



AZIENDA AGRICOLA

MOLETTO®_news

December 2009

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

2010 IS AT THE DOOR: LET'S TOAST WITH ANNOZERO!

Metodo Classico Brut ANNOZERO vsq, the ideal sparkling wine for the holiday season.

This wine is one of Giovanni Stival's latest creations. A wine full of character, vivacious, sophisticated and made to enjoy with others. It boasts the fine, very- of Moletto spumanti that has been defined that extra touch, like a "frivolous hat on a beautiful woman".

Annozero is made using 100% Pinot Bianco grapes from the 2006 harvest, with the disgorging performed on December 12, 2008. It is a luminous light gold and its bouquet is both elegant and intense with a sophisticated sweetness from selected yeasts and progressive unfolding of hints of dried fruit, sweet walnut and hazelnut. Underlying this, a barely perceptible trace of resinous sweet vanilla. In the mouth it is sophisticated, vibrant and powerful and so well structured that it envelops the entire tasting process. Persistence and aroma are not affected by excessive acidity kept under control by its not insignificant alcohol content. The fermentation process lasts 24 months. The perfect choice for any occasion and wonderful throughout the meal. Delicious aperitif paired with shellfish and vegetable tempura. Splendid with shellfish, sashimi and fish dishes in general. Also a wonderful accompaniment for medium-aged cheeses and even as a daring companion to truffle-based dishes. Serving temperature 6°-8°C. Annozero—for family celebrations and those special occasions. The holidays always bring with them a few days of rest and relaxation to be spent with friends. This is the perfect wine to open in front of a warm fire or around a festive table to enhance fine food and render the meal unique. It is a special wine to see out the last night of the year, while welcoming in 2010. Annozero is the choice to celebrate special occasions, to serve at sophisticated parties or suppers after a movie or the theater.

In addition to its *Metodo Classico Brut Annozero*, Moletto offers a wide range of spumanti for all tastes. For example, *Moletto Demi Sec Vsq*, also made from Pinot Bianco grapes. With its tiny, long-lasting perlage, women love it for its fruitiness and taste which is first sweet, then dry. There is also our *Verduzzo*

Demi Sec Vsq, from 100% late-harvest Friuli Verduzzo grapes; an intense spumante esteemed for its clear distinctive almond and honeycomb bouquet—extraordinary its balanced savory/fresh taste, perfect with fine pastries. And there is also *Malvasia Extra Dry*, from 100% Istrian Malvasia grapes. Moletto is one of the few vineyards that uses the Malvasia grape to make spumante. It is a must-try—a spumante full of character that offers a surprising pair with young cheeses. *Moletto Brut Millesimato Vsq* is an extremely elegant spumante that is always appreciated, as an aperitif, during a meal and at its end.

Finally, *Prosecco Extra Dry*. From 100% Prosecco grapes, it is fresh, fruity, elegant, versatile, young—the ideal wine for both informal gatherings and special occasions. Cin cin, here's to Moletto spumanti!



_summary

- _ WHAT THE GUIDES SAY ABOUT US
- _ A WINE NOT TO BE MISSED: RABOSO PIAVE DOC 2003
- _ PRESENTS UNDER THE TREE
- _ IN THE STATES, THEY'RE TOASTING WITH MOLETTO PROSECCO

2	_ WINE ENTHUSIAST, EXCELLENT REVIEWS FOR OUR SPUMANTI	3
3	_ VENICE WINE BIENNIAL	3
3	_ HAPPY HOLIDAYS!	4
3	_ ANNA'S RECIPES	4
3	_ MOLETTO NOTEBOOK	4

WHAT THE GUIDES SAY ABOUT US

Hot off the presses, they gleam on bookstore shelves: they are the guides to the best in Italian wines. And this is what they have to say about Moletto.

DUEMILAVINI 2010

Bubbles center-stage: this guide highlights one of the major features of Moletto spumanti.

Wine expert Giovanni Stival has this to say about the vivacity of the bubbles: "they are that extra touch, like a frivolous hat on a beautiful woman". The test of the Brut Millesimato gives ample proof of this, with taste and straightforwardness the key aspects. Clay and limestone make up the soil of this fine spumante which offers character and persistence. Good the red Malbech which also has its identity and home in this area historically dedicated to the Piave and Lison-Pramaggiore DOC.

BRUT MILLESIMATO 2007 - three clusters

A long process of research and experimentation has led to significant results thanks to vinification using selected yeasts and aging in Allier barriques for 20 days with long Charmat method for 18 months. It is icy white with very fine perlage. Rose water, linden, bitter almond clearly perceptible. Lively on the palate, not at all overpowering. Perfect with lobster mousse.

MALBECH 2007 - three clusters

Deep garnet red. Green coffee bean, pepper, black olives and paint the unusual bouquet of this wine. Smooth and confected, properly savory on the palate where a significant alcohol level is noted. Violet and tobacco aftertaste. Early-September harvest, 15 months in steel. With herbed leg of lamb.

PROSECCO EXTRA DRY 2008 - three clusters

A cloud. Rosewood, marzipan, white jasmine. The effervescent comes in waves, but on the palate it is balanced and pleasantly in line. Lingering note of green apple. With almond fritters.

FRANCONIA 2007 - three clusters

Very intense sour black cherry, vegetable and mineral bouquet. Marked freshness and savoriness, medium-bodied. Contained almond aftertaste, with black pepper and earth. Steel only. Feisty, unusual. For those looking for a "kick". With meatballs and eggs.

PIAVE MERLOT 2007 - two clusters

Veined with fuchsia, warm context of cherry jam and dried fruit, then grass and moist soil. Does not evolve in the mouth, limited by lack of freshness.

LISON PRAMAGGIORE PINOT BIANCO 2008 - two clusters

Sweet and grassy, pear and dairy. Fairly good persistence, wavers between strongly alcoholic and savory. Eroded broom shrub tea aftertaste.

LISON PRAMAGGIORE CABERNET 2007 - two clusters

Deep ruby red, almost violet. Insistent bouquet, juniper, cedar wood, violet and cocoa. Unruly freshness, fairly good aftertaste.

COLMELLO BIANCO 2006 - two clusters

Golden yellow, balsamic, honey. Overpowering barrique.

PIAVE PINOT GRIGIO 2008 - two clusters

Raw, milky hint, red apple. Fleeting.

VINI BUONI D'ITALIA 2010 – "Wines not to be missed"

Touring Publishers - Mario Busso and Luigi Cremona

Emphasis on traditional wines. The spotlight is on native vines, the Raboso DOC Piave 2003 that incarnates the character of our land.

RABOSO DOC Piave 2003: The Moletto Raboso produced by the Stival family is authentic using only Raboso Veronese grapes. It is garnet color, warmly spiced with hints of mint, smooth on the palate thanks to the warmth of the year and long aging. A bit short in the mouth, but full, fairly alcoholic, spicy aftertaste.

http://www.vinibuoni.it/vini_da_non_perdere.php

LUCA MARONI'S BEST ITALIAN WINES YEARBOOK 2010

This guide praises the fruity wines with a finale flourish about our Prosecco Extra Dry which remains one of the most exciting spumanti in our cellars. Overall score on the rise, from 81.95 in 2008 to 82.33 in 2009.

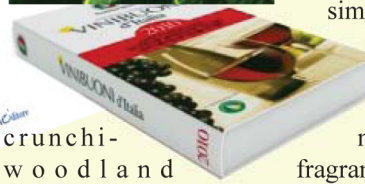
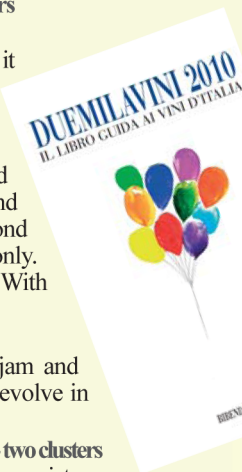
About the vineyard: *Compliments to Moletto for the richness of their grapes and, even more so, for their expertise and enological know-how as seen in the lucidity of how some of their wines are made. A varietal such as the Sauvignon 2008 is rare and prestigious. Peach at the truly pure state of native chlorophyllosity. Just like the strawberry/blackberry of the Cabernet Franc Lison Pramaggiore 2007, for its euphoria and the diamond-like clarity of how it is made, the most fascinating and raspberry-like wine-fruit of the tasting. Also of great clarity the extremely delicate pear nectar of the Pinot Bianco Lison Pramaggiore 2008. Winning the cherry of the Rosato 2008. Powerful the sour black cherry of the Franconia 2007, smooth the prune of the Malbech 2007 and Merlot Piave 2007, in both cases convincingly caressingly persuasive. And finally, excellently supple in flavor the Extra Dry Prosecco. A glass of widespread and growing value, congratulations.*

CABERNET FRANC LISON PRAMAGGIORE 2007 - 89 points

Impressions: it has an impressively powerful chlorophyllous vein that is simply wild. The grape aroma is so immediate, it's like biting into a green leaf, a balsamic leaf of super-pure

ness. Its bouquet is pure fragrance. The cherry stands out with its flesh that delivers a blow to the strawberry, its olfactory rival. Then there is the fresh breath of raspberry, crisp and purely intense. A prime viticultural and, therefore, enological performance ... nature in its pure state. An extremely smooth red that does not capitalize on the dark power of its meaty tannin, a red of tremendous extractive concentration, and yet, to be drunk with the nose: its olfactory freshness, turgidity, vivacity, lucidity of its bouquet, its whispering perfume of the unstoppable, spicy sweetness of blackberry.

SAUVIGNON 2008 - 85 points, FRANCONIA 2007 - 85 points, PINOT BIANCO LP 2008 - 84 points, ROSATO 2008 - 84 points, MERLOT PIAVE 2007 - 84 points, MALBECH 2007 - 84 points, ROSA FRIZZANTE - 82 points, PINOT GRIGIO 2008 - 81 points, RABOSO FRIZZANTE - 81 points, PROSECCO EXTRA DRY - 80 points, CHARDONNAY LP 2008 - 80 points, BRUT MILLESIMATO 2007 - 80 points, LISON CLASSICO 2008 - 79 points, PROSECCO FRIZZANTE - 77 points.



crunchi-
woodland

**A WINE NOT TO BE MISSED:
RABOSO PIAVE DOC 2003**

Moletto was present at the International Winefestival held in Merano, a splendid Mitteleuropean town, with its Raboso Piave DOC 2003. This wine was also included in the special section of “Wines not to be Missed” in the *Vinibuoni d’Italia* guide published by Touring Club Italiano, because of its traditional attributes, fidelity to the vine species and territory of origin and pleasing drinking qualities. Held in the Kurhaus, the Merano International Winefestival focused on underscoring the tradition and local vine species that constitute the true wealth of Italian wines. The “Enoteca d’Italia” tasting stand was a tremendous success. The Moletto Raboso Piave DOC 2003 thus won the privilege of being part of the tasting stand which the “Vinibuoni d’Italia” guide will be organizing at Vinitaly 2010. With its deep garnet color, intense scent, warm spiciness with hints of mint, smooth taste thanks to the warmth of the year and long aging with elegant, pleasing tannicity and characteristic acidity in perfect equilibrium, Raboso Piave DOC 2003 continues to win over the hearts of wine lovers. Confirmation of this is the Gold Medal it was awarded at the Enoconegliano 2009 competition held last fall.



PRESENTS UNDER THE TREE

Colmello Rosso Edizione Speciale 2000
A rare and elegant gem to give others ... and yourself.



A few bottles of this limited edition wine are still available, created from a successful mixture of Franconia and Merlot grapes harvested in 2000. The special conditions of that year and the slow aging in barriques for seven years has resulted in a wine that is intense, rare and not-to-be-missed. **It is the ideal wine for a prestigious gift.** This is what Luca Maroni said about it in his 2009 guide: “*Its extractive concentration is truly monumental.*” Colmello Rosso Edizione Speciale 2000 is also the perfect gift to give yourself, a reward for a year lived to its intensive full.

IN THE STATES, THEY'RE TOASTING WITH MOLETTO PROSECCO WINE ENTHUSIAST, EXCELLENT REVIEWS FOR OUR SPUMANTI

How to celebrate well with excellent wines, without spending a fortune. This is the concept behind a sharp, “sparkling” article published on the American website, *slymiser.com*, where the excellent alternative of Prosecco is offered to champagne. A wine whose captivating little bubbles have delighted palates since Roman times. “*Prosecco and peach nectar form the basis for the famous Bellini cocktail, which was created at the famous Harry’s Bar in Venice. Prosecco is definitely the bubbly of the moment in Los Angeles. Prosecco is intended for celebrating the small pleasures of everyday life.*” According to Kristina Trisch of Laird & Company (long-time US importer of Moletto wines), “although Prosecco is less ‘serious’ than champagne, it should not be taken lightly. There are various levels of quality and paying attention to this makes the difference.” In the magazine *Wine & Spirits*, **Moletto Prosecco received a score of 90 points.** “Its dry, fruity taste is delicious,” *Wine & Spirits* writes, “vivacious and full of character”



In its December 2009 issue appearing mid-month, the prestigious American magazine, *Wine Enthusiast*, which has a cult following among wine-lovers in the United States, has highly ranked Moletto spumanti. And here are their scores: 86 points to Moletto 2007 Brut Millesimato Spumante, 85 points to Moletto 2008 Extra Dry Prosecco and 85 points to Moletto 2008 Prosecco Marca Trevigiana frizzante. While the Brut Millesimato spumante has once again shown itself to be a classic choice for toasting on festive occasions, it is wonderful to see our Prosecco continue to gain increased favor with American consumers. This lovely, fresh, fragrant and light wine is becoming increasingly popular, but this is only to be expected given its attributes and enviable tradition.



VENICE WINE BIENNIAL

First meeting of traditional products and their producers from the Strada dei Vini Lison-Pramaggiore DOC association.

The charming rooms of the Hotel Monaco & Grand Canal in Piazza San Marco hosted the 2008 harvest of Lison-Pramaggiore DOC wines. Moletto was represented by its *Lison Classico DOC Lison-Pramaggiore 2008*, along with its *Pinot Bianco DOC LP 2008*, *Cabernet Franc DOC LP 2008* and *Cabernet Sauvignon Selecti IGT Veneto Orientale 2003*. This was the first year the event has been held and the goal is to repeat the experience every year, organized in Venice which offers a showcase with international reach. The president of the Strada dei Vini, Francesca Amadio, was pleased and she commented: “*This event marks the first major result of the synergy between enogastronomic producers in the association. We hope, in the future, to create other new events to promote what is special and unique about our area. This DOC embraces nineteen municipalities in the Eastern Veneto region and twenty-five wineries, and its objective is to create concerted cooperation to defend the attributes of the specific environment in which it is born.*” “*When speaking of drinkability,*” added Antonio Geretto, one of the advisors to the Strada dei Vini association and coordinator of this event, “*it is not just light, easy-drinking wines that should come to mind. Drinkability is a characteristic that marks all wines that are refined, elegant and harmonious; it should not be confused with a way of describing structure or complexity. From this standpoint, in the Lison-Pramaggiore area we produce drinkable wines that communicate the characteristics of the varietal and fill the senses.*” It is significant that all producers were present at the Biennial, a sign of their commitment to promote the specific characteristics of their DOC products as a coherent group.

Anna's recipes

In this edition of Moletto news I want to present some traditional recipes thought for the Christmas Holidays and perfect pairings for Moletto wines.

MY TEMPURA

2 parts fine-ground rice flour, 1 part all-purpose flour, ice-cold sparkling water, peanut oil, vegetables and shellfish.

Combine the two types of flour, add the sparkling water until a liquid batter is obtained that must stick to the foods to be deep-fried.

I fry seasonal vegetables, zucchini, carrots and eggplant cut into thin strips, artichokes and, when in season, heads of Treviso radicchio cut into thin wedges. Plus prawns ...

In a pan (I prefer a wok), bring the oil up to temperature and, for crispy batter, add just a few pieces at a time. Salt only after frying.

Perfect with **Metodo classico Brut ANNOZERO** and **Moletto Brut Millesimato VSQ**.

• •

BOILED YOUNG BEEF

Serves 6: 1.2 kg of "palette" (muscle of the front leg of beef), celery, carrot, onion.

To prepare: Choose a pan that is the right size for the piece of meat.

Fill the pan with cold water (the rule for good boiled meat), add a stalk of celery, a large carrot and a small onion; bring to the boil. Then add the meat, making sure that the water covers it, and boil over medium heat.

Allow the meat to cool in its stock. When it is time to serve, carve into ½ inch slices and lay them in a shallow roasting pan, covering with the stock. Reheat before serving and serve seasoned with only good-quality sea salt.

I have rediscovered how good this boiled meat is with Pearà Sauce and "mostarda" (traditional Italian candied fruit in a spicy, sweet syrup).

An excellent accompaniment for this dish is our **Raboso doc Piave 2003**.

Pearà Sauce (which means "pepper sauce" because of the generous amount of pepper added) is part of traditional Veneto cuisine, especially in the Verona area.

Legend has it that, in the early 15th century in a town near Verona, a bandit named Gelmino attacked a caravan coming from Venice, stealing some sacks that were well-packed and -sealed. He was convinced that he had stolen silk or precious metals. However, when he opened the sacks, he realized that they contained only round, grey-colored seeds that burned the tongue when bitten into. It was pepper, on its way to merchants on the other side of the Alps. Gelmino, furious, jettisoned the sacks in the squares of the towns he passed through as he fled. Curiosity drove the local inhabitants to try their content. They realized that it was pepper, a precious commodity already in use in small amounts to preserve food.

Having available such an abundant amount of pepper, and convinced that it had purificatory properties for the stomach and brain, they decided to add it to their "bread porridge", a poor man's dish of the day.

This is my recipe for Pearà Sauce:

PEARÀ SAUCE

Serves 6: 100 gr of unseasoned bread crumbs, preferably home-style, beef broth, 1 teaspoon of ground pepper, 3 table-spoons of oil.

To prepare: In a non-stick saucepan, add the bread crumbs, cover with broth and boil on low heat for an hour or more. If the sauce thickens too much during cooking, add more broth. During the last 15 minutes of cooking, add the oil and coarsely-ground pepper. Serve piping hot with the boiled beef.

• •

CHOCOLATE LOAF

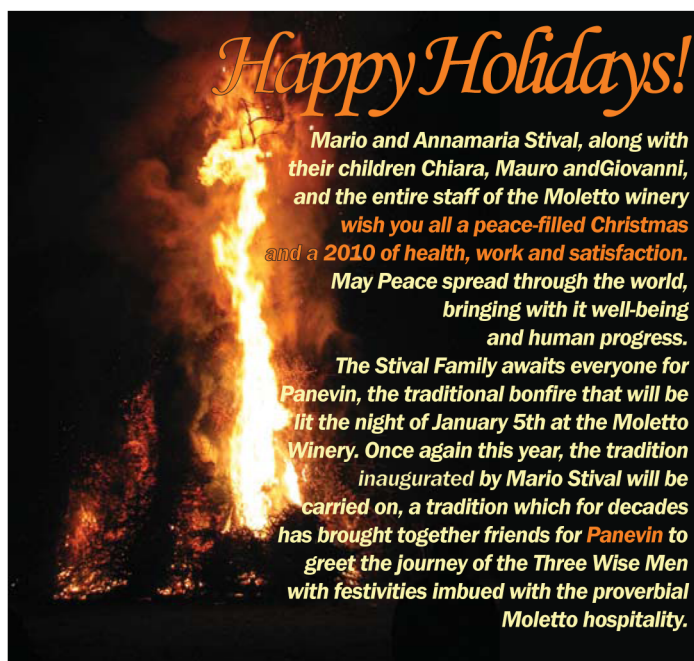
Serves 8: 100 gr dark chocolate (85% cocoa content), 100 gr dark chocolate (80% cocoa content), 100 gr butter, 80 gr sugar, 4 eggs.

To prepare: Break the two types of chocolate into pieces and place them with the butter in the top of a double boiler to melt. When melted, remove from the double boiler and allow to cool. In a bowl, beat the egg whites until stiff. In a separate bowl, beat the yolks with the sugar until they are light and fluffy. Add this mixture to the melted chocolate and then fold in the egg whites. Pour the batter into a rectangular (12 x 28 cm) loaf pan lined with baking parchment. Bake in a 180°C oven for 40 minutes.

Perfect with **Solamini et amicis Passito 2003**

• •

Anna's Recipes can be found at our web site: www.moletto.com



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 2010 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.

MOLETTO_notebook

- We will be attending:
VINO 2010 - ITALIAN WINE WEEK IN NEW YORK
February 2-5, 2010
Waldorf Astoria Hotel New York City
- We will be attending **44° VINITALY 2010**
VERONA April 8 -12, 2010



MOLETTO NEWS

Aut. Trib. TV, n.45 del 27.11.2006 - Stampato in proprio
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 www.moletto.com