



AZIENDA AGRICOLA

MOLETTO®_news

December 2010

MOLETTO BRUT 2008 EXCEPTIONAL SPUMANTE FOR THE PARTY SEASON

Sumptuous. Sparkling. Bubbly and festive. Moletto Brut 2008, the Charmat Lungo-method spumante for all your Christmas and New Year toasts.

It boasts an exceptional rest period in the autoclave, compared with a traditional Charmat Lungo for which the normal period is between 6 and 12 months. Moletto Brut 2008, on the other hand, remained in the autoclave a full twenty months, acquiring an incredible, incomparable level of refinement. The bubbles roll around in your mouth and tickle the palate, but without ever being too obvious or overbearing. Moletto Brut 2008 rested day-after-day, week-after-week, month-after-month. Evolving slowly, protagonist in a transformation that was gradual, constant, major and significant. Which now makes this Brut simply amazing. Its light golden color is luminous, with tiny perlage. Almost

as if reflecting the star-studded winter night when the crisp, cold air reveals a million small lights in the sky. Suffused with a mysterious aura, the full magnificence of Moletto Brut 2008 can be sensed in its bouquet and on the palate. Its minute, bubbly perlage offers exceptional, joy-filled sensations. Its nose is elegant and concentrated with a refined bouquet. Produced from 100% Pinot Bianco grapes grown in the vineyards in Belfiore di Pramaggiore in the heart of the "Lison-Pramaggiore" DOC area. A complex sparkling wine, evident even from the first scent. It opens with an aroma of ripe, dried apricot and raisins, followed by the fresh scent of apple. The complexity of the scent/taste of this Charmat method is also due to its extended leavening process.

It offers a sense of smoothness on the palate, as well as a clean, inviting sensation of savoriness and warmth from its significant proof level. Its extremely fine perlage is thanks, once again, to the time it was held in autoclaves: this is its major feature, the identifying mark of Moletto Brut 2008. Elegant, never frivolous. Sparkling, but never excessive. A splendid wine enclosed in the perfect packaging for any festive occasion. Its bubbles—like an extravagant hat on a beautiful women—make Moletto Brut 2008 the spumante that is the perfect choice for all occasions.

From an elegant party or formal dinner, to a get-together among friends or a toast at an exclusive event. It is the perfect wine to open when gathered around a roaring fire, at a festive table or after the theater or a movie with friends.

Here's to us all, a toast with Moletto Brut 2008!

_summary

_ HOT OFF THE PRESS	2
_ MOLETTO'S RABOSO DOC PIAVE: PURE EXCELLENCE	2
_ FRANCONIA, COMMENDED IN VIENNA	3
_ ... here is GLISY!	3
_ SPRITZONE, NEW SIZES FOR THE "COOLEST" APERITIF	3
_ SPRITZONE, DISTRIBUTED IN ITALY BY BISCALDI	3
_ 2010 HARVEST, TIME FOR THE REDS	4
_ WINE ENTHUSIAST, 88 POINTS FOR ANNOZERO	4
_ Happy Holidays!	4
_ MOLETTO NOTEBOOK	4



MOLETTO SOCIETÀ AGRICOLA s.s.
VIA MOLETTO 19 - 31045 MOTTA DI LIVENZA (TV) - ITALY
Tel. 0039 0422 860576 Fax 0039 0422 861041
www.moletto.com info@moletto.com

_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>

HOT OFF THE PRESS

The 2011 guides, now arriving in bookstores and specialty shops. Guides with excellent reviews of Moletto wines.

ANNUARIO DEI MIGLIORI VINI ITALIANI 2011 LUCA MARONI

A true cult in the wine world, a must for those wishing to stay up-to-date with sector trends.

The Moletto wines tasted by Luca Maroni received flattering evaluations.

Critic's comments: *among the whites, the **Lison Classico 2009**, extremely smooth and the **Pinot Grigio 2009**, harmoniously enveloping, stand out immediately. Of an overall superior caliber, the **Sauvignon 2009**: among the best and not only of this region, given its lingering roundness and rich structure. Extracts of excellent concentration in the sweet **Solamini et Amicis Passito**: a fruity wine with truly majestic density. Very clean and fragrant the bubbles in **Demi Sec Moletto 2009** with a noticeable sparkling viscosity. Substantially better the red, and not just taken as a group. The **Cabernet Franc Lison Pramaggiore 2009** stands out for the strength and intensity of its aroma, the **Refosco dal Peduncolo Rosso 2009** exhibits great body with a menthol smoothness. The **Raboso 2004** is the best wine of the entire tasting.* (see separate article). *A glass that is decidedly growing in substance, that of Moletto, good.*

Scores: Raboso 2004, 87 points; Sauvignon 2009, 87; Solamini et Amicis Passito 2004, 86; Refosco dal peduncolo rosso 2008, 85; Cabernet Franc Lison Pramaggiore 2009, 85; Lison Classico 2009, 84; Pinot Grigio 2009, 84; Franconia 2008, 84; Chardonnay Lison Pramaggiore 2009, 83 punti; Colmello Rosso 2003, 83; Merlot Piave Barrique 2006, 83; Verduzzo Demisec, 83; Pinot Bianco Lison Pramaggiore 2009, 82; Demi Sec Moletto 2009, 81; Brut Anno Zero, 80; Prosecco Extra Dry, 80.

DUEMILAVINI 2011

Among the most authoritative and prestigious Italian guides, in its review, Duemilavini underscores Moletto's continuous growth. "A family-run winery born in the 1960s, today it is one of the most-renowned in the entire Veneto region. Moletto confirms a top-level qualitative standard while at the same time offering a wide and varied gamma of wines that range from white to red and sparkling wines, all vinified using varieties typical of this area. This year we take pleasure in noting the Solamini et Amicis Passito, from exclusively Sauvignon grapes of intriguing and unusual aroma. And the impression is the same on the palate; it is creamy and balanced with a lingering hint of caramel. Also good the rest of their wines." This brings us to the prestigious **4 grape clusters** awarded **SOLAMINI ET AMICIS PASSITO 2004, FRANCONIA 2008** "Ruby red. Hints of woodland undergrowth, flowers, fruit, spices and damp earth, chinaroot, graphite and fern. Smooth and amiable on the palate"; **COLMELLO ROSSO 2003** "Dazzling garnet red. Intense jam and spices, with mineral and balsamic overtones and bark, earth, rhubarb and blueberry. Structured and balanced taste with rounded tannins and good acidity." Another significant comment about **RABOSO 2004** which was awarded **3 clusters** "Garnet red. Spicy, balsamic aroma framing jammy blackberry, graphite, cocoa and tobacco. Smooth and full-bodied, well-balanced and refined. Echo of almonds." Closing out their positive evaluation: **3 clusters** for **BRUT ANNOZERO**; **3 clusters** for **SAUVIGNON 2009, PINOT GRIGIO 2009, MERLOT BAR-**



RIQUE 2006 and **MOLETTO DEMI SEC MILLESIMATO 2009**. Duemilavini highlights the local varieties: Franconia, and Raboso. Wines which hold high the flag of tradition in a world—including the wine and food sector—that is increasingly globalized.



MOLETTO'S RABOSO DOC PIAVE 2004: PURE EXCELLENCE

In his 2011 guide, Luca Maroni called it "the best wine of the tasting". "Its majestic body and mint-ily sumptuous smoothness. This variety at its maximum concentration and persuasive power, congratulations!" He continues: "A red wine with mineral wrap that is truly exceptional. A viscosity and extractive concentration that marks superior, masterful, wine-making rigor and enological method. Of adequate alcoholic proof to powerfully support such an exceptional amount. Good sharp enological method, powerfully spicy, flaming mint, saffron and vanilla against the sumptuous underlying body. The taste is so persuasive and with the harmonious smoothness of glycerin to round out, envelop and cover. A wine of exceptional expressive lingering." Gratifying words that underscore the excellent presence of Raboso 2004 among Moletto wines. An excellent, noble and old wine whose presence has been documented as far back as the year 1600, but is yet surprising in its modernity, elegance and ability to stand up to even the most elaborate dishes. Raboso Moletto is produced in the winery's vineyards in Motta di Livenza where, once upon a time, the ancient woodland of Moletto stood. Over the centuries, it has given to the soil its clayey-calcareous soil, the perfect home for this variety. Ruby-red in color, just like the sparkling jewels worn by the noblewomen of the Most Serene Republic of Venice. Sophisticated bouquet: immediately evident the intense, yet highly-delicate, aroma of red fruit (cherries and morel cherry) and a hint of plum accompanied by a silky wood and radiant vanilla scent. The marriage of wood, vanilla and red fruit is simply marvelous and mutually-respectful—none predominates over the others. On the palate, Raboso DOC Piave 2004 lives up to all the sensations offered in its bouquet: immediately discernible the red fruit, followed by a sophisticated wood and vanilla taste. A slight tannicity due to the "false" youthfulness accompanying the warm, mature body with long-lasting aftertaste, so satisfying to the palate. It is a magnificent choice for grilled meats, stews and braised red meats, as well as aged cheeses.

FRANCONIA, COMMENDED IN VIENNA



Franconia Moletto, one of the winery's signature wines, earned the title of "COMMENDED" at the International Wine Challenge Vienna 2010 in the "Blaufrankish" category.

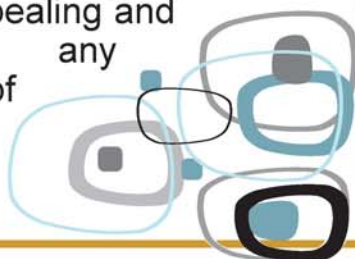
In Moletto history, the first vineyard purchased fifty years ago or so by Commendatore Mario were the vines that produced Franconia. A variety that was virtually unknown in the area, and (despite significant doubts) even the first experts called in thought to classify it as Blaufrankish. In reality, thanks to the special qualities of Moletto soil found in this micro-zone, this species evolved with different characteristics, although similar to Blaufrankish. In fact, the Moletto winery is the holder of the vine roots of the Franconia variety.

The award won in Vienna, in the home of Blaufrankish wines, is reason for tremendous satisfaction. The Moletto Franconia is characterized by its bright ruby red color, unique, red fruit bouquet and full, open, dry, round taste. A wine of traditional goodness and the perfect accompaniment for meat dishes, pasta with spicy sauces, spit-cooked meats, roasts and heartier varieties of fish.

"I would like to stress the great quality and uniqueness of your wines, especially the Franconia," was the enthusiastic comment of Alain Carbonneau, professor of Viticulture at the University of Montpellier (France), expressed during his visit to the Moletto winery.

...here is GLISY

The newest addition to the Moletto family. An easy name to remember, Glisy. It is a white, sparkling, clean, young wine. Its low alcohol content makes it especially suitable for younger consumers. A wine that is itself young, fresh, "easy-to-drink", fruity and fragrant, for all tastes and palates. Its bottle, in shades of light blue, is appealing and right any time of the day.



SPRITZONE, NEW SIZES FOR THE "COOLEST" APERITIF

Our spritz is now available in three new sizes: 187 ml, 250 ml, 1 liter.

Its popularity is growing and spreading and not only among young adults. The fans of SpritzOne are becoming increasingly numerous. With young adults, of course, but not only. Families like it for its low alcohol content which make it perfect to offer as a very pleasant, appetizing and elegant spritz that is never simply ordinary. It leaves the brain "free" and clear for driving, going back to work or any other activity. Women like it because of its trendy bottle, vivacious color and fun bubbles. And the new sizes make it even more friendly. **The 187 ml bottle, a small, veritable work of art,** is meant for those who, although by themselves, still want to pamper themselves. **The 250 ml**

size is perfect for a tête-à-tête spritz, that could lead to all kinds of interesting developments. **And, finally, the liter bottle with its screw-on cap!** Always



on-hand in the refrigerator, ready to be offered to friends anytime they happen to drop in. With SpritzOne you always make a good impression. And, of course, the one liter format is also ideal for bar and wine-bar service.

SPRITZONE, DISTRIBUTED IN ITALY BY BISCALDI

In a special event held this past October 26th, it was officially announced that SpritzOne will be distributed by the Biscaldi Group, headquartered in Genoa. Founded in 1969 by Luigi Biscaldi, the company today boasts a portfolio of exclusive brands. And, over the years, it has consistently identified products at first completely unknown that would later become successful brands and true status-symbols.

They liked SpritzOne immediately and the Biscaldi Group chose it to become another of its winning bets. For the presentation event, artist Andrea Costa was commissioned to create a work inspired by SpritzOne. The result was a painting with bright colors that matches well the character of our aperitif with a style that draws on pop-art, modernism and abounding energy.



www.biscaldi.com

2010 HARVEST, TIME FOR THE REDS

With the harvest concluded and work underway for the second phase in the wine cellar, some preliminary conclusions can be drawn. Per hectare yields were lower, for some varieties even significantly less than in previous years. But there are some positive notes, such as concerning concentration levels which, for example in Carmenère are spectacular. The reds are concentrated, very fragrant and smooth.

2010 is the year of the white grape. In the September newsletter we noted how healthy the grapes were and the excellent alcohol content in the field. Now that vinification is almost complete, the result is truly satisfying: white wines that are very fragrant, pleasing, full-bodied, pungent and well-structured.

WINEENTHUSIAST

88 POINTS FOR ANNOZERO

In its December issue, the critics of Wine Enthusiast awarded this wine a full 88 points. Applause from the States at the conclusion of the brilliant carrier of Annozero Metodo Classico Brut. An exceptional spumante, its special qualities were so appreciated by wine-lovers that this wine has completely sold-out. Annozero takes its bows in full glory—these 88 points are a reward for having wanted to create and produce it. A score that marks an auspicious welcome for its successor. In fact, *Annozero* has made way for *Announo* which is planned to be released in 2011.



Happy Holidays!

Mario and Annamaria Stival, along with their children Chiara, Mauro and Giovanni, and the entire staff of the Moletto winery wish you all a peace-filled Christmas and a 2011 of health, work and satisfaction. May Peace spread through the world, bringing with it well-being and human progress.



The Stival Family awaits everyone for Panevin, the traditional bonfire that will be lit the night of January 5th at the Moletto Winery. Once again this year, the tradition inaugurated by Mario Stival will be carried on, a tradition which for decades has brought together friends for Panevin to greet the journey of the Three Wise Men with festivities imbued with the proverbial Moletto hospitality.

AZIENDA AGRICOLA
MOLETTO

FOLLOW US ON:

-  **Facebook**
<http://www.facebook.com/pages/SpritzOne-Moletto/125670707452084>
<http://www.facebook.com/people/Spritzzone-Moletto/1568530564>
-  **MySpace**
<http://www.myspace.com/spritzzone-moletto>
-  **Twitter**
http://www.twitter.com/Vini_Moletto
-  **Flickr**
http://www.flickr.com/photos/azienda_agricola_moletto/sets
-  **YouTube**
<http://www.youtube.com/user/ViniMoletto>
-  **Dailymotion**
<http://spritzzone1.myvirgilio.it>
<http://dailymotion.virgilio.it/spritzzone1>
-  **Vimeo**
<http://vimeo.com/moletto>

MOLETTO_notebook

- We will be attending at:
ITALIAN WINE WEEK - VINO 2011
January 24-27, 2011
The Waldorf-Astoria Hotel NEW YORK
- We will be attending at **45th VINITALY 2011**
VERONA April 7-11, 2011
Pav. 4 Stand G 5



MOLETTO NEWS

Aut. Trib. TV, n.45 del 27.11.2006 - Stampato in proprio
Direttore Responsabile: Annalisa Fregonese
MOLETTO Società Agricola s.s.
via Moletto 19 31045 Motta di Livenza Treviso ITALY
Tel.0039 0422 860576 Fax 0039 0422 861041
e-mail: moletto@moletto.com www.moletto.com