



MOLETTO®

news

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**COME VISIT US AT THE
42ND VINITALY,
VERONA, APRIL 3-7, 2008**

The Moletto stand is G5 in pavilion 4.

(read article at page 2)



**PROWEIN
Dusseldorf**

Moletto Winery will be present at the PROWEIN trade show in Düsseldorf (Germany) from March 16 to 18 at stand 3B119 in pavilion 3.

16.-18.3.2008
Düsseldorf, Germany
Internationale Fachmesse
Weine und Spirituosen

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MOLETTO'S PINOT BIANCO, AN ELEGANT WINE FOR SOPHISTICATED WINE LOVERS

Elegant and sophisticated, this wine is perfect for accompanying balmy spring days and the herb-based and fish dishes typical of this season.

The sweet fragrance of Spring is in the air. Just like that found in Moletto's Pinot Bianco, one of the most sophisticated and highly-esteemed white wines. It is an elegant wine, light straw yellow in color with a hint of pale green that is the ideal mate for warm spring days where nature has yet to burst into full bloom, but in which we want to be out-of-doors for a picnic on the grass. Pinot Bianco is loved the world over for its clean, sharp, delicate taste.

The grape variety is of French origin, specifically from the Burgundy area and its origins go back to ancient times. To tell the truth, just as is the case for all other European wine varieties, especially the oldest ones, it likely dates back to the Roman wine-growing tradition which the republican and imperial legions exported throughout the empire.

Pinot Bianco, and more precisely the Pinto family, probably has its origins in this tradition, even if the Pinot Bianco presence in the Treviso area and Veneto region in general is fairly recent. Another point of interest: the Pinot Bianco, a highly noble wine variety, is a genetic mutation of the Pinot Nero brought about by Mother Nature herself when biotechnology was still an unknown science.

The Pinot Bianco vine is extremely demanding, requiring poor, dry soil and rejecting out-of-hand rich, nitrogen-rich ones.

The Moletto Pinot Bianco has found its ideal habitat in the winery's vineyards in Belfiore di Pramaggiore, in the heart of the "Lison-Pramaggiore" controlled designation of origin (DOC) area. Here the soil is of alluvial sedimentary origin, tending to be clayey, with calcareous concretions and carbonate layers. It is vinified, cold, in stainless steel with fermentation at a controlled temperature of 18°C. The transfer and aging process in stainless steel lasts approximately four months before it is bottled.

It is pale straw yellow in color with light green glints.

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It has a clean bouquet that opens into a harmonious, fruity sweetness. Its taste is balanced in terms of structure, bouquet and flavor. The ideal serving temperature is between 12-14°C, and it should be drunk when it is still young in order to enjoy the full richness of its fragrances. Excellent as an aperitif and as a drinking wine, it is an elegant choice to accompany delicately-sauced fish dishes, pasta dishes (both with sauce and in broth) and vegetable- and fish-based risotto. All dishes that make a triumphant return in the Spring, following the wintery red meat season.

(See "Anna's Recipes" on page 4 for dishes to serve with this wine)

COME VISIT US AT THE 42ND VINITALY, VERONA, APRIL 3-7, 2008

The Moletto stand is G5 in pavilion 4.



_We will be present once again this year to visitors and old and new friends alike at the fair that has become a

legend. Vinitaly is the point-of-reference in the panoply of national and international events. Number one in the world for its size, over the years this fair has increased in importance, including on the international scene, offering new initiatives and capturing the attention of sector professionals not only as a trade fair, but as a major "event" not to be missed. It is a role built over forty years of activity, accompanying the development of a sector that has become the best ambassador of "Made in Italy" around the world, the leading representative of quality agroalimentary activity. In addition to its regular initiatives, Vinitaly will be offering a series of innovative events to capture the interest of even the most demanding visitor. The calendar of events will involve the historic town center of Verona: Palazzo della Gran Guardia and Piazza Bra will be hosting Vinitaly for You, the evening wine bar with food and live music dedicated to lovers of fine wine.



MOLETTO Stand G5 pav. 4

_JUST A FEW MORE DAYS ... THE NEW RABOSO 2003 VINTAGE IS ON ITS WAY

_Great expectations for the new **Raboso 2003 vintage**, one of the jewels in the crown of the Moletto winery.

Produced in the winery's vineyards in Motta di Livenza, Raboso is one of the most typical wines of the Veneto region that continues to win over new admirers around the world.

It is a slightly garnet-colored red with an intense, vinous scent and hints of morel cherry. It has a dry, full-bodied and lingering flavor. It is the perfect accompaniment for grilled and braised red meats and aged cheeses. It is also a wonderful wine to savor in moments of relaxation.

Just a few more days until its arrival. In the meantime, prepare your best wine glasses in which to pour the Raboso 2003, a wine with much to say.



_THE 2007 HARVEST— WHITE WINES KISSED BY THE SUN

_The unusual climatic conditions in 2007 had a positive effect in particular on early-harvest, white grape wines. The Moletto winery, on the advice of its wine expert Giovanni Stival, chose to begin harvesting in early August 2007, a decision that caused some raising of eyebrows among those in this sector. But it was a decision that proved to be more than 100% right and the 2007 harvest will be remembered as one of the most-awaited in the past seventy years.

"*This early harvest was indispensable in any case,*" notes Giovanni Stival, the Moletto wine expert, given that the growing season had begun a few weeks early following the mild winter. In addition, an extraordinary temperature range, with cool nights and hot, sunny days allowed the grape clusters to ripen evenly. Finally, the grapes were harvested in a dry climate thanks to the absence of rain, something every wine-grower hopes for each year.

The result? All the white grape varieties—Pinot Grigio and Bianco, Lison Classico and Sauvignon, Prosecco and the basic varieties used in Moletto *spumanti*—developed extraordinary bouquets, also thanks to the excellent quality of the grapes which were extremely healthy from the first to the last. Excellent results, too, for red wines which are also top-level with a generous share of smooth tannins thanks to optimum phenolic maturation.

_WINES AT THE MARCO POLO AIRPORT: A COMPLETE SUCCESS!

_Moletto wines, presented as part of the "Pro Vite" initiative at the special stand located in the departures area of Venice's Marco Polo airport, met with complete success from the public.

Tremendous interest for Moletto wines presented in tastings by a highly efficient team of professional sommeliers, backed by the presence of Chiara Stival. This success was also mirrored in the data prepared by the *Enoteca DeCanto*, facing the stand, which at the conclusion of the Moletto wine tasting period, registered requests for *486 glasses of Chardonnay*, *317 of Lison Classico*, *327 of Franconia* and *217 of Cabernet Sauvignon Selecti*, which were the four wines included in the tastings. A large number of bottles were also sold. Numerous the requests

for information and documentation. Those expressing curiosity and desire to get to know the wines of the Lison-Pramaggiore DOC area were both Italian travelers (many of whom were unaware of this particular DOC region), as well as European (in particular Spanish, French, German, Swedish, Norwegian and Danish) and trans-oceanic travelers. Highly satisfied the Moletto staff that manned the stand from October 5-28, 2007.

The Venice Marco Polo airport, through which pass seven million passengers each year, confirmed itself to be a major international venue. The "Pro.Vite" project, co-financed by the European Community and the Veneto Region, was created in collaboration with *Venezi@Opportunità*, the *Province of Venice* and the *Slovena Rod agency*. This collaboration across national boundaries in the primary sector highlighted wine not only as a major product from this area, but also as a driving factor in the promotion of other sectors.



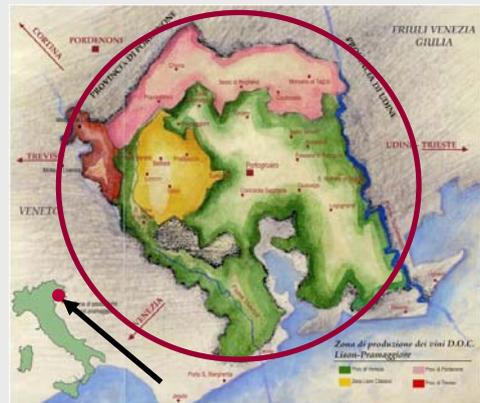
A PRICELESS HEARTLAND BETWEEN TREVISO AND VENICE: THE LISON-PRAMAGGIORE DOC AREA

_One of the tiny "DOC" areas that characterize Italian wine production. **A natural pearl with highly interesting attributes, little-known outside northeastern Italy.** This DOC area (www.lison-pramaggiore.it) includes the territories of much of the municipalities of the eastern Veneto region and extends from the areas near the sea to the confines with the provinces of Treviso and Pordenone.

It takes its name from the village of Lison and the town of Pramaggiore, areas where, along with Belfiore (where the Moletto vineyards are located), local wine-making originated, in particular that of Lison Classico. Wine production was already active during the Roman era and developed significantly during the "Serenissima" Republic of Venice. The soil here is particularly rich in calcium and it proved to offer the ideal conditions for Lison Classico, Pinot Bianco, Chardonnay, Sauvignon, Verduzzo, Refosco dal peduncolo rosso and Cabernet Sauvignon vines to take root. Its designation as a DOC (controlled designation of origin) area dates from September 2, 1985.

The area also boasts three "**Strada dei Vini**" wine itineraries (www.stradavinilisonpramaggiore.it). Two of them run from the main beach resorts of Caorle and Bibione up to the traditional wine-growing area, while the third runs through the area, connecting the various towns where wine is produced.

This area boasted major roadways even during Roman times and some of these routes are still traveled today, such as the Postumia road that connected Genoa to Aquileia, and the Via Annia that connected with Altino.



The D.O.C. LISON-PRAMAGGIORE production area



The "Strada dei Vini D.O.C. LISON-PRAMAGGIORE" wine itineraries

Time for BRUNCH

The traditional Sunday breakfast, tailored to the slower pace of a non-work day, becomes the perfect excuse for a lazy morning at home. A chance to look out the window and marvel at nature's display as it wraps itself in green and all the colors of the rainbow, while enjoying some sweet or savory treat, accompanied by a light wine. A moment of relaxation that can extend well beyond lunchtime to become brunch. The table laid with both sweet and savory dishes such as vegetable quiche, puff pastry filled with fruit or meats, fruit juice and, naturally, a few bottles of excellent wine, such as an elegant Chardonnay or sparkling Prosecco, depending on the atmosphere of the brunch. If it is to be a formal event with a number of guests, Chardonnay is a must. It is a very elegant wine that is the perfect accompaniment for a sophisticated brunch. If the atmosphere is more informal, a fun gathering of friends to decide on some Sunday activity, the Prosecco with its sparkling bubbles is the perfect choice. Keep in mind that all the following wines—*Chardonnay, Prosecco, Pinot Bianco, Pinot Grigio, Lison Classico*—were among the finest of the 2007 harvest. The early harvest was particularly positive in developing olfactory characteristics, creating wines with truly unique bouquets.

OUR FOOD CATALOG IN A POCKET EDITION

Extra virgin olive oil, honey, flavored oils, Modena balsamic vinegar—all food products offered by the Moletto winery, now featured in the all-new pocket edition of its food catalog. Each product has been personally sampled by Giovanni Stival, Moletto's wine expert and his tasting notes have been duly transcribed. Giovanni's "nose" is one of the sharpest and most refined and his remarks provide invaluable guidelines for choosing the product that best meets your preferences.



Anna's Recipes

Many of you know that my recipes are, first and foremost, about considering what wines will be paired with them. Choosing the ingredients and certain taste combinations are the product of my imagination, but they are also filtered through the advice and "approval" of my wine-expert children to produce a perfect marriage between kitchen and wine cellar.

This is why my first simple suggestion for combining with the new, especially elegant Pinot Bianco Moletto 2007, is (for those who like it) fresh-caught raw fish, above all the sweetness of shrimp, crayfish and oysters.

Another winning combination is the following delicate first course:

PASTA WITH SQUID

Serves 4: 320g of "Calamari-shaped" pasta from Gragnano (large pasta rings), 400g fresh baby squid, 400g cherry tomatoes, a small bunch of parsley, 8 basil leaves, Moletto extra-virgin olive oil, salt.

To prepare: skin the squid and remove the ink sack and cuttlebone from the interior and the beak and eyes from the tentacles. Slice the squid into ¼-inch rings and separate the tentacles if too large. In a pan, heat 1 tbs extra-virgin olive oil and sauté the calamari a few pieces at a time, then set aside together with the cooking liquid. In another large pan, sauté the halved cherry tomatoes in a bit of extra-virgin olive oil.

Cook the pasta and then toss in the pan with the cherry tomatoes; add the squid and finely-minced parsley and basil. Mix well and serve hot.

Recommended wine:

PINOT BIANCO DOC Lison-Pramaggiore

The recipes from *Anna's Kitchen* can be found at our web site: www.moletto.com

MOLETTO®_notebook

We will be attending
VINITALY 42nd edition
VERONA,
APRIL 3-7, 2008
Hall 4 Stand G5

42a EDIZIONE
vinitaly
Another love story in Verona
VERONA
3 - 7 APRILE 2008

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