



AZIENDA AGRICOLA

# MOLETTO<sup>®</sup>\_news

June-July 2014



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### Anna's Recipes

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DISCOVER ALL THE ADVANTAGES AT PAG. 4

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## ENCHANTMENT OF THE SUMMER IN THE GLASS MOLETTO



It's true, the summer request light wines, lively and drinkable. Both white and red. Next to this rule, however, it arises another. An important white wine, fragrant and enveloping is the perfect accompaniment to fresh summer dishes, tasty salads with shrimp, tuna tartare, pasta dishes where the protagonists are fish, especially shellfish. Do not underestimate the pleasure that can give a good wine, in spite of the heat. A white wine notable as Moletto Lison Docg Classico 2013, has to be proposed especially in the evening, during the pleasant summer dinners, where fragrant seasonal vegetables, fresh fish and pasta are the undisputed protagonists.

Moletto Lison Docg Classico 2013 is made from 100% Tocai Friulano grapes, from Moletto vineyards that are located in Belfiore di Pramaggiore, in the heart of Lison Docg. The soil, clay and limestone, with a large percentage of "caranto", give the grapes the characteristic sumptuousness.

Giovanni Stival, oenologist at the winery, after experiencing a long, established for these grapes the winemaking in stainless steel, cold-rolled, with a short maceration on the skins. Then the alcoholic fermentation. Finally, as to get a great wine should never be in a hurry, maturation in steel for seven months before bottling.

Result: straw yellow color. At the visual perception is clear the alcohol content.

The nose is remarkable for the breadth of exuberant and complex aromas, elegant, almost a floral crown collected through the fields. Highlights include a note of wisteria, then those fruity pineapple and honey. In second place come the scents of almond, a hint of sweet haymaking ripening in the afternoon. In the mouth the notes received by the nose come back creating a whole, so much they are blended and balanced between them. Outstanding roundness and elegance, tasty and inviting. In this wine, last but not least, you can find all the typical tradition.

*Sumptuous, exuberant, complex. The summer envelops with the intensity of his emotions and his perfumes, and Moletto Lison Docg Classico 2013 conquest who wants to deepen and does not stop at first impressions.*

It's perfect for appetizers based on fish and vegetables, pasta dishes also cold pasta salads, seasoned with fish sauce or vegetables. Extraordinary tagliolini (noodles) with almond and summer herb pesto ([http://www.moletto.com/eng/recipes/tagliolini\\_al\\_pes\\_to\\_di\\_mandorle\\_e\\_profumi\\_d\\_estate-130](http://www.moletto.com/eng/recipes/tagliolini_al_pes_to_di_mandorle_e_profumi_d_estate-130)).

Go browse through *Anna's Recipes*, you will find surprising combinations.

\_focus on

## “BUBBLES”...“BUBBLES” FOR SPARKLING DAYS

The best season as a metaphor of our white wines: light, fragrant, easy.

When the column of the thermometer rises, you prefer wines with low alcohol content, which are excellent pair with fresh summer salads and cold dishes. Summer is the season of friends, of being together by the sea, just to toast the moonlight in front of a make-shift campfire. Then unmissable a sparkling glass of **Moletto Prosecco Doc Treviso (sparkling/spumante or semi-sparkling/frizzante)**, the prince of light wines. Serve cool, never cold, in any case at the right temperature to appreciate its gentle floral bouquet.

Lively with its joyous bubbles is **Moletto Brut Millesimato**, dazzling with raw fish - oysters, prawns, sushi - another must of the summer. An elegant spumante that is ideal for picnics outside the home, the toast on the beach, boating, and why not, even for an unusual aperitif in a mountain refuge at high altitude. During the warmer months you travel often and prudence suggests light wines and in modest amounts, before getting behind the wheel. Nothing better than **Moletto Glisy**, nice white, fragrant, the alcohol contained, easy to metabolise.

Perfect finally **Moletto Rosa Frizzante**. With ham and melon, with the calf tonn , with cold meat, with light first. It 'a young ros , which expresses pleasant freshness and fragrance of spices and perfumes, to be served fresh. Ideal accompaniment to a delicious fish soup.



## PROSECCO DOC, TRENDS IS RISING

Demand for Prosecco is growing and the Consortium has approved the release of 5.1% of the production stocked in part with the vintage 2013. This fee goes to meet the growing demand of the product. *"This is further confirmation of the positive trend of the Prosecco that stands out in the context of a general contraction in consumption - pointed Stefano Zanette, president of the Consortium - . On the eve of the 2013 harvest prediction more optimistic wished to see absorption, by the market, of the entire new production, considering that it was expected it would increase by at least 10% than the previous year. Today we can say that not only the objective has been achieved, but even exceeded."*

Continue the advancing of Prosecco, standard-bearer of the Veneto wine in the world.

\_talk about it

## THE EAST, THE NEW FRONTIER

Enthusiasts, experts, curious. The lovers of good wine are on the rise in Southeast Asia and a growing number of restaurants dedicated to Italian wine themed evenings. It happened in Singapore last June 17 with the exclusive evening on Moletto wines organized by "Saffron", a prestigious restaurant of this city. To do the honors of the house was to represent the company, Mauro Stival, next to the chef Marco Guccio.

A large traditional Italian dishes such as bruschetta, ravioli stuffed with veal and beef tip were served. A sumptuous menu accompanied by Moletto wines: Prosecco DOC, Chardonnay, Merlot, Colmello Rosso vintages 2000 and 2004 in magnum version.

In general, Asian consumers prefer white wine, but it is the amazing the increase in sales of sparkling wines. At the same time a growing interest in red wines, especially those barrique aged, important for aromas and taste. Both South Korea and China as in Singapore rather than in India and Taiwan was discovered the allure of Western models and Italian wine is more constant presence in restaurants and bistros, as in household consumption of upper middle class. In Southeast Asia, the media and the markets look with deep attention to the Italian food experience. And this is a great sign of appreciation of wines and the "Food" Made in Italy.

**The Moletto Wine Dinner**  
Tuesday, 17<sup>th</sup> June 2014, 8:30pm

From the vineyards of Massa di Livorno and Barfeme di Pratomagere comes the exquisite flavors of Moletto wine, a traditional family winery since 1910. The Moletto story is one of a man and his labor, passion, skill and enthusiasm. In the land where once stood the more supreme Republic of Venice, "Serenissima", today there is an extraordinary winery distinguished by the fine and unique quality of its soil and the Stival family's dedication to age-old traditions while keeping in touch with state of the art wine making technologies.

Join us for an elegant evening savoring wines from award-winning Italian family winery, Moletto. Hosted by son of the Stival family, Mr. Mauro Stival, Director and Chairman of the Venetian Wine Forum, and ex-cel chef Marco Guccio.

**SAVVUO** the highlights of the evening: Moletto Colmello Rosso. Irresistible nurtured with garnet hue, generous and intense, offering a range of scents - hints of sweet chocolate, a slight cocoa note, Mediterranean spices and liqueur. Accompanied by the intense traces of ripe plum and mixed cherry. It's full & powerful.

**Canap **  
Torta tartare with Fontagio  
Tortino Bruschetta

**Dinner**  
Carpaccio di Salmone, insalata di Rucola, Uovo di Fregola  
Marinated Scampi with "sopressa" with fresh salad & trout sea  
Risotto di Vitello in Salsa di Porcini Truffled  
Mammolada veal ravioli, "le palle" in truffe porcini mushroom sauce  
Panna di Masci, Marinated di Fave con Salsiccia di Fregola di Vitello  
Slow cooked U.S. prime short ribs with charlotte potatoes and real jus  
Mozzarella di Bufala, pasta, salsa (Singapore)  
Zabaglione di Mandorle con Frutti di Bosco  
"Marsala" wine sorbetto "le palle" with fresh seasonal berries  
88 per person

**Location**  
Dinner Restaurant Saffron, level 45,  
10 Collyer Quay, Singapore 049333

**Dress Code**  
Smart Casual

Seating is limited, reserve now by calling 6599 1488 or email to [info@saffron.sg](mailto:info@saffron.sg)  
Prices subject to 10% service charge and prevailing government taxes

## SpritzOne, THE ITALIAN APERITIVO

With SpritzOne, the aperitif is at the top. Moment now indispensable for many people, our **ready-to-drink** SpritzOne combines fun, fashion and quality. Loved by young people, who look for it to enjoy a pleasant moment of pause, for break up the day, to get away from the beauty in working hours, for prelude joy in what will be a long evening. SpritzOne is ready to drink that holds high the flag of that aperitif, just spritz, which had its origin in the Italian Veneto region.

Served very cold, alone or on the rocks with a slice of orange is perfectly completed. SpritzOne is also low in alcohol, but with full taste (its alcohol content is 6.8%), specially thought to be able to give a nice break at any time of the day.



Is suitable very well to be used with imagination and creativity, ideal base for cocktails and long drinks, from the most traditional to the most imaginative as pink grapefruit juice, triple sec, vodka and SpritzOne. Another refreshing idea for summer? Brown sugar, lime, crushed ice, SpritzOne and sparkling

Prosecco to complete.

SpritzOne should be used with imagination and creativity, with no limits to your imagination.

Bright red orange.

SpritzOne conquers you with its citrusy flavor with a hint of the tropics. Harmoniously sweet, flavorful and acidic with a subtly bitter aftertaste. Perfectly pleasing.

Available sizes: 1L, 750ml and 187ml.

## \_behind the grape

### MATTEO AND BEPI, OUR CELLARMEN

*"In the cellar, we must be able to do everything from A to Z".* So Matteo Dal Santo, 23 years old, a young celler at Moletto winery explains his work. From driving the tractor to take care of the bottling plant, from having care of the vineyard to carefully follow the instructions of the winemaker.

Matteo Dal Santo picks up the baton from... Giuseppe (called *Bepi*), who has spent his working life in Moletto, where he lent his work for 37 years. Reached a well-deserved retirement, Bepi continues as to when to make a trip in the company, for bestow his precious advice to young people. It's a bit gruff Bepi, a man of few words and many deeds. He used to do, even before he grumbles a bit, but you do not have time to ask him something that he has already completed.

*"Bepi is the person who taught me most of all, I owe him so much, I've learned from him many secrets,"* he confides Matteo.

Bepi has experienced firsthand the transformations that have occurred in recent years in the winery. He remembers with sympathy the "small army" of harvesters - they were mostly women - who were scattering in the vineyards at the time of harvest of the grapes. He also recalls the many hard work that at one time in the cellar were by hand. Technology today makes a great help, leaving men more likely to spend themselves in order to follow more closely all stages of winemaking. "Ultimately - says Matteo - behind each bottle is uncorked, there is more than a year of work." He pays great attention to the work in the cellar. It continues to follow with the eye the vineyards. To see the countryside in good condition, with the rows well-kept and cared, is for him a source of great pride and satisfaction.



## 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](http://www.celiachia.it).

\_ wine & food

## THREE WINES FOR THREE COURSES

### APPETIZER

With a fresh and real summer **salad of basmati rice curry with shrimp and zucchini**, perfect pair is a wine crisp, aromatic and with oriental notes.

So here's **Moletto Sauvignon IGT Veneto Orientale 2013**.

Bursting in the scent, yet refined. Great personality, balanced in body, softness and roundness.

[http://www.moletto.com/en/ricette/riso\\_freddo\\_al\\_curry\\_con\\_gamberi\\_e\\_zucchine-24](http://www.moletto.com/en/ricette/riso_freddo_al_curry_con_gamberi_e_zucchine-24)



### THE FIRST COURSE

The summer classic: **spaghetti with clams**. All the scent of the sea in a great first course of the Italian tradition.

For this dish unique, internationally known, perfect pair a particular wine: **Moletto Pinot Bianco 2013**. Its fragrant fruity intensity perceived by the nose come back in the mouth. It stands out for its elegance. An unusual wine, amazing and so beautiful that accompanies perfectly a first seawater.

[http://www.moletto.com/en/ricette/spaghetti\\_con\\_le\\_vongole-160](http://www.moletto.com/en/ricette/spaghetti_con_le_vongole-160)



### THE MAIN COURSE

A tasty **pork tenderloin with apple sauce in balsamic vinegar**. Dish that request a good red wine.

On a summer evening why deprive yourself of the pleasure of a great red? Here is Moletto **Franconia 2011**. Tannin delicate, velvety and sweet. Warm, pleasant, round, smooth and rich, thanks to the alcohol anyway non-binding.

A wine that confirms its international character. Also perfect with the meat on the spit, undisputed protagonists of many summer dinners.

[http://www.moletto.com/en/ricette/filetto\\_di\\_maiale\\_con\\_salsa\\_di\\_mel\\_e\\_all\\_aceto\\_balsamico-83](http://www.moletto.com/en/ricette/filetto_di_maiale_con_salsa_di_mel_e_all_aceto_balsamico-83)



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## Anna's Recipes

### TAGLIOLINI WITH ALMOND AND SUMMER HERB PESTO

**Serves 6:** 50 g blanched almonds, 300 g egg tagliolini, 3 vine tomatoes, 300 g cherry tomatoes, 30 g salt-preserved capers, a bunch of parsley, a bunch of basil, 1 garlic clove, ½ tsp red pepper, Moletto Extra-virgin olive oil Integrale, salt.

**To prepare:** Toast the almonds in a non-stick pan and finely grind. Wash the capers and herbs. Blanch and peel the vine tomatoes and mix in a food processor or blender with the herbs, capers, garlic, red pepper and 6 tbs of extra-virgin olive oil to create a smooth sauce. In a separate pan, sauté the halved cherry tomatoes in extra-virgin olive oil and the sliced garlic. Cook the pasta in salted water, drain and add to the pan with the cherry tomatoes. Add the pesto and ground almonds; toss for 2 minutes, if necessary adding extra-virgin olive oil.

**Recommended wine:** Lison Classico Docg Lison

### SPAGHETTI WITH CLAMS

**Serves 6:** 1 kg of clams, 400 grams of thick spaghetti, 1 clove of garlic, parsley, Extra-virgin olive oil Integrale Moletto, salt.

**To prepare:** Wash the clams under running water and place in a large casserole dish. Place on the fire over a high flame and wait until the clams open. Stir from time to time. When ready shell them leaving some whole for the final decoration. Then filter through a strainer to separate the cooking liquid, carefully avoiding, even join the bottom, where it will be deposited much of the sand.

Wash the parsley, select the leaves and chop them finely. In a large skillet (preferably a wok), add oil and garlic and just fry over gently. Then remove the garlic. Join much of the cooking liquid from the clams. Boil the pasta in salted water and drain again very al dente. Skip the drained pasta into the pan over high heat (wok) seasoning and turn frequently until completion of the pasta cooking. When almost cooked, add the clams and, if necessary, the remaining part of the cooking liquid of the clams. Combine the chopped parsley and eventually a little part of extra-virgin olive oil and serve.

**Recommended wine:** Pinot Bianco Igt Veneto Orientale

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<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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