

LE MONDE

Nearly a millennia ago under the dominion of the Republic of Venice, the region of Prata di Pordenone started to gain importance as an agricultural region. Le Monde is a territory lying within this region between the Livenza and Meduna rivers, close to the border between the provinces of Treviso and Pordenone, all within the D.O.C of Friuli Grave.

Friuli Grave is the largest appellation in Friuli Venezia Giulia accounting for more than 50% of the region's wine production. The high Friuli plain, sheltered by the Alpine foothills, has a particularly original landscape marked with stony soils called "Magredi" or "Grave". Over thousands of years, rivers deposited enormous quantities of calcareous-dolomitic material. The foothills protect the valley from the icy winds from the north. The nearby Adriatic Sea provides a maritime influence. The pebbles and stones reflect the light in the day and store heat to be released at night. All this creates an environment very well suited to agriculture.

Le Monde takes its name from the Germanic word "mundio" that referred to the protection granted by the Austrian Emperor to some lands. With 50 hectares (125 acres) of vineyards, Le Monde was founded in 1970 by the Pistioni family and taken over by the Maccan family in 2008. The Maccan family is from the Prata di Pordenone area and became quite successful in industrial technology. The family had the desire to lift the quality of wine in the region to its highest potential. Alex Maccan, then 31, passionate about wine was energized and enthusiastic to take on the task.

Alex, with his wife, Marta Paladin Furlan, decided to make their mark in the region. Marta is an architect. Along with good friend, architect Alessandro Isola, she designed the renovation of the 18th century historical villa. The trio created a winery where tradition finds the right combination with modernity and design elegance. No expense was spared to bring in the latest of winemaking technology. They designed all aspects of the winery to reflect a modern approach to winemaking and respect and sensibility to nature. For example, solar panels generate 70% of the winery's electrical needs. The design elements throughout the winery are modern and exciting. The villa is spectacular!

From the beginning, the Maccans sought the advice of top wine consultants, first Franco Bernabei and now Giovanni Ruzzene. They wanted to produce wines with freshness of fruit, balance, with immediate accessibility and enjoyment.

The soils here are a mixture of clay and chalk. The vines were planted with a density of 1200-2000 vines/acre. Most vines are over 30 years of age. Indigenous and international grape varieties make up the mix. There existed wooded areas on the borders of the property that were extended by Alex. He farms in a sustainable manner and as close to organic as nature will allow. The extended woods were to further protect his vineyards from neighbors who may not share his dedication to the environment. 7 hectares (17 acres) lay fallow for three years so in 2015 the land could be farmed organically.

At harvest, dry ice is used to keep the grapes cool on their very short journey from the vineyard to the winery. The latest bladder press equipment is utilized for gently pressing of the fruit. Wines are vinified in stainless steel tanks to retain freshness of flavor and aromatics. Tanks are first filled with nitrogen prior to the wine entering the tank. This new technique allows Alex to use almost ½ as much sulphur in the winemaking process. Fermentations are temperature controlled to be long and slow to bring out richness and aromatics.

Alex has succeeded in producing eminently delicious, fruity, and balanced wines. When he was the first winemaker in the region to receive a "tre bicchieri" from Gambero Rosso, he knew all his hard work and innovation had paid off. The future looks very bright at Le Monde!



WINES

Pinot Grigio
Pinot Bianco
Friulano
Ribolla Gialla
Cabernet Franc
Refosco dal Peducolo Rosso