



Wonderful World of Wine

March 2026
The WineSellar Club

2023 Vignalta Pinot Bianco

Table with wine specifications: Growing Region (Colli Euganei, Veneto, Italy), Varietal Composition (100% Pinot Bianco), Fermentation (Stainless Steel), Alcohol Content (11%), Suggested Retail (\$25.00), WineSellar Club Price (\$20.69).

Broad Strokes:

From the Winery: Vignalta was founded in 1980 by Lucio Gomiero in Colli Euganei (the Venetian Hills) of Northern Italy. After years of tasting quality Bordeaux wines, Lucio felt inspired to produce wines of similar caliber in his native land. Due to the fact that Colli Euganei shares the same lines of latitude as Bordeaux, red Bordeaux varieties have since proven to thrive in the region and have quickly replaced many indigenous varieties following the phylloxera devastation in the 1800s. Lucio paved the way for quality wine production in a region traditionally known for producing average wines. It has since gained notable recognition on a global scale. "Vignalta's strength lies primarily in its extensive vineyards: over 50 hectares on the best slopes of the Colli Euganei regional park. The winery style is a delicate compromise of the rich features offered by the volcanic hill terrain and the elegance typical of great wines."

Appearance:

I really like the appearance of the package. Everything reads clear and is straight-ahead graphics. The logo is interesting, as it is meant to depict the wide diurnal temperature fluctuations the vines receive through the summer months when the grapes are on the vine. This allows for longer hangtime, providing better acidity and more complex fruit. The other half of the graphic illustrates the volcanic hillside slopes they have. The wine itself has a soft yellow hue to it, with faint greenish tints.

Nose:

The aromatics are a bit more than delicate: Ripe Pinot Blanc fruit showcasing apple and pear, white peach, vanilla, roasted hazelnuts, spice and clove. You will also find lovely citrus notes of ripe grapefruit, lime and Meyer lemon.

Texture:

Medium in body and weight, feeling a bit more assertive than 11% alcohol may seem. Fresh, clean and crisp Pinot Blanc fruit is well balanced and well rounded, and the citric notes keeps the edge on through to the finish.

Flavor:

Apple and pear fruit step right into the action first thing. Along with the lemon-lime-grapefruit scent, the palate evolves into a softer Mandarin Orange taste. All this wonderfulness is followed by an interesting, malted milk shake component, grilled white bread, and minerals.

Serving Suggestions

This wine has startling quality for its price point. I am taking a case home to enjoy with friends!

