



AZIENDA AGRICOLA

# MOLETTO®\_news

June 2013

AZIENDA AGRICOLA  
**MOLETTO**



**LYONESS**  
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DISCOVER ALL THE ADVANTAGES ON PAGE 4

*Summer Recipe from Anna's Kitchen*

*Veal with tuna sauce on page 4*

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## RED MOLETTO WINES, FOR A SUMMER TO DRINK

*Prodigal of feelings as the summer. Fruity and colored as the most intense season of the year. They are the wines for the summer that the tendency of this 2013 wants red.*

It's true: when you say "red wines" you always think about wines of great structure, important, strong, matured gradually in long serene expectations in barrique. The proposal for the summer is not only this one, even if a great meditation red - just think about our Colmello Rosso 2004 - can be the ideal companion for an evening to share with selected and sincere friends, even observing the stars in the night of St. Lawrence. Ideal accompaniment for the summer cuisine can also be the red wine to seek among those of the last vintages, characterized by low tannicity, to search among typical autochthonous varieties and for which you can also get a lower service temperature.

And if, again for our Midsummer Nights, we wanted to propose a joyful outdoor barbecue? We would not miss to surprise with a superlative Franconia 2011, standard-bearer among Moletto wines, typical and characteristic, to hold up with success every comparison on the international plan. Or Refosco 2011, another decidedly typical variety to be noted for the impenetrable ruby red color. The selection continues with: Merlot 2011, Cabernet 2012, Malbec 2011.

Sensational Moletto red wines, intriguing and very pleasant to drink. Fruity wines - of red berry - that bring in themselves the perfumes of nature in their maximum expression.

They are perfect to accompany those easy days, when more is the time that people dedicate to himself, when people succeed in detaching from the daily routine and from the appointments of job. The table set outdoors, an unexpected invitation, an improvised dinner with friends not seen for some-time. All moments that needs young wines, but however of big class and satisfying.

Red wines which, although of great personality, if properly combined can exalt in an excellent way even fish dishes. A chowder becomes perfect paired with Franconia Moletto 2011, fried fish with Malbec Moletto 2011, grilled fish with Merlot Moletto 2011. Red wines to offer at 16-18°C.

Those people who love white wines have a big

choise among the range Moletto: Prosecco Doc Moletto, Semi Sparkling or Spumante Extra Dry are always perfect. Then other Moletto Sparklings: a perfect parade, from Brut AnnoUno to the refinement of Moletto Brut 2009. Perfect for the one who, after an informal dinner, has to drive a car, is Glisy, characterized by a low alcohol content. Finally the delicate notes of rose and white blossoms of Moletto Demi-sec 2011, pure fruit grapes with fantastic frothiness and extractive pulpiness, elegant wine ideal to end a meal and perfect to pare with all types of pastries. The summer is coming, waited for a long time. Let's celebrate it in all of its vivacity with the wines Moletto.

### THE NIGHT OF ST. LAWRENCE, LET'S CELEBRATE IT WITH A WINE GLASS

In Italy, every year, the evening of August 10th, the look of the people turns to the sky, hopeful to gather the wake of a falling star. A tradition that in Italy sinks its roots in the night of the times. From some years the Movimento Città del Vino proposes in numerous Italian cities the event "Calici di stelle": an evening spent to observe the sky while sipping a good wine glass, often accompanied by gastronomic specialties. Our suggestion is to prolong this magic once reentered to proper house. It's summer, it's Saturday night. Who does care if you'll stay up till morning, alone or in company to observe of the magic of the starry sky? Sipping our Brut Moletto or one of our great meditation wines as Cabernet Sauvignon Selecti 2005. Trying to perceive in the sky the spellbound twinkle that marks the transit of a falling star and the arrival of a pinch of fortune, murmuring the known sentence "Star, my beautiful star, I desire...".

## UP SUMMER ! UP PROSECCO !



With his lively little bubbles and the fruity bouquet *Prosecco Doc Moletto* is the prince of the summer wines. Made to reign undisputed as an aperitif, as elegant companion of easy lunches, as friend of worldly evenings.

*Moletto Prosecco Doc Treviso* both in the *Semi-Sparkling* and *Extra Dry Sparkling* version is always a pleasant spumante and above all versatile, to taste both as aperitif and to

end a meal. Well also with appetizers and dishes based on fish, so usual in the summer days when the meals are fast and light dishes are consumed. Prosecco Doc Moletto has always been appreciated for the fruity and well declared bouquet. Slightly soft, yet crisp and fruity.

Perfect for the summer.

## ŽATEC LIVELY BLONDE, A PLEASURE FOR CELIAC PEOPLE



Žatec: fresh beer, foamy, above all **gluten free**. Finally also those people who suffer from celiac disease, that is the intolerance to the gluten, they can enjoy in summer a good beer. It belongs to the daily pleasures being able to sip a fresh beer, even to accompany a pizza with the friends or a fresh summer dish. A thick pleasure denied to celiacs. With Žatec, the problem is overcome.

Žatec beer has been inserted in the "Manual of the foods" edition 2013, compiled by the Italian Celiacs Association. A text that can also be viewed online at [www.celiachia.it](http://www.celiachia.it).

To the characteristic of "gluten free", Žatec associates all the details of a lager: rich white foam, golden color, pleasant scent of malt, refreshing liveliness, pleasant bitter aftertaste. Alcohol content: 4,5% by vol.



Produced by Žatec Brewery founded in 1798 in the Žatec Czech city, famous all over the world for the production of the beer.

## PARADE OF REDS, THRILLING AND TYPICAL

Red, as the intense tonalities of summer sunsets. Red as the optimism of the heat in the summer, finally arrived. Red as the wines that Moletto proposes for the summer table, original and never taken for granted. A parade of great thrilling red wines, exalting the typicality in a globalized context.

### Red as...

**Malbec** Igt Veneto Orientale. Unusual wine from a typical vine of our territory.

**Franconia** Igt Veneto Orientale. Notes of red fruit and spicy on the palate. Wine to be discovered; Moletto winery has been the first one to raise it in this area.

**Refosco dal peduncolo rosso** Igt Veneto Orientale. Deep red. Important, enveloping and well defined as the summer night.

**Merlot** Doc Piave. The typical one for excellence. Important, also for meditation. Perfect to observe the falling stars.

**Cabernet** Igt Veneto Orientale. From Carmenère grapes in this wine the typicality is absolute. Intense, almost exuberant in the elegant herbaceous scent.

Detailed descriptions on <http://www.moletto.com/eng/wines/red>



## \_the wine

### Moletto MALBECH Igt Veneto Orientale 2011

The international autochthonous.

This unusual red, is perfect for those people that seek the authentic typical on the international scene. It brings the perfume of red berries with one note of cherry, is produced with grapes harvested in the vineyards where once was the wood Moletto. Precisely the lands of Motta di Livenza are its Venetian cradle; it is cultivated here since the early years of the last century. The actual vineyards of Malbec Moletto derive from 23 years ago.

The winemaking process took place in stainless steel vats, with maceration at a controlled temperature of 26 -30 C, for about 15 days. Once alcoholic fermentation was completed, the wine was racked into other stainless steel vats, for malolactic fermentation. Fourteen months of rest, still in steel, have preceded the bottling. In the glass the color is red ruby, intense. Vinous at the nose, intense of red berries, currant, blackberry, cherry. There's also a note of jam. In the mouth return the fruity perceptions captured on the nose. Slightly acidity, surely vinous. The tannin that emerges is in absolute balance with the light acidity: it is sweet and delicate and it opens then in the taste that note of acidity that is proper of the perceptions that bring back to it: red berries fruit. Balanced wine, of true agreeability.

Parings: perfect with red meats. To dare with a magistral frying of fish. A great classical, able to surprise, is the accompaniment with the *Fegato alla Veneziana* (Venetian-style Liver) - a traditional Venetian dish ([http://www.moletto.com/eng/recipes/venetian\\_style\\_liver\\_fegato\\_alla\\_veneziana-80](http://www.moletto.com/eng/recipes/venetian_style_liver_fegato_alla_veneziana-80)).

(Detailed description on <http://www.moletto.com/eng/wines/malbec-20>)





## WHAT PLUG IS chapter 2 UNCORKED ?

**You say bottle cap and you think cork.**

So it has been for centuries, from the beginning of bottling the closure has been provided by a natural material that is wood cork. In the recent years, however, this valuable natural material has started to be scarce, so the sector of the bottling has had to look elsewhere, so technology started to help.

After several studies, numerous experimentations and tests, the industry has produced the synthetic cork. Today it is preferred most of all for those bottles that are uncorked soon and don't rest for a long time in the wine cellars.

It is since the nineties that following the continued demand for natural cork there has been decline in availability. Infact the availability of this valuable material is not unlimited.

For the ones who didn't know, we remember that the cork is got by the bark of an oak, the "Quercus suber." The cork can be drawn out every 10-12 years from an oak that has a least circumference of 30-40 centimeters, therefore with more than twenty years of life. Aspects that show how Mother Nature needs time to give her resources.

The **alternative closures** are the following: in plastics with the fins, synthetic polymeric expanded, metallic capsule.

### *Expanded polymeric synthetic cap*



The difficulty to retrieve the traditional material for the closure, the cork, that of high quality, has had above all to make to think to alternatives: among the whole first place it is up to the

synthetic corks.

The expanded polymeric synthetic cork goes up again to 1980, when the Montedison deposited a patent for the production of expanded synthetic corks. But the great Italian company didn't start the production of it, to notice the times were not mature yet. To produce it began overseas, in the USA.

## TECHNOLOGY ASSISTS THE BOTTLE

The used materials are formed from a mixture of called "thermoplastic materials", aggregated and formed through a process of injection molding. Every manufacturing company has today set an own patented formulation, creating the proper cork to every use: different entrances of bottles, but above all for the most different types of wine, coming to create special synthetic closure also realized on purpose for wines to long permanence in bottle.

### *Cover with fins*



It's the precursor, the one that first saw plastic material employees to realize a closing.

It's generally produced in polyethylene, the first ones have made their appearance in the seventies in France. The material is enough elastic to maintain the estate both for low and tall temperatures. The first models produced had the shape of mushroom.

### *Metallic capsule*



It's a great deal used in the Anglo-Saxon countries, where the tradition of the corkscrew is absent. It's produced drawing an aluminum sheet. The capsule obtained has passed for a machine that realizes the knurlings and the cuts for the opening. Subsequently the inside gasket is applied, generally composed by expanded polyethylene.

As the cork, also the aluminum can be recycled.

This closure guarantees an elevated seal (low gaseous exchange with the environment) and allows to close again once the bottle is opened. It's the closure far apart preferred in the Anglo-Saxon countries, particularly Australia and England. The metallic cap for wine that has become the screw cap for excellence in the world is the Stelvin® from the name of the group that has been the pioneer in the creation of this elegant metallic closure.

In one of the next numbers we will face the new tendencies about closures: for instance the use of the glass closure.

**\_the grape**

## THE GRAPE MALBECH

A varietal from the French area of Gironde, it is also cultivated in the Loire Valley. The Malbech grape arrived in Italy in the mid-1800s, but the first confirmed date is 1881 when Malbech was shown at the ampelographic exhibition in Pinerolo.

Today in Italy it's almost exclusively cultivated in the zone of Motta di Livenza. And this is reason for pride for the ones who cultivate this variety of grapes. The Malbech grape's presence in this area of Veneto has to be seek in the tied up stories at the end of the First World War, that justify the presence of French vines in these territories. It's a rustic vine, that seems to have found in this territory the ideal habitat. It has a preference for the clayey grounds of alluvial origin, as the one in Motta di Livenza are, whose composition has been determined by the presence of the river Livenza and from its cyclical overflows.

(detailed informations on <http://www.moletto.com/eng/uve/malbech-15>)



\_ focus on

## VINITALY 2013, POSITIVE OUTCOME

Positive outcome at the end of Vinitaly 2013. At the stand Moletto, present at one of the most important international wine exhibition, a superior number of visitors has clearly been recorded in comparison to the past years. Among them numerous the foreign operators. "We have noticed, with big pleasure, they say from the Moletto winery, that more and more people seek the typical varieties as ours. Not less our standard bears as Moletto Brut and Prosecco for which the interest is always high. There were a lot of visitors who have shown sincere interest, asking to taste more wines, not limiting themselves to the varieties they know, but exploring new labels. This was one of the reasons of our deep satisfaction. We renew the invitation to come to us, to continue in our wine cellar the tasting experience started at the Vinitaly stand". At the end there were a lot of contacts, many from foreign countries. This confirms that Italian wine always has a strong appeal toward the foreign buyers.

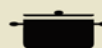
## NEW CONSUMERS, WHO THEY ARE

If you think "markets", it's really complex the approach to enter reality as that Chinese, Indian or Russian. It becomes fundamental to know well every target. Here one of the indications emerged from the Vinitaly 2013 exhibition. For instance: the Chinese adore the griffe, in the wine they seek the idea of the status symbol and of the luxury. Instead the Brazilians are used to new labels, while the Russians are prepared to spend important figures. At Vinitaly this was the identikit, emerged from research conducted by winenews.it. The world consumption of wine in 2012 is attested to 245,2 million hectoliters. In Europe it has been stabilized on the levels of the 2011. The Italian average is of 37 annual liters / per capita, while Chinese is of a scarce liter, few centiliters the Indians, a good abundant liter than the Brazilians.

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Discover Lyoness and its advantages on [www.lyoness.net](http://www.lyoness.net)



## Anna's Kitchen

The Summer Recipe?

My **Veal with tuna sauce**, easy and highly effective.

Check it out on

[http://www.moletto.com/eng/ricette/vitello\\_in\\_salsa\\_tonnata-159](http://www.moletto.com/eng/ricette/vitello_in_salsa_tonnata-159)

Visit the recipe section on our website, [www.moletto.com](http://www.moletto.com)  
(<http://www.moletto.com/eng/recipes>).

Anna has prepared over 100 for you,  
so you're sure to find the one you're looking for.

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Dailymotion

<http://spritzzone1.myvirgilio.it>  
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Vimeo

<http://vimeo.com/moletto>

## MOLETTO NEWS

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