



Italy > Friuli-Venezia Giulia > Prata di Pordenone



Estate owned by:
Family Maccan

Winemaker:
Stefano Maccan

Year Founded:
2012. Three generations of the Maccan family have been farmers.



Farming and Land:
Certified sustainable farming practices over 57 acres with average elevation of 164 feet. Soil is medium density clay and limestone. The oldest vines were planted in 1963.



Production (cases):
Ribolla Gialla Spumante - 400
Pinot Nero Rosé Spumante - 200
Pinot Grigio Arimato - 825
Sauvignon Blanc - 400
Ribolla Gialla - 160
Cabernet Franc - 650
Refosco - 160



uvaIMPORTS.COM

*Personally selected, hand-harvested wines
from the best family vineyards.*



The 57-acre estate of Tenuta Maccan was founded in 2012 on land with a winemaking history reaching back to 1788. Here, the Maccan team pays homage to tradition while innovating with modern best practices.

Guiding the mission is Stefano Maccan, the current generation of a farming family that combines its legacy of agricultural stewardship with their passion for crafting spectacular wines. Perhaps the best voice for this story is Stefano himself:

"Our family has always lived here, ever since my forebears began to work on our land. As a child I observed and absorbed the natural cycle of the seasons, month after month, year after year. About 15 years ago, I got invited to my first wine tasting, following which I began to take interest in winemaking, to understand wine and to meet industry experts. My family's passion for farming grew inside me until it became something more than mere curiosity and turned into determination... the determination finally to produce my own family wine.

"I've never been a great wine drinker, but I do drink the great wines made in our area. My family and I enlarged the original estate and planted younger vines, which are now ripe for picking.

"In 2012 we set up Tenuta Maccan and in these few, short years we have achieved excellent results in terms of product quality and service efficiency. Over the next few years we want to expand our business in order to achieve even greater customer satisfaction. Our aim is to grow and make progress in this sector and our hope is that one day our family's future generations will continue this tradition."

About the land:

The Friuli Venezia Giulia DOC zone was formed over centuries of flooding by the Tagliamento, Meduna and Cellina rivers. Today, the soil is rich in dolomitic limestone and, in particular, contains fossils and minerals. The vines thrive in this rich environment and transfer those remarkable, natural characteristics into every grape.

The soil's high limestone content means it is perfect for making white wines that are lively, light and fresh on the palate. Red wines favor the soil's mixture of clay and pebbles.

Lastly, being nestled between the sea and mountains creates a unique microclimate that enhances Tenuta Maccan's organic and certified sustainable farming techniques.