CUZZIOLGRANDIVINI

Doro Princic

Italy - Friuli Venezia Giulia - Cormòns (GO)



DORO PRINCIC

Ownership/Founders Alessandro Princic / Isidoro “Doro” Princic
Start of Activity 1952
Vitiviniculture Traditional
Hectares 12
Bottles produced 45.000

CABERNET FRANC COLLIO

100% Cabernet Franc

Production area: Vineyards located on the hills around the farm center with differentiated southeastern exposure
Terrain: Marnoso
Harvest: Handbook
Vinification: Grapes are harvested entirely by hand when perfectly ripe. In a short time they reach the winery where the berry is separated from the stalk; they are then left to ferment and then macerate for about 25 days
Refinement: After racking, the wine is aged for about 24 months in small 20 hl oak barrels, then assembled in steel tanks and then left in the bottle for 2 months
Color: Intense ruby red
Fragrance: Herbaceous when young; as it ages it acquires elegance
Flavor: Soft and velvety, with robust tannins and a fruity finish
Alcoholic Grade: 14% vol



Isidoro Princic, alias “Doro”, started bottling his first wines in 1952: self-educated in Pradis, in the village of Cormòns, he was among the first vine growers to believe in Collio wines. Today Sandro, his son, is proof of that belief as he continues the work of his father. Always flanked by the irreplaceable Grazia, his wife, who follows the hospitality, Sandro is a point of reference of Collio, with his elegant and refined wines, the result of the labour in the vineyards, which amount to 12 hectares of land. His white wines are always vinified in steel, while the reds are vinified in barrels of 20 hectolitres. Since a few years Doro's son, Carlo, joined the company to give a hand to his grandfather with the vineyard management. Six white wines, two of which are ambassadors of their terroir, and two red wines are proofs of one of the greatest interpreters of Collio’s and Friuli’s wines, always respecting the tradition.