

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## 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. Oslavia, in the Collio region, is one of the best sub zones for the production of white wines in Friuli, one of the most distinctive areas in Italy.

## VILLA DUGO

### MERLOT

Venezia Giulia

Indicazione Geografica Tipica



**Area of production:** Friuli Venezia Giulia

**Varietals:** 100% Merlot

**Color:** Deep ruby red tending to garnet red

**Aroma:** Full and fragrant aroma with soft bouquet of wild berries fruits and an underlying hint of vanilla

### **Tasting Notes:**

It is obvious from the first sniff that this is a wine made in the vineyards, as opposed to those invented in the winery. Medium-bodied with a very nice acid balance, the subtle flavors and aromas, coming from what is clearly quality fruit, hint of dried cranberries perhaps, plums and an odd, intangible something. The finish is long and complex, pleasant and harmonious.

**Cellaring:** 5-7 years

### **Food Pairing:**

Indicated with savory dishes such as risotto with mushrooms or "Milanese Style", with pasta dishes and meat ravioli. Pleasant wine if served with boiled or roasted, white or red meats.