



AZIENDA AGRICOLA

# MOLETTO<sup>®</sup>\_news

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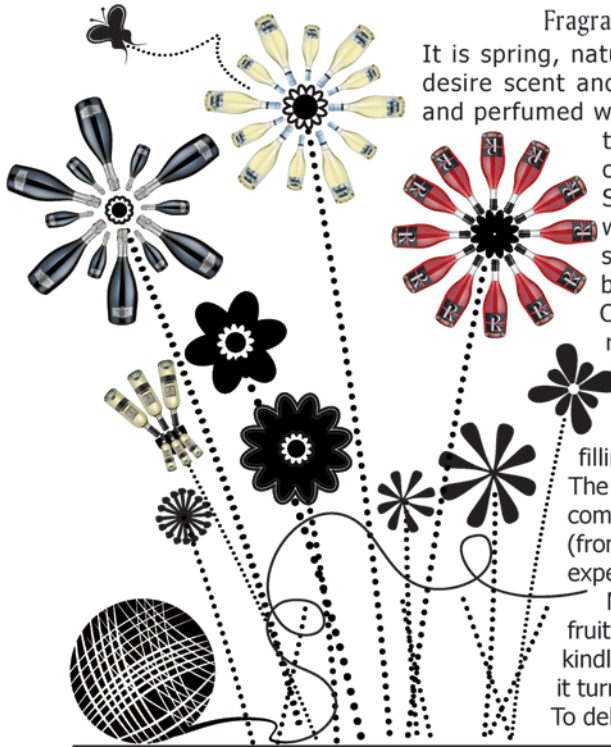


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## VINITALY SPECIAL ISSUE

At page 2 and 3 the itinerary to discover and taste our wines.

## NEW WINES FOR A NEW SEASON, WELCOME BACK SPRING!



Fragrant, perfumed, light: they are Moletto wines bounded by the fil rouge of quality.

It is spring, nature and sensations awake. Coming out from the long and cold winter, we desire scent and evolutions, lukewarm air and new horizons. Palate looks for persuasive and perfumed wines, which bear that spell which only the charm of spring can yield.

From the ancient Europe to the new world up to the far East, the fil rouge is the one which includes perfumed and light wines, not complicated to taste.

Spring rooms in your soul, goes sensually into your heart. Clear the way to the wines that remind you to scent of flours, butterflies' flights and fields flooded by sun. We give way to her "majesty" Prosecco Doc Sparkling Moletto with its fruity bouquet well patent that reminds a flowering field of wisteria and acacia flowers. Our fil rouge ball rolls, runs up the subsoil. We bump into notes of blackberry, raspberry and wild strawberry: that is sparkling Raboso Moletto, with its ruby red colour, frisky bubbles and a strong character. Still wood, a little further on, our strand wraps itself around blackberry notes, redcurrant and cherry of Moletto Franconia, gorgeous red wine that warms up your heart in a windy day, mouth filling and recalls you faraway places thanks to the little touch of spices.

The wonderful spring drags everybody along parties and picnic, the out-of-door life comes back. You have to toast with the prestigious sparkling wines: Moletto Demi Sec (from Pinot Bianco grapes where stands out the fruity part) which the well-known expert Luca Maroni proclaimed one of the best sparkling wines in his Yearbook 2013;

Moletto Brut AnnoUno, extraordinary brut to give yourself joyful moments. Again fruit and flowers, gentle and charming in Glisy, the easy sparkling ones, average body, kindly peppy to taste and really pleasant-tasting and fresh. Our fil rouge does not stop: it turns around Chardonnay and Sauvignon, it intertwines scamp with Moletto Rosa. To delight yourself, with a good glass of wine, of the new sun. Welcome back Spring!

AZIENDA AGRICOLA  
**MOLETTO**



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DISCOVER ALL THE ADVANTAGES ON PAGE 4

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## EXPORT GETS THROUGH VINITALY

One of the main aim of Vinitaly, arrived to its 47th edition, is to promote a unique image of the italian oenological system, to strengthen our tradition.

Moletto winery participates, since several decades, to introduce its wines to the enthusiastic Italian people and to the foreign buyer. According to the latest poll, the 86% of the foreigners takes part to Vinitaly in order to find new contacts and to understand the new trend. Thanks to the task of Verona Exhibition representatives in 60 countries, this edition would further increase foreign workers in sector.

Moletto is pleased to greet you in his stand, to make you know better all the wines, grown in a territory without parallel in the world.

## VINITALY 2013: MOLETTO ITINERARY TO LEARN INVOLVING WINES, UNUSUAL, OF GREAT SATISFACTION

A proud white Moletto wines parade. 2012 grape harvest is a result of a superb weather trend, great conditions that seldom occur. The thermobodied, without excessive acidity thanks to high temperature indeed the grape fully ripe. An important alcoholic degree for these white wines body and structure. Catch Pinot Grigio 2012 bouquet 2012, Sauvignon 2012, tropical marks of Chardonnay 2012, the intense bubbles and hard. If white wines are elegant, the red one are proud to be great ageing wines. With high alcohol degree, strong to your taste, winy, of great import international, the lively vivacity of sparkling Raboso 2012. One more time: excellent structure, strong scent from Merlot 2010, Raboso 2007. sparkling wines, since sweet bubbles of Brut "Announo" till Moletto Brut Millesimato, to finish with mellow pleasantness of Moletto Demi Sec

<p><b>PINOT GRIGIO 2012</b> DOC Venezia</p>  <p>Pure variety with untamed aroma. You will surely recognize fruit and flowers. An eclectic wine.</p>	<p><b>PINOT BIANCO 2012</b> IGT Veneto Orientale</p>  <p>To enjoy, to discover in all! That is the one oenologist Giovanni Stival prefers who get excited in tasting it. An extraordinary wine, tempting you with its fruity scent. Not to be missed!</p>	<p><b>CHARDONNAY 2012</b> DOC Lison-Pramaggiore</p>  <p>Apple, apple and still apple! Lengthen your tasting to learn summer fruit and scent of roses.</p>	<p><b>LISON CLASSICO 2011</b> DOCG Lison</p>  <p>Pure elegance, to the nose... and taste! Floral, fruity. A tasting worthy of note for its olfactory/taste balance and quest for its extraordinary traditional characteristics.</p>
<p><b>PROSECCO Frizzante</b> DOC Treviso</p>  <p>A sparkling wine easy to drink. Typically fruity and easily identifiable.</p>	<p><b>PROSECCO Extra Dry</b> DOC Treviso</p>  <p>Very typical. Fruity scent, gentle, in a body mirror of the 2012 vintage. A versatile and very pleasing 'spumante'.</p>	<p><b>GLISY Frizzante</b> Igt Veneto</p>  <p>THE sparkling wine for the summer! Fragrant, delightful, medium-bodied. An "easy" wine with low alcohol content.</p>	<p><b>Moletto DEMISEC 2011</b> Millesimato VSQ</p>  <p>Still Pinot Bianco grapes here in a sparkling wine where you can smell very delicate roses and white flowers. A sweet sparkling wine, tasteful, which is worth considering your tasting for the balance and harmony of perceptions.</p>
<p><b>MERLOT 2010</b> Doc Piave</p>  <p>Its unique qualities are clearly perceptible: cherryish, vinous and slightly spicy. Elegant in the mouth with a respectful level of tannin. A significant wine destined to provide great satisfaction over time.</p>	<p><b>CABERNET 2011</b> Igt Veneto Orientale</p>  <p>It shows off all the character typical of its origin: Carmenère grapes. Smell the wealth and complex scent: strong almost lively in its herbal smell. A crunchy taste.</p>	<p><b>MERLOT 2007</b> Affinato in barrique Doc Piave</p>  <p>Simply in the approach, inviting and delicate, during the taste it gives off a combination which leitmotif is the balance between vanilla of the sweet wood and the wine.</p>	<p><b>RABOSO 2007</b> Doc Piave</p>  <p>Really Raboso! Just to the smell. Let the red fruit gently strike you by the spicy scent of wood, nice frame of an already beautiful picture. Pure Raboso Veronese grapes, it stood in barrels for 48 months.</p>

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New and innovative, SpritzOne is made from an original recipe' using only the highest quality ingredients. Bathe in its sunny, orange, color, luxuriate in its tropical fruit aromas and enjoy its taste, a graceful balance of bittersweet flavors.

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Allow SpritzOne to win you over with it's unmistakable flavors. SpritzOne, perfect for every occasion.

**SpritzOne is available in four formats: 1Lt, 750 ml, 250 ml and 187 ml.**

**Come get to know it at a tasting at Vinitaly!**



WWW.SPRITZONE.COM

We wait for you in our stand pavillion 4 Stand G5 to the great international wine exhibition. There are some news you should not miss, next to our consolidated certainties. Do not lose it: our surprises will satisfy your senses. Along with the pleasant sensation to spend right money for a good price/quality ratio.

al equilibrium between sunny days, cool night rain in right time turns into the exquisite and fragrant white wines, not intrusive and gentle full but not too high, in order to taste a good glass of wine without risk when you drive. We support the new trend: lighter wines not giving up to monious and refined scent of sparkling Prosecco Doc 2012.

ance. It is possible to recognize fruit scent of Malbech 2011, extraordinary Franconia 2011 Moletto standard bearer, the native grape becomes Absolute certainty from Cabernet Sauvignon Selecti 2005 and from Colmello Rosso 2004, deep refinement wines. Always a great selection of c Millesimato. We wait for a great number of you!

**SAUVIGNON 2012**  
Igt Veneto Orientale



Perfectly distinguishable. Catch the elegance of elderflower scent and the exotic pineapple and papaya aroma. A spicy note too.

**MALVASIA Extra Dry**  
VSAQ



Unusual. Original the use of the Istrian Malvasia grape in the spumante process. Full-bodied and dense sparkling wine with a slightly acidic aftertaste – of cleanness – that makes it the perfect partner to the mellowness of cheeses.

**BRUT ANNOUNO**  
VSQ



A 'satèn' from Pinot Bianco grapes. Enjoy the exquisite "perlage", catch the maturity in dried fruits marks, but search also the fruity taste typical of the variety. It is not lack in crust of fresh baked bread notes. It touches very gently your palate inviting you for a new tasting. 36 months by bottle fermentation.

**Moletto BRUT 2009**  
Millesimato VSQ



It is always astonishing! A 'spumante', certainly 'brut', refined and elegant, particularly fruity. It gives off freshness despite the stay in autoclave for 30 months. A champion, as always.

**VERDUZZO Demisec**  
VSQ



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

**MALBECH 2011**  
Igt Veneto Orientale



You smell and taste berries. Raspberry, blackberry and cherry too intertwine with a sweet and gentle tannin in a balanced and pleasant tasting. Unusual wine, typical of Motta di Livenza territory.

**FRANCONIA 2011**  
Igt Veneto Orientale



This vintage affirms its international character. Discover red fruits (berries) and the spices, which distinguish it. Don't lose it! And above all a great opportunity for people who do not know it!

**REFOSCO 2011**  
dal Peduncolo Rosso Igt Veneto Orientale




Impenetrable! Rich as the ripe blackberry that you can first smell than taste. An important wine, enchanting and determined.

**COLMELLO ROSSO 2004**  
Igt Veneto Orientale



A wine that never fails to satisfy! Elegant and sophisticated. Balanced. Discovering the medley of aromas revealed following its extended stay in barrels (6 years) is pure delight. A wine worth stopping for to allow yourself to become intoxicated by it.

**CABERNET SAUVIGNON SELECTI 2005** Igt Veneto Orientale



A 'great', after six years of aging in barrels! Great in thickness, great in enveloping, great in balance. To be tasted... to meditate.

**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.

■ Itinerary of STILL WHITES  
■ Itinerary of SPARKLINGS  
■ Itinerary of STILL REDS  
■ Itinerary of REDS refined in BARRIQUE

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



**ŽATEC, GLUTEN FREE BEER**

Even those who suffer from celiac disease can enjoy the pleasure of a good beer, thanks to Žatec. In addition to the important feature of "gluten free", Žatec possesses all the significant features of the typical Czech lager: rich white foam, golden color, pleasant aroma of malt, refreshing vivacity, harmony of flavors from the initial sweetness to the pleasant bitter finishing. Alcohol content is of 4.5% vol. This special beer is produced by Žatec Brewery, founded in 1798, in the city which is famous in the Czech Republic and all over the world for the production of beer. ŽATEC is imported in Italy exclusively by Moletto.



**FERDINAND D'ESTE, VERY SPECIAL DOUBLE MALT BEER**

Clear, fragrant, original! It is the Beer Ferdinand d'Este, "low fermentation" beer produced with high quality ingredients: barley malt of its own production of Ferdinand brewery, barley from the province of Benesov, hops from the province of Žatec, which is the best in the world and unique for its taste and aroma thanks to the various environmental peculiarities of fields where it is cultivated. It is a full-bodied beer, with compact foam, strong flavor, full and enveloping, thanks to the variety of malt and the characteristic bitter aftertaste of hops from Žatec. Alcohol content: 6.5% vol. It is produced by the Ferdinand brewery, one of the oldest in the Czech Republic, founded in the second half of nineteenth century. FERDINAND D'ESTE is imported in Italy exclusively by Moletto.

# School of Wine

Unquestionable professional courses coordinated by AIS Italian Sommelier Association.

Founded in 1965 AIS introduce you to the wine in a professional way.

The courses are divided in three classes.

The courses are divided in three classes. The first, the basic one, allow you to become wine steward (sommelier); it is followed by people keen on wine, person with different works that cultivate a passion for oenology. The first level introduces the technique of tasting and defines the functions of the Sommelier. The second course is focused on the geography of Italian and worldwide wines, in addition has experienced the sensory analysis. The third level teaches the match between food and wine in a theoretical and practical way.

The AIS courses allow you to gain knowledge and specializations that enable you to manage safely in the world of wine. Also going to discover the extraordinary, very wide heritage of Italian wine and food.

Refer to [www.aisitalia.it](http://www.aisitalia.it) and [www.aisveneto.it](http://www.aisveneto.it)

## \_ focus on

### MOLETTO DEMI SEC MILLESIMATO 2011 RENEWED FOR ITS EXCELLENCE !



In the Luca Maroni Yearbook of the Best Italian Wines of 2013, our **Moletto Demi Sec Millesimato 2011**, with its **90 points** gets into the limited selection of **the most excellence wines**, there are only 29 sparkling wines considered among the best in Italy.

*"Pure fruit grapes with fantastic frothiness and extractive pulpiness, with absolutely true persuasive taste. With the irresistibility of its dense flesh, softness amplified by powerful extract, it stands out in all its original purity of flavor. Shining not only for the wine processing, technically excellent, but standing out in a very virtuous way for its rare wealth of composition.*

*There is no way to avoid this dense glycerin realizing the plot: it is a prisoner of pulp, simply raising its effusive persistence. A really creamy aftertaste, brightness of its native floral pulp is dominant":* this is the description made by Luca Maroni.

Moletto Demi Sec Millesimato comes from 100% Pinot Bianco grapes grown in Belfiore vineyard, to the heart of Doc Lison-Pramaggiore area. Standing in steel vats using selected yeasts. Then moved to an autoclave in order to become sparkling wine according to long Charmat method for 12 months. Light straw yellow colour, bright with thin fruity bouquet. Fruity tasting. First sweet sparkling wine then dry. Its pleasant taste bond to the acidity is likeable, never sickly sweet. Fast foam and little and long perlage. It is a gracefully way to finish your meal. Perfect with pastry.

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#### MOLETTO NEWS

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