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

FRIULANO COLLIO

100% Friulano

Production area: Vineyards located on the hills around the farm center with mainly southeastern exposure
Terrain: Marnoso
Harvest: Handbook
Vinification: The grapes are harvested entirely by hand, at perfect ripeness and during the coolest hours of the morning. In the winery, soft pressing of whole grapes takes place. The flower must, after an initial racking, is placed in temperature-controlled fermentation tanks
Refinement: The wine remains on its fine lees for at least 8 months before being bottled
Color: Straw yellow with greenish highlights
Fragrance: Fine and delicate with typical hint of almond, with wild herbs and sage
Flavor: Round, with slightly lower acidity content than the winery's other wines
Alcoholic Grade: 13.5% 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.