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

PINOT BLANC COLLIO

100% Pinot Blanc

Production area: Vineyards located in the hills around the farm center with varying exposure, but predominantly southeastern
Terrain: In prevalenza 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 then remains on its fine lees for at least 8 months before being bottled
Color: Straw yellow
Fragrance: Delicate with nuances of white flowers and fruits and a remarkable fragrance reminiscent of golden apple
Flavor: Mineral, persistent and intense
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.