

## Felix Anton Bianco 2024

### Producer

For almost a century, the grapes from the vineyards were delivered to the Neumarkt cooperative, of which the family was a founding member, and which was once housed in the winery's old cellar. Since 2015, Anton Felix has been making wines as his own cellar master under his own family name - independently of the cooperative, which has since been merged into Tramin.

### Vintage report

The 2024 vintage was one of the most challenging in recent memory. Severe spring frosts and extreme rainfall throughout the season led to a significantly reduced yield. Careful vineyard work and rigorous selection during harvest were essential. While quantities are very limited, the wines reflect the resilience of the vintage and the character of our terroir.

### Characteristics

👃 White blossoms, subtle fruit;

👄 lively on the palate with fine structure and balance.

🍷 Ideal with seafood, white meats, and soft cheeses, Felix Anton Bianco also shines on its own by the glass

### Facts

Grape Variety	Chardonnay, Pinot Bianco
Terroir	Vineyards at 885 feet a.s.l., with mild Mediterranean microclimate. Soils consist of calcareous, post-glacial deposits on porphyry subsoil.
Appellation	Product of Italy
Vinifikation	Whole-cluster pressing, spontaneous fermentation, aged in stainless steel and large oak casks.



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