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Le Monde winery unveils new Pinot Bianco wines highlighting Friuli’s winemaking tradition

Estate presents two distinct expressions of the grape, emphasizing regional identity and international appeal for Italian white wines

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On April 30, 2025, in Prata di Pordenone, Friuli-Venezia Giulia, Le Monde winery presented its latest achievements with Pinot Bianco, a grape that has become a symbol of the region’s winemaking tradition. The estate, located between the Livenza and

Meduna rivers in Western Friuli, has focused on expressing the full potential of Pinot Bianco through two distinct wines: Pinot Bianco DOC and Alma Pinot Bianco DOC.

Pinot Bianco was introduced to Friuli in the 19th century. Over time, it has become one of the most recognized white varieties in the area. Le Monde has established itself as a leading producer of this grape, thanks to its vineyards' unique soil composition. The land features a balance of clay and active limestone, which is considered ideal for growing Pinot Bianco. Alex Maccan, who has managed Le Monde since 2008, explained that the winery's commitment to single-varietal wines allows them to highlight the specific qualities of their vineyards. He emphasized that Pinot Bianco has become central to their production philosophy.

The winery's Pinot Bianco DOC Friuli is produced using a cold pre-fermentation maceration that lasts between 24 and 36 hours. This is followed by gentle pressing and fermentation at controlled temperatures. The wine is then aged on fine lees for several months. This process results in a wine with a straw-yellow color and greenish highlights. The aroma combines exotic fruit with white peach and subtle spice notes. On the palate, it is warm and velvety, with balanced acidity and structure. This wine has received significant recognition, including ten consecutive years of Tre Bicchieri awards from Gambero Rosso. It pairs well with roast beef, light appetizers, and seafood.

Alma Pinot Bianco DOC is part of Le Monde's Icone collection and is known for its structure and aging potential. The production process includes a shorter cold maceration of 12 to 24 hours before soft pressing. Fermentation takes place slowly at controlled temperatures, which gives the wine body and allows it to age for up to ten years. In the glass, Alma shows a straw-yellow color with golden reflections. Its aroma is intense, featuring ripe exotic fruits, white peach, and mineral notes reminiscent of flintstone. The taste is velvety and savory with a lingering finish. Alma pairs well with delicate starters, fish such as sea bream or lobster, seafood soups, and lighter main courses like roast beef.

Le Monde's approach reflects a broader trend in Friuli toward producing high-quality single-varietal wines that respect local traditions while appealing to modern tastes. The winery's focus on soil quality and careful winemaking techniques has helped it stand

out in a competitive market.

The release of these two wines comes at a time when interest in Italian white wines continues to grow internationally. Le Monde’s efforts highlight how regional identity can be preserved through careful vineyard management and attention to detail in the cellar. By offering two different expressions of Pinot Bianco—one fresh and versatile, the other structured and age-worthy—the winery aims to showcase both the grape’s adaptability and Friuli’s unique terroir.

Both wines are now available for tasting at the estate in Prata di Pordenone and through select distributors in Italy and abroad. With these releases, Le Monde reinforces its reputation as an ambassador for Friulian winemaking and as a reference point for Pinot Bianco lovers worldwide.