

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 PINOT GRIGIO

ISONZO FRIULI - DOC
Denominazione di Origine Controllata



Color:

Light golden yellow, bright and brilliant.

Aroma:

Well expressed bouquet, slightly fruity.

Palate:

Dry, without harsh undertones tending to fresh softness. Fresh and substantial, with fruit and floral aromas; good texture and depth. This medium bodied Pinot Grigio is tangy, balanced and perfumed with lingering apple and mineral flavors. The wine borders on elegance.

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 five years.

Food Pairing:

Excellent with fish soups, grilled fish and dishes based on mushrooms. It is exceptional with lasagna made with sepia ink and dressed with prawn sauce.