition of Trentino. Every day they strive to achieve increasingly challenging goals. A constant care of the vineyard, a continuous manual work that requires **ability**, **passion** and **patience**.

A **professional team** that works in the **vineyards**, in the **winery** and in the **back/front office**, adds great value to the extraordinary work done by our vine growers. All these elements are the basis of the quality of our grapes and wines.



Hosteria Toblino

The modern taste of Trentino

Hosteria Toblino was born in 2007 with the idea of offering Cantina Toblino visitors the opportunity to tasting excellent wines combined with delicious dishes of our chef.

In the last few years, thanks to the ideas and the projects of **Franco Zanella** and **Chef Sebastian Sartorelli**, Hosteria Toblino has become one of the most appreciated cuisines of Trentino, obtaining important feedbacks from national and international gastronomy professionals.

An **unforgettable journey** between great food and excellent wines where the **taste of Trentino tradition** meet the **creative touch** of our chef.



Our wines



Antares – Trento Doc

Vintage classic method sparkling wines



Antares Nature
Trento DOC



Antares Brut
Trento DOC



Antares Rosé
Trento DOC Bio



Classici - Whites

Still white wines



Chardonnay
Trentino DOC Bio



Gewürztraminer
Trentino DOC Bio



Kerner
Trentino DOC



Müller Thurgau
Trentino DOC Bio



Nosiola
Vigneti delle Dolomiti IGT



Pinot Grigio
Trentino DOC Bio



Sauvignon
Trentino DOC Bio



Classici - Reds

Still red wines



Lagrein Dunkel
Trentino DOC



Pinot Nero
Trentino DOC Bio



Rebo
Trentino DOC



Schiava
Trentino DOC



Teroldego
Vigneti delle Dolomiti IGT

Classici – Roses & Sweets

Rose wine and still sweet wines



Lagrein Kretzer
Trentino DOC Bio



Goldtraminer
Vigneti delle Dolomiti IGT



Moscato Giallo
Trentino DOC Bio



Selezioni – Nosiola & Rebo

The uniqueness of Valle dei Laghi



L'Ora

Nosiola Vigneti delle Dolomiti IGT



Largiller

Nosiola Vigneti delle Dolomiti IGT



eLimarò

Rosso Vigneti delle Dolomiti IGT



Vino Santo

Trentino DOC

Selezioni – Toblino Vènt

The savoir-faire of Cantina Toblino



Vènt
Trento DOC



da Fòra
Manzoni Bianco
Trentino DOC Bio



Foll
Chardonnay
Trentino DOC Bio



Pràal
Pinot Bianco
Trentino DOC Bio



Baticòr
Pinot Nero
Trentino DOC Bio



Las
Lagrein
Trentino DOC Bio





Cantina Toblino S.c.a.

Via Longa,1 Loc. Sarche * 38076 Madruzzo (TN) Italia
+39 0461 564168 * info@toblino.it * www.toblino.it * www.toblinovent.it

