

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

MERLOT BLUE LABEL COLLIO

100% Merlot

Production area: Vineyards located around the farm center with 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: Ruby red

Fragrance: Slightly herbaceous

Flavor: Complex and soft structure with great balance. Over time it refines considerably and develops a great bouquet

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.