

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. A happy combination of geology, altitude and ventilation make it particularly fine place to grow grapes.

FIEGL PINOT GRIGIO

COLLIO
Denominazione di Origine Controllata



Grape: 100% Pinot Grigio

Vinification: Bunches are carefully destemmed and left to macerate for a short period. Next, the grapes are softly crushed. The must obtained is then allowed to settle. The now-clarified must is fermented at controlled temperatures in stainless steel tanks, where it matures for about six months.

Color: Yellow with golden yellow highlights.

Aroma: Broad and complex, with flowery notes of wild roses and acacia blossom; sensations of tropical fruit, apricot.

Palate: Elegant and full-bodied, with a good follow-through on the finish and attractively balanced acidity; soft, lingering finish with notes of peach and ripe apricot.

Tasting Notes: Pinot Grigio is so often innocuous; it's a real pleasure to find a complex rendition. This one shows grassy-herbal notes over white peach on the nose. These follow through to the palate with the addition of mineral notes and a pleasant bitterness and minerality through the extraordinarily long finish. It's light, dry and refreshing, with enough acid to work well with most foods.

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

Food Matching: Pinot Grigio pairs nicely with seafood, light pastas and cheese cracker combinations. Since this wine is full of fruit with a fleshy mouth feel and a crisp acid edge, this wine is a pleasure to drink as an aperitif, and pairs especially well with poultry or pork.

Past Vintages: Fiegl Pinot Grigio was one of the few Pinot Grigio's to win the prestigious 3 BICCHIERI award celebrated with the Italian Gambero Rosso Guide... the following was their description of the 2004 vintage:

"From the steel-vinified range, we liked the brilliant-hued Pinot Grigio, which shows concentration and ripe, white-fleshed fruit that follows through on the palate, A superbly rich wine of great depth, it tends to privilege elegance over muscle. This virtuoso performance at our tastings earned it Three Glasses". Gambero Rosso – Italian Wines 2006.