

# Doro Princic

Italy - Friuli Venezia Giulia - Cormons (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 Cormons, 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.