## **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.



Classification: Cabernet Franc Venezia Giulia IGT

Varieties: 100% Cabernet Franc

Vineyard: From vineyards located in the Isonzo region between Oslavia and Gorizia.

**Vinification:** Grapes are harvested exclusively by hand, stems are removed and the fruit goes through approx. 15 days of fermentation at a temperature of 25  $^{\circ}$ C (77  $^{\circ}$ F).

**Aging:** In barrique and tonneaux, usually used (maximum 3rd use), for about 6 months. It is then blended and left to rest in stainless steel tanks for about a month prior to bottling.

**Tasting Notes:** Ruby red in color with an intense and typical nose. Delicate palate, generous and elegant with soft tannins. Aging Potential: 6 years

Food Pairing: Pairs well with roasts and semi-aged cheese.

Average Production: 4,000 bottles