Felix Anton Bianco 2023

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 2023 vintage brought weather extremes: a dry spring, followed by a humid summer with several heatwaves and high disease pressure. Careful biodynamic vineyard work and hand-harvesting were essential to maintain grape health.Despite the challenges, Chardonnay and Pinot Bianco show excellent freshness, precision, and moderate alcohol levels. The wines reflect the vintage's tension and the unique character of Egna's 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.

Alcohol	Acidity
13 %vol	6.5 g/l

Art.No. BL1-23

Package 0,75 l