



AZIENDA AGRICOLA

MOLETTO® _news

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MOLETTO
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VINITALY SPECIAL ISSUE

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



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OUR STRENGTH IS IN OUR HISTORY

The Moletto company was founded in 1960 by commendatore Mario Stival. More than half a century of activity, therefore, aimed to enhance the territory and typicality. On the basis of the traditions of the past, Moletto has introduced over the years the advanced technologies for the production of high quality wines. The lands on which stands the original nucleus of Moletto have the name of the forest that once stood here, being mentioned in the documents from the beginning of the sixteenth century. Thanks to the atavistic presence of the forest, the lands now are predominantly formed of clay and limestone, which are essential for cultivating the grapevine. Today in the Company next to Mario Stival are working: Giovanni, the oenologist, who follows all the productive activity, from the vineyard to the cellar; Mauro, the oenologist, director of marketing and business development; Chiara, has a degree in Pharmacy, in charge of public relations. Often, in the company you can see Mrs. Anna Maria, wife of Mario, entertaining the guests with delicious banquets. She is the author of the appetizing recipes which you can find on our website www.moletto.com.



MOLETTO'S RED, THE FIRST CHOICE

There is nothing like vivid bubbles of Moletto Prosecco Doc for women. An important, aged wine to taste in characteristic ballon: that is definitely the first choice that satisfies both male and female consumers.

It's the result of the survey by Vinitaly's Observatoty carried out in 2012 and published in 2013, of almost 3thousand visitors to the world most important wine fair. Speaking about the second option , the choice is unanimous as well: both men and women have expressed a preference for dry still whites. By proceeding, the roads diverge. Ladies love the whites of lively bubbles, gentlemen prefer a good red table one. The diversity, according to the survey, is due to the consumption habits.

Women are vogueish, they adore the happy hours and worldly pleasure. Men, on the contrary, express the tendency of spending their evenings at home, enjoying a gorgeous red one inside the home walls.

Significant behaviors are those that endorse Moletto's enthusiasm to produce and offer Colmello Rosso 2005. The red wine of rare elegance, smooth, high-class. Made with Merlot and Franconia grapes, the wine inebriates just with the perfume. It's delightful to uncover on the palate the parade of flavors shrouded in a perfect harmony of wine and wood. Morello cherry and vanilla emerge in the mouth. By proceeding the secondary flavors appear : fine chocolate, skins notes, cocoa, nutmeg, pepper, and, in the final, liquorice. This wine is intricate, the wine which always lives up to your expectations and never let you down.

The second choice: white dry still wines. Moletto offers Lison Classico, white ambassador of Docg Lison. It's an intricate white of character. The wine surprises for the exposure of perfumes in the body of a very pleasant elegance. It's excellent to enhance the sophisticated menus.

As an alternative, through the 2014 novelty, here you are the Traminer. The white wine of delicate aroma. Graceful when tasted, full-bodied and watered-down wine.

The third choice: red for gentlemen and white sparklings for ladies. The Moletto Franconia stands out, a standard-bearer of Moletto winery. So rich in such valuable for health micronutrients as resveratrol and anthocyanins. The 2011 vintage confirms its international character. It worth uncovering the red fruit and spiciness which identify the wine and make it recognizable. The opportunity not to be missed especially for those who haven't tasted it before, and not only! Otherwise, let yourself be charmed by Moletto Raboso DOC Piave. Wine of character, not overly tannic and not pushy, with a sweet wood flavor. As for the lively bubbles, the range of choice is wide. We suggest to the ladies our Prosecco Doc, easy to drink, typically fruity and well recognizable. Once again Moletto Brut Millesimato, bursting into fragrance with a fine and delicate bubbles. And then Moletto Demi Sec, sweet and elegant sparkling wine. Let's add Verduzzo Demisec, sweet and gritty sparkling wine, a perfect paring for pastry, so adored by women. And much much more. Come and discover it at our stand at Vinitaly.

VINITALY 2014: ON OUR WAY THE PARADE OF SUBLIME REDS AND INTRIGUING WHITES

Here you are an outstanding parade of red wines, and it can't be otherwise. The climatic developments of recent years stand, we would like to taste together our red wines. Come to taste the Moletto Franconia, Moletto Refosco dal peduncolo rosso. Do not miss the Moletto Raboso Doc Piave, the essence of typicality. The experience of tasting the Moletto Colmello Rosso are waiting for you to let you taste our white wines of vivid bubbles, the Prosecco Doc Semi-sparkling and Sparkling and especially of Moletto Lison Classico DOCG or our novelty, Traminer, the variety that becomes part of Moletto's range. We are waiting

<p>PINOT BIANCO 2013 IGT Veneto Orientale</p>  <p>The 2013 harvest surprised us by offering the particularly fruity grapes of green apple taste! Unusual. Not to miss!</p>	<p>CHARDONNAY 2013 DOC Lison Pramaggiore</p>  <p>Uncover already by smelling the notes of green apple at first, then the candy notes and feel the balance while tasting.</p>	<p>TRAMINER 2013 IGT Marca Trevigiana</p>  <p>Of intense wisteria and honey flavour, but delicate at the same time. Crisp, well-bodied, slightly sapid. Watered-down.</p>	<p>PINOT GRIGIO 2013 IGT Veneto</p>  <p>Special. Stands out intensively a sweet peach inviting to taste it. Elegant and persistent when tasted.</p>
<p>PROSECCO Frizzante DOC Treviso</p>  <p>A sparkling wine easy to drink. Typically fruity and easily identifiable.</p>	<p>PROSECCO Extra Dry 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>GLISY Frizzante IGT Veneto</p>  <p>THE sparkling wine for the summer! Fragrant, delightful, medium-bodied. An "easy" wine with low alcohol content.</p>	<p>Moletto DEMISEC 2011 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>MERLOT 2011 Doc Piave</p>  <p>It opens on the nose with ripe fruit (red fruit). Elegant in the mouth with balanced tannins. A recognizable wine, bodied that satisfies the palate.</p>	<p>CABERNET 2013 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>MERLOT 2007 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>RABOSO 2007 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>

COMPLETE
YOUR
TASTING
WITH



SpritzOne, the ready aperitif where modernity goes back to tradition


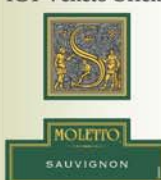


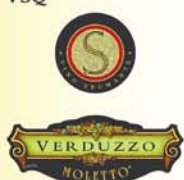



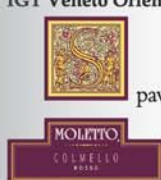









With SpritzOne, the aperitif ritual is at the top. Became the not-to-be-missed moment for many people, just with our already ready spritz - SpritzOne, which condenses fun, fashion and quality. Beloved by youth, asked for tasting the pleasant moment of a pause, breaking up the day, pulling the working hours plug out and introducing joyfully the forthcoming long evening. SpritzOne is ready to drink, it holds high the banner of spritz aperitif, which originates right from the Veneto area.

To win you over is its charming tropical citrus taste, in which the sweetness and the savouriness are well balanced up to the bitter final. It is a light spritz - of 6.8% alcohol content - and its perfect completion is ice with a slice of orange. Available in three sizes: 1L, 750ml and 187ml.

We are waiting for you at our stand for a happy hour with SpritzOne.

WE WILL WAIT FOR YOU AT OUR STAND PAVILION 4 STAND G5. VINITALY IS THE MOST IMPORTANT INTERNATIONAL FAIR DEDICATED TO WINES. BESIDES OUR RICH TRADITION WE HAVE THE NOVELTY FOR YOU. DO NOT MISS: OUR WIDE RANGE OF WINES WILL SATISFY YOUR SENSES. BE SURE TO FIND THE BEST PRICE/QUALITY RELATIONSHIP.

ade the grape harvests of high quality: stunning grapes, healthy bunches of excellent quality. We are waiting for you at our osso, Moletto Malbech, Moletto Cabernet. The last one is of the remarkable character due to its origin of Carmenère grapes. o 2005 is astonishing, with delicious aromas matured during the patient resting in carats (seven years). And once again, we xtremely elegant Moletto Brut Millesimato and the Moletto Brut AnnoUno. We propose to refined connoisseurs the elegance for many of you: besides the novelty there are our consolidated certainties, the wines which never disappoint!

<p>LISON CLASSICO 2013 DOCG</p>  <p>Stunning. The most astonishing in the range of the 2013 white wines. To capture the explosion of floral up to the pineapple fruitiness. An important wine of pleasant elegance.</p>	<p>SAUVIGNON 2013 IGT Veneto Orientale</p>  <p>Shrouding. A balanced wine that surprises by typical intensity in harmony with the wide range of sensorial perceptions.</p>	<p>BRUT ANNOUNO VSQ</p>  <p>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.</p>	<p>Moletto BRUT 2009 Millesimato VSQ</p>  <p>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.</p>
<p>VERDUZZO Demisec VSQ</p>  <p>The sweet spumante with a kick! The perfect accompaniment for cakes and pastries.</p>	<p>MALBECH 2011 IGT Veneto Orientale</p>  <p>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.</p>	<p>FRANCONIA 2011 IGT Veneto Orientale</p>  <p>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!</p>	<p>REFOSCO 2011 dal Peduncolo Rosso IGT Veneto Orientale</p>  <p>Impenetrable! Rich as the ripe blackberry that you can first smell than taste. An important wine, enchanting and determined.</p>
<p>COLMELLO ROSSO 2005 IGT Veneto Orientale</p>  <p>A thoroughbred horse! Pure youth, pawing and exuberant in a wine that has matured for 7 years in barrique. To note the perfect elegant balance between wine and wood in perfect harmony with each other. A wine that is worth stopping to exhilarate.</p>	<p>CABERNET SAUVIGNON SELECTI 2005 IGT Veneto Orientale</p>  <p>A 'great', after six years of aging in barrels! Great in thickness, great in enveloping, great in balance. To be tasted... to meditate.</p>	<p>COLMELLO ROSSO 2000 EDIZIONE SPECIALE IGT Veneto Orientale</p>  <p>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.</p>	<p> ■ Itinerary of STILL WHITES ■ Itinerary of SPARKLINGS ■ Itinerary of STILL REDS ■ Itinerary of REDS refined in BARRIQUE </p> <p>  INTERNATIONAL  TYPICAL  TO BE DISCOVERED  NOT BE MISSED!  BARREL AGED  UNUSUAL  INTERPRETATIONS of PINOT BIANCO GRAPES </p>




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ŽATEC SPIRITED BLOND, EVEN FOR COELIACS

Žatec, fresh, sparkling and above all gluten free beer.

A great blond, fresh and sparkling beer. The pleasure that was prohibited for people who suffer from celiac disease so far. But now it's the negation that you can store because even those who suffer from gluten intolerance can enjoy a good beer. With Žatec, the problem is resolved because it's gluten-free. To this feature, Žatec associates all the peculiarities of a classic lager: rich white foam, golden colour, nice perfume of malt, refreshing, spirited, with pleasant bitter aftertaste. Alcohol content of 4.5% vol. This beer is being produced by Brewery Žatec founded in 1798 in the Czech town, famous all over the world for the production of beer. Moletto is its exclusive distributor for Italy.

Žatec is included in the "Handbook of foods", prepared by AIC - Italian Celiac Association. The text which is also available online on the website www.celiachia.it.





_ under the lens

A PRECIOUS SUBSTANCE OF WINE FRANCONIA



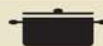
It's rich in potential polyphenols, i.e. micronutrients that more and more often capture the attention of scholars and doctors. The research carried out in Slovenia on the wine there called Modra Frankinja - (synonyms: Blaufränkisch in Austria, Lemberger in Germany, Frankovka in Czech and Slovak Republics, Kékfrankos in Hungary) **Franconia** in Italy, cultivated for decades on the Moletto's lands - has shown that genetically it's the variety with the highest content of **resveratrol** in its grapes.

The research was conducted as a part of the Agrotur project, financed within the program of the Cross Border Cooperation Italy-Slovenia 2007-2013, by the European Fund of regional development and by National Funds, involving

among others the Universities of Trieste, Nova Gorica, Udine, the Association for Protection of Collio and Carso Wines.

Resveratrol is a phytoalexin that protects the skin of the grapes from UV rays and prevents the development of grey mould. In addition to anthocyanins, resveratrol is one of the most well-known bioactive principles from those present in wine. After its discovery it has become the subject of numerous dietary studies that have confirmed its positive influence on human nutrition. "The scholars - it's a passage from the research - suggest that resveratrol is one of the substances that help to reduce the number of heart disease of people who regularly consume wine with the main meals. The content of resveratrol in wine is determined by the variety, the type of wine, geographical origin, the type of cultivation and by environmental factors. *Vrhovšek* (1998) compared the concentration of resveratrol in different varieties and vintages of red wines - (there is a greater presence of resveratrol in red wines than whites and rosés). The maximum concentration values were determined in the variety Blaufränkisch (Franconia) (12.6 mg/L), followed by Pinot Noir (12.2 mg/L), Refosco (11.9 mg/L), Merlot (8.2 mg/L) and Cabernet Sauvignon (5.5 mg/L)."

So the Moletto's Franconia wine is not only a splendid red, but it's also good for health. The scientific research are also studding the beneficial effects of resveratrol on the prevention of neurodegenerative and neoplastic diseases. The subject passionate the scholars all over the world. The research is proceeding in Canada, in British Columbia. The grape Blaufränkisch is cultivated there in the Okanagan Valley area.



From Anna's Kitchens

Visit the recipe section on our website, 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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_focus on

FASCINATES, SEDUCES, CONQUERES.



It's a Prosecco doc wine, the undisputed leader on the international stage.

The trend is positive due to a number of aspects. Among them, the power of "**Made in Italy**", a quality that is recognized worldwide. In recent years, the improvement of production processes, which begin in the vineyard, has helped to raise the quality of the Prosecco wine, making it highly competitive, able to meet the needs of consumers who are more and more experienced and informed. There is no nation in the world that presents a similar product. There is no nation in the world where Prosecco is unknown. Prosecco sparkling wine has become par excellence. Its authenticity, in order to protect

the consumer, is guaranteed by the state identification mark which you find on every bottle of Prosecco Doc.

Moletto offers Prosecco in sparkling and semi-sparkling versions. A delightful bubble, unique, easy to drink and to taste, both as an aperitif and as a dessert. Also it's a good paring for appetizers and first courses of delicate flavours. The surveys reveal that women are those who appreciate more the outside wine, enjoy it in the company, in happy hours, with friends, on social occasions.

So, curious ladies, we invite you to savour a good glass of Moletto Prosecco Semi-sparkling and Sparkling Doc. You'll be delightfully surprised.



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