

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.



Art.No. BL1-24