



COLLIO PINOT GRIGIO

GRAPE VARIETIES USED:

Pinot Grigio

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

4500 - 5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, first mid of September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*

**WINEMAKING METHOD:**

*destemming with short skin maceration.
The must obtained is decanted only with
the help of the cold; one part ferments
in French oak barrels, the remaining
part ferments at a controlled temperature
in steel tanks. The two types are then
assembled before bottling*

**AROMA AND FLAVOR
PROFILES:**

*straw yellow color with coppery
reflections, typical and intense aroma
reminiscent of banana and linden
flowers. On the palate full and velvety
flavor, good persistence, excellent structure*

**FOOD AND WINE
MATCHING:**

*center-lunch wine for hearty soups, light
meat risottos, boiled white meat. Delicate
dishes based on fish, shellfish*

AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN

34071 ŽEGLA N. 10 CORMÒNS (GO) ITALIA – TEL/FAX +39 0481 61177 – P. IVA 00461520314



COLLIO MERLOT

GRAPE VARIETIES USED:

Merlot

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

3500 - 5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

*manual, end of September –
first days of October*

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called “ponca” in the local dialect*

**AROMA AND FLAVOR
PROFILES:**

*legant and complex aroma with scents
of small red fruits in harmony with
spicy notes. The wine is round, soft, well
structured and with a long persistence*

**FOOD AND WINE
MATCHING:**

savory first courses, grilled red meats

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COLLIO SAUVIGNON

GRAPE VARIETIES USED:

Sauvignon

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, first mid of September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*

**WINEMAKING METHOD:**

*soft pressing of the grapes, cold
decanting of the must. Fermentation
and subsequent refinement take place
completely in steel tanks*

**AROMA AND FLAVOR
PROFILES:**

*due to its complexity, it needs a short
oxygenation, which allows it to express
at best elegant scents of elderflower
and wisteria, tomato leaves, sage and
rosemary that persists for a long time on
the palate.*

*Food and wine matching: excellent
with meat tartare, risotto with seasonal
vegetables, omelette with herbs and
asparagus*

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COLLIO FRIULANO

GRAPE VARIETIES USED:

Friulano

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

3500 - 5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*

**WINEMAKING METHOD:**

*after soft pressing, the must obtained is
decanted only with the help of the cold.
Fermentation takes place in steel tanks at
a controlled temperature to optimize the
organoleptic characteristics of the wine
that will be obtained*

**AROMA AND FLAVOR
PROFILES:**

*full taste with light herbaceous notes
and scent of acacia flowers, with a
characteristic note of bitter almond; well
structured and persistent, good acidity
and alcohol content*

**FOOD AND WINE
MATCHING:**

*it matches with lean appetizers, raw
ham, soups in broth and white meats*

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COLLIO BIANCO

GRAPE VARIETIES USED:

depending on the vintage, different percentages of Friulano, Malvasia, Chardonnay and Sauvignon

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

3500 - 5200 plants per hectare

HARVEST METHOD

AND PERIOD:

manual, September

PRODUCTION AREA:

municipality of Cormòns (Gorizia) in the Žegla, Novali and Russiz areas in the heart of the D.O.C. Collio

CHARACTERISTICS

OF THE LAND:

the lands have a hilly position and are made up of sandstone marls of Eocene origin, called "ponca" in the local dialect



WINEMAKING METHOD:

Collio Bianco is obtained by the blending of the original vines vinified in purity. Part of the musts ferments in small French oak barrels, part vinifies in steel tanks at a controlled temperature. In spring the wines are blended and aged in the bottle

AROMA AND FLAVOR

PROFILES:

particular, delicate perfume in which notes of ripe fruit stand out. Notable body, persistent, in harmony with the olfactory sensations

FOOD AND WINE

MATCHING:

delicate fish dishes but also more sophisticated and demanding preparations and grilled white meats

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COLLIO CHARDONNAY

GRAPE VARIETIES USED:

Chardonnay

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

4000 - 5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, mid September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*

**WINEMAKING METHOD:**

*after soft pressing, the must obtained is
decanted only with the help of the cold.
Part of the must ferments in French oak
barrels. The remaining part ferments at
a controlled temperature in steel tanks.
The two types are then assembled before
bottling*

**AROMA AND FLAVOR
PROFILES:**

*intense aroma, characteristic, delicate
scent of yeasts. Full flavor, robust and at
the same time velvety. Excellent structure
and persistence*

**FOOD AND WINE
MATCHING:**

*perfect with herb risotto and delicate
fish-based dishes; if aged, it also goes
well with more flavorful dishes and
white meats*

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COLLIO RIBOLLA GIALLA

GRAPE VARIETIES USED:

Ribolla Gialla

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

5000 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, second mid of September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Žegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*

**WINEMAKING METHOD:**

*destemming with short skin maceration.
The must obtained is decanted only with
the help of the cold; one part ferments
in French oak barrels, the remaining
part ferments at a controlled temperature
in steel tanks. The two types are then
assembled before bottling*

**AROMA AND FLAVOR
PROFILES:**

*delicate aroma, with floral, apple and
citrus scents. Slightly tannic. Good
structure and minerality*

**FOOD AND WINE
MATCHING:**

*cold meat and fish appetizers and delicate
fish dishes. Excellent as a pre-dinner
drink*

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