

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com

FIEGL

VITICOLTORI IN OSLAVIA FROM 1782

The farming company FIEGL, active primarily in the field of wine products, is located in Oslavia, a village on the gentle slopes north of Gorizia. Its historical origin may be traced back to the sale contract of a vineyard called "Meja" in 1782 on the name of Fiegl Valentino. After more than two centuries the brothers Alessio, Giuseppe and Rinaldo are running the company consisting of 30 hectares of land, 25 of which dedicated to vineyards. Friuli Isonzo DOC is located in south part of the Collio and Colli Orientali area and it is one of the best areas for the production of red wines but also white wines. The soil is rich in "ponca" the local name for "clay", great for the making of red wines.

VILLA DUGO

SAUVIGNON BLANC - Friuli Isonzo DOC



Color:

Slightly golden yellow

Aroma:

Vibrant, bright, fresh, herbal, gooseberry and mint. A classic Sauvignon Blanc from Friuli.

Palate:

Both fresh and refreshing, the mouth-filling herbal palate enhances the excellent fruit structure and length of this wine. Displaying intense gooseberry and capsicum characters, the lingering soft flavors provide a beautifully ripe and powerful wine with an abundance of richness, uplifted by fresh acidity and an impressive long finish.

Cellaring:

Both fresh and refreshing, this Sauvignon Blanc is best consumed upon release, however will continue to develop mouth filling fruit-driven flavors over the next two to three years.

Food Matching:

The fresh vibrant nature of this Sauvignon Blanc makes it a wonderful accompaniment to delectable seafood dishes such as poached scallops in a lime-scented broth or pasta al dente topped with bacon, sun dried tomatoes, parmesan and freshly torn basil.