

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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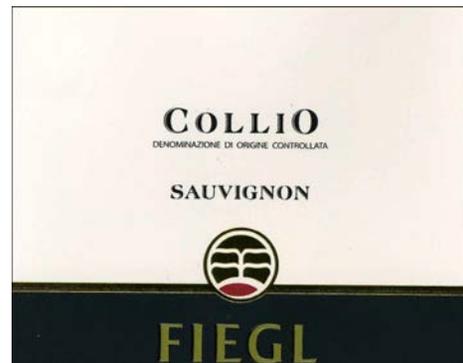
FIEGL

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 SAUVIGNON BLANC

COLLIO
Denominazione di Origine Controllata



Grape: 100% Sauvignon Blanc

Vinification: The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments in temperature controlled stainless steel tanks. After fermentation, the wine is left on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Color: Straw-yellow with golden highlights.

Aroma: White flowers, tomato's leaf, pepper and pineapple.

Palate: Varietal, intense, penetrating, persistent, complex, refined, with notes of elderflower, passion fruit, lychee, grapefruit, lime, candied citrus and sage; hints of boxwood, vanilla, mint, bergamot, tomato leaf and rambutan.

Tasting Notes: Vibrant, long and crisp, with character and structure; an harmonious acidity gives freshness; varietal hints are marked and intense; complex and persistent aftertaste.

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

Food Pairing: Excellent as an aperitif, Sauvignon is also an outstanding partner for asparagus, vegetable soups, creamed pulses and marinated fish.