AZIENDA AGRICOLA
MOLETTO® news
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MOLETTO
1960-2010
FIFTY YEARS
OF WINES TO TELL THEIR STORY

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SEASON OF *Novello* WINE
discover it at page 6

LISON CLASSICO, A WINE TO BE DISCOVERED!

This great wine, one of the standouts of the Moletto line, can be tasted at the Venice Marco Polo Airport from September 17th to October 13th. Transiting passengers will be able to enjoy this wine which will win over even the most discerning palates. Lison Classico Moletto is part of the wine and gastronomic tour Verona's Vinitaly has staged at the Marco Polo airport.

It is the product of the vineyards on Moletto land in Belfiore di Pramaggiore, in the heart of the controlled designation of origin "Lison-Pramaggiore" area. The clayey-calcareous soil of alluvial-sedimentary origin, promote controlled growth, aided by regular spur pruning.
The harvest of this Lison Classico took place in the fourth week of August 2009.
Vinification takes place, cold, in stainless steel, with maceration on the pomace. Followed by alcoholic, and subsequently, malolactic fermentation. It is aged in the bottle.
The result is surprising: a vintage 2009 wine that is light straw yellow in color with an intense, warm and enveloping bouquet.
On the palate it is smooth, velvety, elegant and persistent. Marked by a soft fullness, harmonious to the palate. Just waiting to be discovered!
It should be served at a temperature of 12-14°C and is perfect with light, Italian-style antipastos and first courses, and fish-based main dishes. Alcohol content: 13.5%.

SPOTLIGHT ON A GREAT WINE

The voluntary consortium regulating Lison-Pramaggiore DOC wines was created in 1974 to promote the three wines of the two controlled designation of origin categories which existed at the time: the Lison Tocai and Pramaggiore Merlot and Cabernet. From its inception, the primary task of the Consortium was to safeguard and promote the quality of Lison-Pramaggiore DOC wines. Subsequent to our commitment to promoting and featuring the wine, the Tai-Lison project was created, with the support of the Ministry of Agriculture and the Veneto Region, its purpose being to inform the market and consumers about the new designation of what was formerly known as Tocai. In the Lison-Pramaggiore area, the old name has been replaced by the terms "Lison" and, specifically, "Lison Classico", for grapes from vineyards located in the heart of the Lison-Pramaggiore DOC area, while for the rest of the Veneto region, the designation "Tai" must be used. This project involves a series of multi-disciplinary communications initiatives in order to promote and focus renewed attention on this fine product from our area.

Mauro Stival
President, Consortium of the Lison-Pramaggiore DOC Wines

ORIGIN OF THE "TAI" NAME

TAI—a new name for a centuries-old wine. Many will recall that "Tocai" was the name used for a variety commonly found in northeast Italy. But the use of this name to designate a wine became simply impossible from a legal standpoint following the European Union's exclusive attribution of the designation to the Hungarian region of Tokay. It all began in the 1990s with the European Union giving Italian producers time to find a new name different from the then-existing one for the wine from the Tocaj vine.

"It took all of my energy, first as the vice president of the Veneto region, then as Minister," Luca Zaia, the current Governor of the Veneto Region, tells us, "to bring to fruition 'Tai', the term already registered and made available by producers in Treviso who, in turn, had inherited it from Piero Pittaro, one of the greats in the wine history of north-east Italy. At Vinitaly 2007, the name Tocai was finally laid to rest. "The king is dead, long-live the king": immediately after, in fact, the first bottle with the "TAI" label was baptized, testifying to the rebirth of a splendid wine which wine-lovers could not be prevented from enjoying only for bureaucratic reasons. So, from this point on, it was known as TAI.

Italian regional and national governmental bodies have acted to accompany this wine into the wine arena so that everyone could know it, taste it, appreciate it and, naturally, buy it. Perhaps even today in Italy and abroad, there may be people who see a bottle of TAI and ask themselves what it is. For this reason, it must be promoted and spotlighted, and people must be introduced to it and have it explained that TAI is the same wine it always was, with its age-old roots, tradition and variety, just with another name. A wine that is all ours, from the Veneto region, that no one else can copy.

PROMOTING SECURITY

BRC and IFS standards certification.

An important and prestigious result for Moletto Winery that involves having obtained BRC and IFS standard certification. This is, today, a basic request of many European retail distribution chains. Developed by the British Retailer Consortium (BRC) and BDH (IFS), these standards have been designed to ascertain supplier conformity with legal and safety requirements for food. The primary requirements of the standards involve adoption of an HACCP system, implementation of a documented quality and control system for products, processes, personnel and workplace environmental conditions. These standards are currently recognized by the majority of English, German and French retail chains and an increasing number of European distribution chains in general. On July 1, 2008, version 5 of the BRC standard entered in effect, which takes its name from the Global Standard for Food Safety (GSFS). The requisites of these standards are applied to all operators within the chain who wish to implement an effective system of food safety management by stimulating management in those points of the chain that can most often give rise to health and hygiene-related problems. The standard covers both direct players in the agrifood chain (producers, distributors) as well as indirect players involved (packaging producers, cleaning and fumigation services, etc.). This certification, issued by an independent body, provides the consumer with further guarantees regarding the food health and safety of the products they purchase. Moletto is also an ISO 9001:2008 certified company and is licensed to bottle organic wines. Now, having obtained BRC and IFS standard certification, the quality of Moletto wines and other products has been enhanced.

CLEAN, RENEWABLE ENERGY FROM THE SUN

For Moletto Winery, the sun's light and heat are indispensable for the growth and maturation of its grapes, but soon they will also serve in another way—as a renewable source of energy.

Just installed on the winery roof is an integrated solar power system capable of producing 199.83 Kwp of electrical power. Each year, close to 200,000 kwh of clean solar energy will be produced. And this, over twenty years of activity, means approx. 3,900,000.00 kwh of clean energy produced.

Specifically, it means that significant amounts of the following substances will not be released into the atmosphere: CO_2 – carbon dioxide 1,934,400.00 kg; SO_2 – sulphur dioxide 3,627.00 kg; NO –nitrogen oxide 2262 kg; particles 117.00 kg. Gas and fuel oils saved over a twenty year period: 2,535.00 tons.

The choice of solar energy is one that fits perfectly into the winery's corporate strategy centered on respect for and safeguarding of nature which, for over fifty years, has been Moletto's right-hand partner.

THE 2010 HARVEST

Mother Nature still refuses to be ruled by man!

This was seen in the 2010 harvest where, following years of early harvest, including in mid-August, work continued through the end of August and first few days of September. Exactly the same thing happened a couple of decades ago.

Exactly the same thing happened a couple of decades ago. The weather influenced grape maturation, but the must yield is more than good. Quality is very high with healthy grapes and excellent alcohol content. This is the situation for white grape varieties. For a red grape evaluation, it is still early.

Half a century of experience, and an approach that has left its mark on the history of the wine growers of the Treviso area. This year, the Moletto Winery, founded in 1960, celebrates its 50th anniversary. A saga – that of the Moletto Winery – born of a bond with agriculture and the environment spanning three generations.

Love of the earth and its fruits does not come about by chance. The Stival family had always been involved in agriculture, albeit of varying forms. The head of the family, Giovanni, earned his living buying and selling land and working as a rural estate agent. His son, Mario, decided to follow in his footsteps. He had completed his studies, which were partly of a classical nature and partly oenological. For a number of years he travelled extensively in the Veneto and Friuli regions; there was not an estate or a vineyard that escaped his attention. Until one day, totally unexpectedly, he stumbled upon the farm that was to change his life: seventy-five hectares in a delightful area of Motta di Livenza, a city in the province of Treviso. Undecided whether to sell it or keep it, he persevered for some time in his profession as estate agent. But the call of the earth became stronger and stronger, and Mario finally decided to settle in this area, becoming a full-time wine grower. He threw himself with enthusiasm into this enterprise, which he regarded as a stimulating, if not totally risk-free, adventure. The year was 1960.

The Moletto land, a precious treasure.

The name Moletto indicates that this area was originally covered by a forest belonging to the estate of the Podestà of Motta, governed, at the time, by the Republic of Venice. The Moletto forest was not, however, a particularly large source of income for the Community. From 1450 on, the inhabitants started using the wood from this forest for repairing the town houses, deforesting an extensive part which, in 1522, was rented out as fields for cultivation. Thanks to this deforesting, a resource that was to prove precious in the years to come was discovered: the new tillable soil was rich, being predominantly siliceous with a clayey-calcareous component that made it particularly suitable for vine growing.

1967: the turning point.

The year 1967 sees the business restructured, its management methods transformed and the share-cropping system eliminated and the Moletto vineyards cover, at this time, approximately fifteen hectares: 5 with the Verduzzo variety, 5 with Franconia (the celebrated Moletto Red, winner of numerous prizes, for which the winery is custodian of the vine cuttings), 2 with Raboso Veronese, 1 with Marzemina bianca and 2 with Prosecco.

In 1967, in the aftermath of the dramatic flood which had brought Motta di Livenza and its economy to its knees, commendatore Mario Stival decided it was time to make the great leap: bottling. His wife, Anna Maria, was, of course, right behind him in this decision; from the very start she had been totally involved in her husband's new business. Anna Maria designed the label for the first bottled wine. With baited breath, the Franconia wine was entered in the national competition of Pramaggiore: and won the gold medal! It was the first of a long series!

The initial seventeen hectares were incremented from one year to the next by new acquisitions, to the extent that today the business extends over a hundred hectares, part of which is in the DOC Lison Pramaggiore area.

Over the years, the younger generation has entered into vineyard activity. The first was wine expert Mauro Stival, Mario's son, who today handles the commercial end of the business. He was followed by Giovanni, also a wine expert and the "creative nose" and head of the wine cellar, and by Chiara, responsible for marketing and public relations.

The winery's success in this half-century has been the result of tenacity, sacrifice and passion. But it is also thanks to our distributors and those who work with us and their meticulous attention to the clientele. People who for us at Moletto are invaluable friends. To all of you, thanks from the bottoms of our hearts. Let this be just the start of a shared journey for many, many years to come!

HERE WE ARE,
AFTER OUR FIRST
AMAZING 50 YEARS

50

MOLETTO®
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FIFTY YEARS
OF WINES TO TELL THEIR STORY

... AND INTERNATIONAL RECOGNITION CONTINUES

A number of red wines from the Moletto winery have been the recipients of prestigious international prizes.
At the *18° Concorso enologico internazionale Vinitaly 2010* **Gran Menzione** was awarded to **Cabernet Sauvignon "Selecti" 2003** Igt Veneto Orientale; the same wine to be given the **Gold Medal** at the *17° Concours Mondial de Bruxelles 2010*.
Decanter World Wine Awards 2010: **Bronze Medal** to **Merlot Barrique 2006** doc Piave and **Colmello Rosso 2003** Igt Veneto Orientale. The latter was also "Commended" at the *International Wine Challenge di Londra 2010* and awarded the **Gold Medal** at the *17° Concours Mondial de Bruxelles 2010* and at *MUNDUSvini 2010*.
About these awarded-winning wines: they are *all red grape wines*, the majority of which were harvested in 2003, a year characterized by very special—one could even say, extraordinary—weather conditions which brought out all the best red grapes had to offer. The result has been unique wines, perfect for aging. Another point of interest: *especially noteworthy* the native varieties, such as Franconia and Raboso, whose special qualities are made possible through the composition of the soil where the Moletto vines are cultivated, as well as, naturally, the unique characteristics of the varieties themselves. The result is intense wines, filled with character, which the wine-loving public is enthusiastically discovering.

MOLETTO MEDAL SHOWCASE CONTINUES TO GROW

At the *XII ENOCONEGLIANO 2010*, prestigious Italian regional wine competition held each year in the home of Prosecco wines, the following wines received the **Diploma di Merito**: **Colmello Rosso 2003** Igt Veneto Orientale, **Franconia 2008** Igt Veneto Orientale, **Merlot Barrique** 2006 Doc Piave, **Raboso 2004** Doc Piave, **Sauvignon 2009** Igt Veneto Orientale.
As can be seen, once again, local varieties with their special characteristics won over the jury.
These wines have been available for tasting by the Associazione Dama Castellana during the Festa dell'Uva festival held in the historic town center of Conegliano, Friday, Saturday and Sunday, September 24-26, 2010.

WINE ENTHUSIAST Magazine, April 2010

In its April 2010 issue, Wine Enthusiast magazine awarded 91 points to CABERNET SAUVIGNON SELECTI 2003 IGT V.O., 89 points to RABOSO 2003 DOC Piave, 88 points to COLMELLO ROSSO 2001 IGT Veneto Orientale, and 86 points to FRANCONIA 2007 IGT Veneto Orientale, plus an extremely flattering review. Wines, which like Raboso and Franconia highlight traditional qualities, while Cabernet Sauvignon Selecti and Colmello Rosso 2001 once again showed themselves to be precious gems capable of imparting intense and elegant emotions to wine-lovers.

CABERNET SAUVIGNON Selecti 2003 Igt V. O.

GOLD MEDAL
17° Concours Mondial de Bruxelles 2010
GRAN MENZIONE
Conc. Enologico Internazionale Vinitaly 2010

COLMELLO ROSSO 2003 Igt V. O.

GOLD MEDAL
17° Concours Mondial de Bruxelles 2010
GOLD MEDAL
MUNDUSvini 2010
BRONZE MEDAL
Decanter World Wine Awards Londra 2010
COMMENDED
International Wine Challenge Londra 2010
DIPLOMA of MERIT
XII Enoconegliano 2010

MERLOT Affinato in barrique 2006 Doc Piave

BRONZE MEDAL
Decanter World Wine Awards Londra 2010
DIPLOMA of MERIT
XII Enoconegliano 2010

RABOSO 2004 Doc Piave

DIPLOMA of MERIT
XII Enoconegliano 2010

FRANCONIA 2008 Igt V.O.

DIPLOMA of MERIT
XII Enoconegliano 2010

SAUVIGNON 2010 Igt V.O.

DIPLOMA of MERIT
XII Enoconegliano 2010

OBIETTIVO SU ...
COLMELLO ROSSO 2003

Un'annata splendida che sta riscuotendo consensi sempre maggiori. La riprova sono i premi che questo vino si è aggiudicato a livello mondiale, dal Concours Mondial de Bruxelles (Medaglia d'Oro) al Decanter World Wine Awards (Medaglia di Bronzo), all'International Wine Challenge di Londra (Commended), a MUNDUSvini 2010 (Medaglia d'Oro).

E' senza dubbio un vino importante, prediletto dagli intenditori raffinati, nel contempo sempre più apprezzato da coloro che esordiscono nell'accostarsi a vini di spessore. Colmello Rosso 2003 conquista con il suo bouquet eccelso, con il suo colore rosso rubino, con la morbidezza che gli consente di accompagnare diversi piatti di carne (gradazione alcolica: 14,5% vol.). Esso è il brillante risultato di una attenta selezione di uve Merlot (60%) e Franconia (40%). Un inciso: si noterà come sia presente quel Franconia autoctono che è una gloria dell'azienda Moletto. I vigneti di questa varietà sono presenti sin dagli inizi della storia di Moletto, che festeggia i cinquant'anni di fondazione. Già allora il vigneto di Franconia c'era e il commendator Mario Stival ebbe l'accorta, preveggente idea di mantenerlo e valorizzarlo. Nel suo acume di vignaiolo egli comprese che quei grappoli a bacca rossa avrebbero avuto un grande futuro. Tornando a Colmello Rosso, dopo la vinificazione su vinacce in ambiente a temperatura controllata, questo vino ha riposato in carati, di non grande capienza, in rovere di Allier per quattro anni ai quali è seguito lo stazionamento in acciaio a temperatura controllata per diciotto mesi prima del trasferimento in bottiglia per il completamento dell'affinamento, volto al raggiungimento di equilibrio in profumi e struttura. Al bicchiere si presenta con un rosso rubino intenso. Inebria già al profumo, che rispecchia il calore che si ritroverà nel gusto. Il sapore è grandioso, morbido, pieno e caldo; ha l'austera e vigorosa eleganza classica dei vini nobili.
La sua sontuosità è lo specchio dell'annata 2003, che ha dato frutti eccezionali. La morbidezza è tale da consentire i più svariati abbinamenti di carne: carni rosse grigliate, arrosti di carni rosse, stufati, stracotti, cacciagione e selvaggina.
Va servito ad una temperatura di 19-21°C.

PASSITO 2004 SOLAMINIS ET AMICIS

Il nettare da centellinare nelle sere d'autunno.
Esordisce con lucente veste ambrata ed oleosa consistenza. Complesso ma delicato all'olfatto. Ad ampi profumi di albicocca, uva sultanina, fichi, nocciole su elegante fondo vanigliato, si intrecciano marcate sfumature mielate e tostate. Caldo ed avvolgente al palato esprime la medesima avvolgente complessità olfattiva di frutta secca. Dolcezza ed alcolicità sono tra loro in armonia. Di carezzevole e vellutata tannicità e persistenza. E' un vino da meditazione per eccellenza, da gustare da soli. Nel contempo rappresenta un'ottima apertura con fois gras d'oca. Si accompagna a formaggi saporiti ben maturi, solletica il palato con pecorino e miele di castagno fino al connubio con il cacao amaro.

RABOSO DOC PIAVE MOLETTO:
VENDEMMIA 2004, CHE SORPRESA!

Elegante, con un fugace tocco di giovinezza che rallegra l'invecchiamento in barrique.
Misterioso, seducente, raffinato: è Raboso Doc Piave 2004 Moletto. L'annata ufficialmente è stata proposta ai consumatori solo da maggio e già i consensi positivi sono unanimi. Merito dell'essere, il Raboso Doc Piave 2004, il vitigno autoctono per eccellenza della Marca Trevigiana. La sua presenza è documentata in queste terre sin dal 1600. Vino nobilissimo, eccelso, capace di stupire per la sua modernità, l'eleganza, l'essere accostato senza timore ai piatti più elaborati. Le terre del fiume Piave s'identificano naturalmente nel Raboso Doc, con le loro ampie distese alluvionali, l'essere solcate oltre che dal fiume sacro alla Patria, da numerosi altri ridenti corsi d'acqua, dall'essere caratterizzate da antiche tradizioni e radicate usanze.
Raboso Moletto è prodotto proprio nei vigneti che si estendono nell'area aziendale di Motta di Livenza, ove un tempo sorgeva l'antico bosco del Moletto. Che ha regalato, nei secoli or sono, a questi terreni la natura argilloso-calcarea che rappresenta per questo vitigno la sede ideale.
I vigneti Moletto sono in parte giovani (11 anni) ed in parte risalgono al primo nucleo di impianti acquistati cinquant'anni fa dal commendator Mario Stival. La vendemmia proposta da quest'annata è avvenuta la quarta settimana dell'ottobre 2004. Riguardo la vinificazione, la macerazione si è svolta a temperatura controllata per 30 giorni. Alla pressatura è seguita una sosta in inox fino al completamento della fermentazione malolattica. E' seguito il trasferimento in barriques esauste (225 litri, legno francese) per la maturazione prolungata per 48 mesi. In bottiglia dalla primavera di quest'anno. Veniamo alle caratteristiche. Il colore è rosso rubino, il profumo raffinato. Spiccano una intensa, nel contempo delicatissima nota di frutta rossa (ciliegia e marasca) ed una leggera nota di prugna accompagnate da un legno vellutato ed una radiosa vaniglia. Il connubio tra legno, vaniglia e frutta rossa è meraviglioso e rispettoso – nessuno predomina sull'altro. In bocca Raboso Doc Piave 2004 rispecchia le sensazioni preannunciate dal profumo: immediata la frutta rossa, seguita da un garbato legno e vaniglia. Prevale una lieve tannicità, dovuta alla 'finta' giovinezza che si accompagna ad un corpo maturo, caldo, di persistenza lunga, che soddisfa il palato.
Si sposa magnificamente con grigliate, umidi e brasati di carni rosse e formaggi stagionati.

DEGUSTAZIONI DI PRIMAVERA

Tre appuntamenti hanno visto protagonisti i vini Moletto nello scorso mese di maggio.

A ***Portogruaro*** nella splendida cornice del centro storico, si è svolta la 6° edizione di "Terre dei Dogi". Nelle vie della città è stata presentata la produzione della Doc Lison Pramaggiore.
Simpatiche casette in legno hanno ospitato i singoli produttori che hanno presentato i loro vini.
Moletto ha proposto in degustazione: Chardonnay Doc Lison Pramaggiore 2009, Lison Classico doc Lison Pramaggiore 2009, Pinot Bianco Doc Lison Pramaggiore 2009, Cabernet Franc Doc Lison Pramaggiore 2009, Franconia Igt Veneto Orientale 2008 ed il plurimedagliato Cabernet Sauvignon Selecti 2003 Igt Veneto Orientale. Il tutto abbinato alle delizie gastronomiche create per l'occasione dal Ristorante Spessotto.

A ***Roma*** nella prestigiosa sede dell'Ais all'Hotel Rome Cavalieri Hilton, si è svolta "Il Piave mormora: alla scoperta della Marca Trevigiana". Diciotto produttori associati al Consorzio di tutela dei vini Doc Piave, fra i quali l'azienda Moletto, hanno proposto la loro produzione. Protagonista indiscusso il vino Raboso.
Molto partecipata è stata la tavola rotonda condotta da Daniela Scrobogna che ha condotto i presenti attraverso un viaggio virtuale nella terra del Raboso.
Molto buono l'afflusso dei visitatori che al banco Moletto hanno degustato la nuova annata di Raboso Doc Piave 2004; ancora, Merlot selezione barrique 2006 Doc Piave, Pinot Grigio 2009 Doc Piave, Franconia igt Veneto Orientale 2008 e la nuova annata 2003 di Colmello Rosso.

A ***Londra*** allo stand Decanter's Unsigned Talent Tasting, durante il London International Wine Fair che si è svolto all'ExCell sono stati presentati Merlot Selezione Barrique 2006 Doc Piave e Colmello Rosso 2003 Igt Veneto Orientale, entrambi premiati al concorso Decanter World Wine Awards 2010. Inoltre allo stand Uvive, Moletto era presente con Lison Classico 2009 a rappresentare la Doc Lison Pramaggiore.

SEASON OF *Novello* NEW WINE

November 6th, the date which traditionally marks the entry of MOLETTO Novello wine on the market, is just around the corner.
Of age-old origin and found just about everywhere as the first natural fruit of the vinification process, "Novello", or "new", wines were put on the map with French Beaujolais. In Italy, they became a tradition in many regions, including at Moletto.

It is the particularly excellent and healthy Merlot grapes of the 2010 harvest that are being vinified according to the carbonic maceration technique—through fermentation of entire bunches of grapes—to create the Novello Moletto, esteemed for its smooth, round, fruity character … truly newborn!
You will be won over by its diaphanous, lively ruby red color, its characteristic pleasing, delicate bouquet and hint of wild berries. And tasting it will be a lingering discovery of highly-pleasing "novello" aromas.

Moletto is now accepting pre-orders of this wine.
Orders should be sent by e-mail to ordini@moletto.com or by fax to 0039 0422 861041.

_Anna's kitchen

The recipes from *Anna's Kitchen* can be found at our web site *www.moletto.com* at page *http://www.moletto.com/it/index.htm*

_summary

_ LISON CLASSICO, UN VINO DA SCOPRIRE!	1
_ METTIAMO IN LUCE UN GRANDE VINO	1
_ L'ORIGINE DEL NOME TAI	2
_ DALLA PARTE DELLA SICUREZZA	2
_ ENERGIA RINNOVABILE E PULITA DAL SOLE	2
_ LA VENDEMMIA 2010	2
_ ECCO I NOSTRI PRIMI, STRAORDINARI CINQUANT'ANNI	3
_ QUANTE SODDISFAZIONI DAI CONCORSI INTERNAZIONALI	4
_ SEMPRE PIU' RICCO IL MEDAGLIERE MOLETTO	4
_ WINE ENTHUSIAST Magazine, Aprile 2010	4
_ OBIETTIVO SU COLMELLO ROSSO 2003	5
_ RABOSO DOC PIAVE MOLETTO: VENDEMMIA 2004, CHE SORPRESA!	5
_ PASSITO 2004 SOLAMINIS ET AMICIS	5
_ DEGUSTAZIONI DI PRIMAVERA	6
_ L'AUTUNNO E' ALLE PORTE: E' TEMPO DI NOVELLO	6

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