

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## **VILLA DUGO** PRODUCED BY 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** **CHARDONNAY**

**ISONZO FRIULI - DOC**  
**Denominazione di Origine Controllata**



### **Color:**

Straw yellow with greenish tints.

### **Aroma:**

Elegant, hints of apple and crust of bread.

### **Palate:**

Dry, fresh and elegant, recalls the flowers of acacia. This medium bodied white wine has enormous depth and a remarkably buttery feeling on the palate. You will feel enormous amounts of pear, spice and peach flavors. The wine borders on elegance.

### **Cellaring:**

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

### **Food Matching:**

The fresh vibrant nature of this Chardonnay will be a wonderful accompaniment to minestrone, omelets, egg dishes and fish.