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 GRIGIO COLLIO

**100% Pinot Blanc**

**Production area:** Vineyards located in the hills around the farm center with 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
**Fragrance:** Fine and elegant, fruity and complex, it takes on a broad fruit bouquet (peach, pear) over time. Notes of wild flowers emerge
**Flavor:** Dry, balanced between softness and acidity
**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.