



AZIENDA AGRICOLA

# MOLETTO®\_news

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**MOLETTO®**  
1960-2010  
FIFTY YEARS  
OF WINES TO TELL THEIR STORY

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

SPECIAL EDITION



## WE'VE REACHED OUR GOAL: ALL PROSECCO IS NOW PROTECTED

*Although the road to achieving this has been complex,  
the final result couldn't be better.*

As of August 1, 2009, the Prosecco DOC and the two traditional DOCG are protected as DOP in the EC register. This is extraordinarily important for an extraordinary wine, an ambassador for the Veneto region throughout the world.

Prosecco—a name which many have used incorrectly, seriously damaging those who produce quality wines. This recognition of Prosecco is a tremendous victory in the safeguarding and promoting of this wine, symbol of "Made in Italy" quality. The complex procedure of reviewing the entire area in which Prosecco is produced has been concluded successfully. Thanks to this decision, traditional producers are guaranteed DOCG designation, while all other production areas are designated DOC. Across-the-board guarantees for the future of Prosecco, a great Italian wine which, unfortunately, because of its extraordinary characteristics, is often damaged by the competition of those who attempt to sell lower-quality products under its name. Attaining this goal is yet another reason to enjoy Prosecco

Moletto Doc.

Miniscule, effervescent bubbles that roll around in the mouth, leaving an extraordinarily vivacious sense. A delicate but decisive bouquet, aromatic flavor, somewhat smooth, but at the same time crunchy and fruity. To be enjoyed either as an aperitif or at the end of a meal, it is perfect with appetizers and delicate first course dishes. Offered in two versions: spumante and sparkling. To toast, with zest, the joys of life.



### \_summary

- \_ VINITALY, A JOURNEY TO TITILLATE ALL FIVE SENSES
- \_ SPECIAL AREAS TO BE SEEN AND EXPLORED
- \_ MILLENNIA-OLD TRADITIONS IN THE PIAVE DOC AREA
- \_ WINES WITH UNIQUE PERSONALITY IN THE LISON PRAMAGGIORE DOC AREA
- \_ SPRITZONE - FOR THAT SPECIAL APERITIF
- \_ SPRITZONE ON A CRUISE
- \_ UVIX VODKA, THE PERFECT END TO ANY OCCASION
- \_ MOLETTO NOTEBOOK

- 2
- 2
- 2
- 3
- 4
- 4
- 4
- 4

### TAKE ME WITH YOU TO VINITALY

Bring this newsletter to our stand (pad. 4, G5), and you'll receive a free gift!

## VINITALY, A JOURNEY TO TITILLATE ALL FIVE SENSES


The tiny, lively bubbles that are a joy to the eyes are those of Prosecco, Anno Zero and other Moletto spumanti. The color that lights up the eyes is the sun while removing the foil around the corks that contain such precious treasures as Colmello Rosso 2003. Your olfactory sense will be stunned by the scent of Franc Lison Pramaggiore 2008. Taste buds will sparkle with the fresh spiciness of Franconia and the warmth generated by the long aging of Raboso DOC, stimulated by these budding treasures born of the generosity of Mother Nature, skillfully brought to fruition by man in the Moletto cellars. Emotions that a perfection. The grapes were easy to break off. The temperatures in the vineyards were so exceptional they almost seemed an anomaly. And now we are re Alcohol content is high—savory and highly satisfying to the taste. The red wines are also fragrant, sweetly tannic with excellent structure. They are splendor. All this and much more will be awaiting you to experience at our stand at Vinitaly G5 Pavilion 4, from April 8th to 12th.

**PINOT GRIGIO 2009**  
DOC Piave



Exceptionally fruity. **Observe the color of this harvest:** it reflects the balanced ripening of the grapes that can be seen in the characteristic copper highlights.

**CHARDONNAY 2009**  
DOC Lison-Pramaggiore



Subtly fruity and flowery bouquet. Definite hint of apple to the taste.

**PINOT BIANCO 2009**  
DOC Lison-Pramaggiore



The favorite variety of our wine expert, Giovanni Stival. Pinot Bianco 2009 is a basket of ripe summer fruit. Complete, radiant as the sun, and complex. **Not to be missed!**

**SAUVIGNON 2009**  
Igt Veneto Orientale




Fragrant, marked hint of tropical fruit with citrus overtones; **discover the intriguing, sophisticated scent of citron.** On the palate it is rich, full-bodied, slightly tannic and warm.

**PROSECCO Frizzante**  
DOC




Brazenly fruity. **Delightfully sparkling,** easy to drink.

**PROSECCO Extra Dry**  
DOC



Its **unique qualities are clearly perceptible.** Sophisticated bouquet, harmonious body accompanied by velvety bubbles.

**Moletto DEMISEC 2009**  
Millesimato VSQ



Pinot Bianco grapes once again, here in a spumante with **fruity overtones.** Its sweetness is paired with an acidic edge that renders it highly pleasant and never overly sweet.

**VERDUZZO Demisec**  
VSQ



The **sweet spumante with a kick!** The perfect accompaniment for cakes and pastries.

**CABERNET 2008**  
Doc Lison-Pramaggiore



With a concentration level that borders on the brazen, this wine from the thirty-year-old vines of **Carmenère** is sparing in its productivity, but generous in sharing its elegant personality and recognizably-unique character.

**MERLOT 2006**  
Affinato in barrique Doc Piave



**Spectacular.** 2006 was not a year for reds. But the decision to keep per acre yields low, and careful clone selection during implantation paid off. Briefly put: good results, even excellent ones, are also possible during difficult years. Barrique aged for 24 months.

**COLMELO ROSSO 2003**  
Igt Veneto Orientale



**Making its first appearance.** Fantastic, smooth. Just its bouquet is intoxicating, reflecting the warmth to be experienced in its taste. Its sumptuousness is the result of the year 2003 which provided excellent grapes.

**CABERNET SAUVIGNON SELECTI 2003** Igt Veneto Orientale



The **champion** that continues to win prizes in all international competitions. A monumental level of concentration, experienced in a sip that reveals itself to be harmonious, powerful and enveloping.

**SPECIAL AREAS TO BE SEEN AND EXPLORED** The Moletto vineyards sit in two DOC areas that deserve a visit: the Piave and Lison Pramaggiore areas

### MILLENNIA-OLD TRADITIONS IN THE DOC PIAVE AREA

This is one of the largest DOC areas in the north that stretches along a vast plain. The Piave River runs through its entire length, between the provinces of Treviso and Venice. The wine-making tradition here goes back millennia and vine cultivation was first rationalized in the 1900s, also thanks to the contribution of experts from the School of Enology in Conegliano, the first to be founded in Italy in 1876. This area, which encompasses a variety of types of soil and micro-climates, has a number of deep water springs that irrigate the soil and contribute to vineyard health. It is an area especially suited to vine cultivation. The DOC designations "Vini del Piave" or "Piave" with the specification of the following varieties: Cabernet, Cabernet Sauvignon, Merlot, Pinot Bianco, Pinot Grigio, Pinot Nero, Raboso, Verduzzo and Chardonnay, is reserved for wines produced in a winery of grapes from vineyards at least 95% comprised of the corresponding varieties.



Come visit us at our stand at Vinitaly, the no. 1 international fair dedicated to wine in the world! Moletto Winery will be waiting for you with an intriguing experience that will enrapture your senses.

any brightness of SpritzOne or the intense hue of Raboso DOC Piave 2003 and Franconia 2008. Your touch will linger caressingly over the sinuous bottles of the mature white pulp fruit of Prosecco Extra Dry 2009, smooth prune flavor of Malbech 2007 and the fragrant and elegant herbaceous scent of Cabernet Piave 2003. And all the positive comments that Moletto wines generate will be music to your ears. And we would add a sixth sense, that of the emotions, are not born by chance, that have their roots in the record 2009 harvest, in particular for red grapes. The new wines are the product of grapes ripened to reaping the results: wines with a fairly high alcohol content and structure, a presaging of excellence. The whites are fragrant, more full-bodied than in 2008. Boldly intense in color with violet hues. Some varieties are already said to be perfect for aging.

**LISON CLASSICO 2009**  
DOC Lison-Pramaggiore




The white wine ambassador of the Lison-Pramaggiore DOC. This harvest offers a bouquet that is intense, warm and enveloping. Marked by a velvety fullness, harmonious to the palate. **Just waiting to be discovered!**

**MALVASIA Extra Dry**  
VSAQ



Unusual. **Original the use of the Istrian Malvasia grape in the spumante process.** In its bubbly version, it is easy to pair with foods and a delight to sip.

**Moletto BRUT 2009**  
Millesimato VSQ



A long, unusual Charmat process because it remains in the autoclave for **19 months**, with a level of resistance of the raw material—100% Pinot Bianco grapes—that is virtually unthinkable.

**METODO CLASSICO ANNOZERO** VSQ



**Highly-sophisticated minute perlage.** Elegant, concentrated nose that opens gradually into hints of walnut and hazelnut. On the palate it is sophisticated, yet strong, imposing and generous, and with a structure that captivates throughout the tasting process. ...fruit of the beloved Pinot Bianco grapes.

**REFOSCO 2008**  
dal Peduncolo Rosso Igt Veneto Orientale



Typified by red fruits, such as cherries and raspberries. This year's harvest offers a **pleasant red** that is not demanding and is easy-drinking.

**MERLOT 2007**  
Doc Piave




Smooth prune marks this **full-bodied, character-filled wine.** Moletto Winery's interpretation of an international variety.

**FRANCONIA 2008**  
Igt Veneto Orientale



The Moletto standard-bearer. Very ripe morel cherry, marked vinosity. Balanced full-body and tannicity. A wine that always pleases. **Piques the curiosity of those as yet unfamiliar with it—but also those that are!**

**MALBECH 2007**  
Igt Veneto Orientale



An **unusual wine** from the variety typical of the area around Motta. With its bouquet of wild berries and violets, it is smooth and enveloping to the taste with fruity overtones and spicy aftertaste.

**COLMELLO ROSSO 2000**  
EDIZIONE SPECIALE Igt Veneto Orientale














A velvety, elegant, **high-class wine**, perfect for awakening in each of us the emotion of its emergence following extended barrique aging. A meditation wine and, above all, **a tasting experience no one should miss.**

**RABOSO 2003**  
Doc Piave



It offers marked hints of morel cherry, ripe plum, red jam and cocoa, enveloped in an elegant trace of vanilla. Its elegant tannicity and pleasant acidic quality **perfectly balance** each other and are rounded off by a sweetness due to its noteworthy alcohol level. Warm, full and lingering with a hint of spiked cherries. 48 months in used barriques.

-  Journey of STILL WHITES
-  Journey of STILL REDS
-  Journey of SPARKLINGS
-  Journey of REDS refined in BARRIQUE

-  INTERNATIONAL
-  NOT TO BE MISSED!
-  TO BE DISCOVERED!
-  TYPICAL
-  BARREL AGED
-  UNUSUAL
-  INTERPRETATIONS of PINOT BIANCO GRAPES

They are zones rich in charm, history, tradition and ... naturally ... splendid wines. Just one more reason for coming to visit our winery in Motta di Livenza.



**WINES WITH UNIQUE PERSONALITY IN THE DOC LISON-PRAMAGGIORE AREA**

Most of this DOC area lies within the province of Venice, but also includes some parts of the provinces of Treviso and Pordenone. The Lison Pramaggiore DOC is well-known for the high quality of its white wines. The clayey-calcareous soil provides noteworthy substance to the wines produced here. The vast range of white wines is known for being particularly fragrant and pleasingly fresh-tasting. The red wines have rare structure which lends them a pleasantly smooth and warm sensation. The designation "Lison Pramaggiore" is reserved for wines made from grapes coming from vineyards at least 90% comprised of the corresponding vine variety: Lison and Lison Classico, Pinot Bianco, Chardonnay, Pinot Grigio, Riesling Italico, Sauvignon, Verduzzo, Merlot, Cabernet, Cabernet Franc, Cabernet Sauvignon and Refosco dal Peduncolo Rosso.

## SPRITZONE— FOR THAT SPECIAL APERITIF

Young people love it, it is always a hit at the most exclusive parties, or just to sip when friends get together: it is SpritzOne, the bright, fun aperitif that's ready-to-serve. Spending an hour before lunch or dinner in the company of friends, sipping on Prosecco wine mixed to give a slightly bitter edge, is a well-established ritual that originated in the Veneto region.

SpritzOne embodies this tradition with a modern twist. Giovanni Stival reinvented the spritz from a tradition which, after having conquered Italy, now has a growing number of enthusiasts outside its borders. SpritzOne is pure pleasure that wins over converts thanks to the sweet zest of its tropical citrus flavor, balanced by a sophisticated bitter aftertaste. It is light (with an alcohol content of just 6.8%) and is specifically designed for those who want a break in the middle of the workday or before dinner, but still have to drive home. Its perfect accompaniment is a slice of orange, but, depending on personal preference, can also be served with lemon or an olive and some ice. Its fresh taste makes it the ideal base for a range of cocktails that have already won over a multitude of fans. Perfect with either traditional crackers and chips, or Veneto region "cichéti" and "goeossesi", crunchy fried fish or vegetables, bite-sized sandwiches and pizza, or chunks of cheese, mortadella or salami. Once again, thanks to SpritzOne, the Venetian "joie de vivre" is leaving its mark.



### SPRITZONE ON A CRUISE

SpritzOne will be providing happy-hour cheer on-board Grimaldi Line cruise ships on their way to Barcelona to celebrate "World Book Day".

Each April 23rd, for World Book Day, Barcelona fills with roses and books. Le Ramblas fills with bookstalls, bookstores remain open late into the night and hundreds of events, performances and readings with authors and poets take place throughout the city.

For the occasion, the magazine Leggere:tutti and Grimaldi Lines have organized a cruise entitled "A Ship of Books for Barcelona". During the cruise, there will be presentations, events, readings and film showings to make the sea voyage even more pleasant, helped also by the freshness and uniqueness of SpritzOne.

## MOLETTO\_notebook

- We will be attending:  
**IL PIAVE MORMORA: ALLA SCOPERTA DELLA MARCA TREVIGIANA**  
ROME MAY 10, 2010 Hotel Rome Cavalieri  
Tasting of Raboso from 4 pm to 9,30 pm  
Info : [http://www.bibenda.it/attivita\\_singola.php?id=881](http://www.bibenda.it/attivita_singola.php?id=881)

## UVIX VODKA, THE PERFECT END TO ANY OCCASION

It is fresh and attractive. A modern exterior that houses a passionate soul. UVIX Vodka—a delightful new look of a classic drink, a 100% Italian vodka. Its frosted glass bottle fits perfectly into any setting, from an informal get-together among friends to the liquor cart at the most exclusive party. As soon as the bottle is opened, a fresh, pleasant bouquet greets the senses.

"It is an extremely pleasant vodka," they wrote about Uvix in the United States, "that perfectly combines the alcoholic rush with a complex composition. This makes it a true protagonist, whether served straight, on the rocks, or in a cocktail."

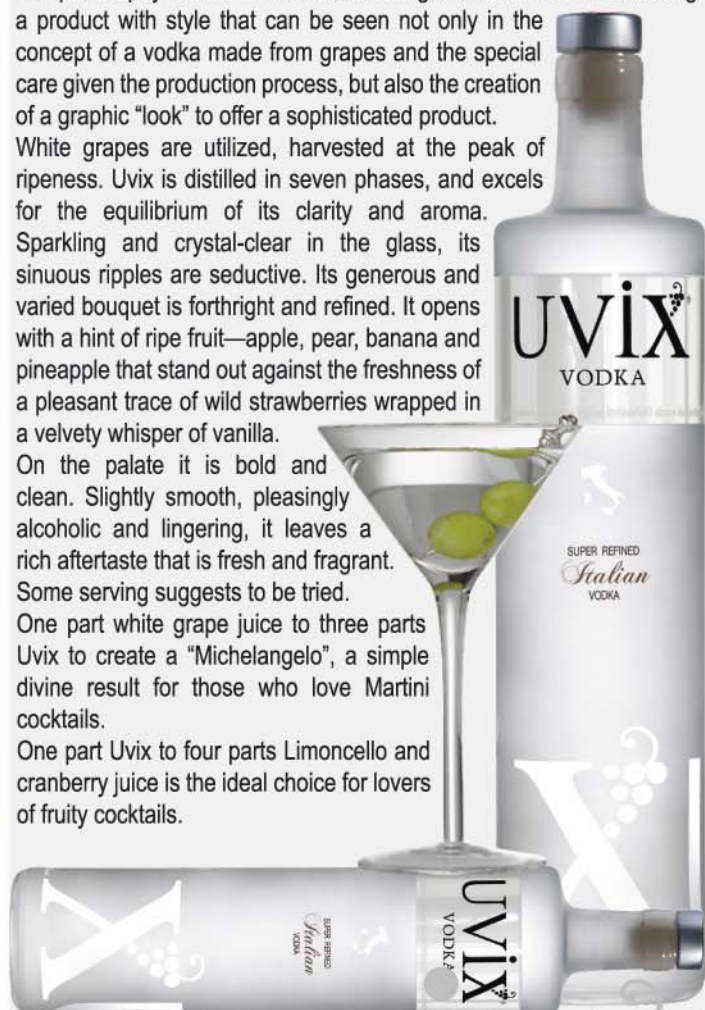
The philosophy behind Uvix is the following: the commitment to offering a product with style that can be seen not only in the concept of a vodka made from grapes and the special care given the production process, but also the creation of a graphic "look" to offer a sophisticated product.

White grapes are utilized, harvested at the peak of ripeness. Uvix is distilled in seven phases, and excels for the equilibrium of its clarity and aroma. Sparkling and crystal-clear in the glass, its sinuous ripples are seductive. Its generous and varied bouquet is forthright and refined. It opens with a hint of ripe fruit—apple, pear, banana and pineapple that stand out against the freshness of a pleasant trace of wild strawberries wrapped in a velvety whisper of vanilla.

On the palate it is bold and clean. Slightly smooth, pleasingly alcoholic and lingering, it leaves a rich aftertaste that is fresh and fragrant. Some serving suggests to be tried.

One part white grape juice to three parts Uvix to create a "Michelangelo", a simple divine result for those who love Martini cocktails.

One part Uvix to four parts Limoncello and cranberry juice is the ideal choice for lovers of fruity cocktails.



VODKA

### MOLETTO NEWS

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Direttore Responsabile: Annalisa Fregonese

MOLETTO Azienda Agricola

via Moletto 19 31045 Motta di Livenza Treviso ITALY

Tel.0039 0422 860576 Fax 0039 0422 861041

e-mail: [moletto@moletto.com](mailto:moletto@moletto.com) [www.moletto.com](http://www.moletto.com)