

# 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.

### FIEGL MERLOT "LEOPOLD"

COLLIO - DOC  
Denominazione di Origine Controllata



**Grape:** 100% Merlot

**Vinification:** The grapes undergo a double selection, before and after destemming. Virtually each single berry is carefully controlled as it progresses slowly on the inspection conveyor and discarded if not perfect for making its way into the fermentation tanks. At this point the grapes advance into the cuverie, where the ultimate technology of steel joins forces with the tradition of wood.

The fermentation takes place in state of the art stainless steel tanks which allow perfect temperature control. Maturation in Tonneaux of French oak lasted for about 3 years. After bottling begins, the wine is normally aged in temperature -controlled binning cellars for a minimum of an additional 3 years.

**Appearance:** Intense, almost impenetrable ruby red.

**Nose:** Broad, elegant and very complex, with sensations of prune and wild berries, harmonically matched with notes of spice.

**Palate:** Soft, structured, with sweet close-knits tannins in harmony with the acidity; fruity finish with hints of wild berry flavors.

**Tasting Notes:** Incredibly rich but also complex nose of liquorice, blackberry, graphite, violets and tobacco. Massive palate in both fruit and structure, which makes the balance and class even more impressive.

**Aging potential:** Very young but still possible to enjoy it now, it should look even better in another 10 years.

**Food Pairing:** Flavorful pasta or rice dishes, grilled or stewed meat, beef, roast pork, lamb and goat, or moderately mature cheeses.