



AZIENDA AGRICOLA

MOLETTO®_news

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MOLETTO EXCELLENCES AT EXPO 2015



Raboso doc Piave 2008 Moletto and Lison Docg Classico 2014 Moletto on tasting at Expo in Milan.

The thousands of visitors attended to this world event can taste two excellences typical of Veneto: the wines Raboso and Lison Classico Moletto. As first, until the end of June, Raboso doc Piave has been distributed; in July the passage of the witness happened; in the enodispensers the bottles of Lison Docg Classico Moletto, vintage 2014, have been entertained. Both wines have been brought to taste thanks to the initiative of the Veneto Region.

In the pavillon VINO, in the section "The wine's Library" ("Biblioteca del vino"), in fact, in rotation, the wines of the Consortium are alternated. Moletto is participating through the initiative of the Consorzio Vini Venezia (Venice Wines Consortium). People can directly drip the wines from the automatic supplying, tasting two among the Venetian autochthonous wines. Until the end August, Moletto wines will be proposed to the people that will reach the Universal Expo from the whole planet. The Italian Wine Pavillon in Expo is situated in the intersection between the Cardo and the Decumanus Maximus. The Italian architect Italo Rota, collaborating with the Office of the Agricultural Politics and by Vinaly, had projected it. The Library of Wine is on the first floor. The place is luxurious, elegant and celebrates all over the world the unmistakable Italian style. The 1400 labels make the catalogue very rich. This library has particular volumes therefore, not to read but to taste. An experience that involves the five senses, wines that are "expressions" as the great journalist and writer Luigi Veronelli used to say in his *"canto della terra verso il cielo"*.

In order to have an unforgettable experience there's the support of some sommeliers, who'll guide the visitor through a perfect knowledge of the wines, entirely.



VINO
A TASTE OF
ITALY

See more at:

<http://www.vino2015.com/it/p-adigione/la-biblioteca-del-vino#sthash.m20tVR58.dpuf>



A BIG THANK YOU TO VENETO REGION

Moletto is attending Expo thanks to the initiative of the Veneto Region, which has involved the Consorzi di Tutela. Among them the Consorzio Vini Venezia (Venice Wines Consortium), to which Moletto is in partnership. *"We have to thank Veneto Region - says the director Carlo Favero - to have given in such way the possibility to wineries of our territory to be able to participate in such an extraordinary event which represents Expo 2015. Typicalnesses of our territory purchase in such way universal visibility and can be appreciated by thousands of visitors"*. The territory of the Consorzio Vini Venezia is incredibly vast. It extends itself in the lowland, from the slopes of the mountains to the mouth of the river Piave, to widen to east toward the extreme oriental border of the province of Venice, naturally defined by the river Tagliamento, and then down up to lick up the coasts that lean out on the Adriatic Sea. The territory protected by the Consorzio Vini Venezia includes a vast area that contains the vineyards with the appellations *Lison* and *Malanotte Docg* and *Venezia, Lison - Pramaggiore* and *Piave Doc*.

_know the wines on tasting at Expo 2015**MOLETTO LISON DOCG CLASSICO 2014**

The harvest of 2014 has been very unusual, due to very freak meteorological conditions. Yet, once more, Moletto Lison Docg Classico does not deny its character. The vintage 2014, now available, has an alcohol content slightly lower than the vintages of the past of the past; to make up for it, we can perceive to the nose a huge amount of olfactory notes. *"The characteristics of this very generous variety are always confirmed, with a variegated floral bouquet from which chamomile notes are emitted - underlines the winemaker Giovanni Stival - In the mouth the taste is full, full-bodied, with that light acidity that distinguishes the vintage 2014. Despite the Cassandre, once again Moletto Lison Docg Classico 2014 does not disappoint the estimators of this haughty wine"*.

**_ the grape****Tai (Tocai friulano)****THE BUNCH**

The bunch is of average size, reasonably long, with two fairly compact branches. It is cylindrical, tapering to a pyramid shape. The berries are round, yellow-green, with a thin waxy skin, which is sometimes speckled.

BRIEF HISTORY

One time Tocai now Tai.

This grape has been present in the Veneto-Friuli area for over two-and-a-half centuries and can be considered a truly local variety since it has lost – if it ever had – any resemblance to any other variety, whether Hungarian, French, etc.

The first, documented ampelographic citation for vines called Tokai and cultivated in Italy dates from 1825. Research in the years that followed led to the discovery of other vines that were similar but not identical and, fortunately, without the decision being taken to change the name of a vine which, throughout the 1900s, was held to be an original one. A vine of major importance grown widely in the eastern area of the Veneto region, especially around Portogruaro (province of Venice), with the center of the growing area in Lison in the province of Udine, especially in the eastern hillsides.

As a result, there grew the need to not confuse its name with the "other Tocai" and, although it was unanimously recognized that the area of Lison was the center of production, the name of the vine was embellished with the adjective "friulano", thus sealing its definition as a separate vine, not to be confused with others.

from these grapes a "historic" wine of the eastern Veneto region is produced with the preferred area being in the oldest established production zone in the Lison-Pramaggiore DOC area that includes the following districts: Lison, Pradipozzo and Summaga in the town of Portogruaro; Belfiore, Blessaglia and Salvarolo in the town of Pramaggiore; Carline and Loncon in the town of Annone Veneto and part of the territory of the towns of San Stino di Livenza and Cinto Caomaggiore.

Crowning the historical and unique nature of this wine was the granting of the "Lison" controlled and guaranteed designation of origin in the Italian Ministerial Decree dated December 22, 2010.

See more on Moletto News March 2007 <http://www.moletto.com/en/newsletter/2007/1>.

A HIGH CLASS WINE

Moletto Raboso Doc Piave 2008, with a magnificent impenetrable ruby red color, is a wine of extreme elegance to the nose, which suffers the acidic note known as the characteristic that characterizes the variety. It's a tough wine, not excessively tannic with a sweet wood and not intrusive. It's

true that the wood of its refinement in barrique has become an optional which is integral part of the wine making it fully harmonic.

Raboso Doc Piave is an ancient wine, its origins got lost in the night of times. Documented quotations of Jacopo Agostinetti exist in 1679. In reality, the wine is surely more ancient, it would go up to that wine that the ancient Romans called Pucinum. During the epoch of "Serenissima" (the Republic of Venice), whose economy was based largely on the traffics and on the commerce sea, the wine Raboso, thanks to its tannic composition, was strongly the only one that succeeded away in overcoming uninjured the long trips sea preserving its characteristics.

_ the grape**Raboso Veronese****THE BUNCH**

The bunch is medium-size and long, cylindrical in shape with one branch and usually very compact.

The berries are of average size, blue-black and oval, with a thick, leathery, waxy skin. The pulp is soft and acidulous.

BRIEF HISTORY

This variety has always been present in the Moletto territory from where we have preserved and propagated the ancient vineyards since the 1960's, when the land for the vineyard was bought.

This vine was present in the provinces of Treviso and Venice as far back as the nineteenth century. In 1925, the ampelographer Norberto Marzotto declared that Raboso Veronese was first brought to the area by Count Papadopoli of San Polo di Piave and Cologna Veneta (VR). According to the General ampelography of the province of Treviso (1870) Rabosa veronese was grown in the Treviso area with Rabosa nostrana, or trevisana, in other words Raboso Piave.

The Viticultural indications for the provinces of Veneto drawn up by the Experimental Institute of Viticulture and Oenology of Conegliano in 1931 (Dalmaso, Cosmo, Dall'Olio), recommended Rabosa veronese for the provinces of Treviso (lowlands), Venice, Padua, Vicenza and Rovigo.

The origin of Raboso Veronese remained unknown until recently, in particular until discovered by researchers of the Experimental Station of Viticulture and Oenology of Conegliano, Ampelography and Genetic Development Section. Through the use of molecular biology methods, the researchers were able to prove Raboso Veronese descends from a spontaneous cross between Raboso Piave (the 'mother') and Marzemina Bianca (the 'father'). The study also showed that the Raboso veronese is morphologically much more similar to the maternal parent than to Marzemina bianca. In fact, it appears to be a refined form of Raboso Piave with its less acidic and less tannin-rich grapes, still full of color, and because it matures approximately fifteen days earlier.

Raboso Veronese is an autochthonous grape, registered in the National Register of Grape Varieties under registry number 204.

IN THE CELLAR THERE IS NO HASTE

Red Wines

The philosophy that leads the production of the red wines Moletto is the "wait". Our wines mature in steel for at least one year before being bottled; it is a precise choice of the winemaker. That's why the vintagers 2012 and 2013 of our Malbech, Franconia, Refosco and Merlot are now available. An exception has been made in the specific for the Raboso Doc for which the procedural guideline needs 3 years of refinement. Our Raboso Doc 2008 has rested in old barrique for five years.

White Wines

The harvest 2014 have put to hard test the abilities of the winemakers. Our whites 2014 tell the professionalism of winegrowers and enologists. Mother Nature has launched a challenging dare and we can say that it has been picked and defeated. The climatic course, since the late spring, made us understanding that in the vineyards we had to behave in an unusual way. *"Summer 2014 - explains the enologist Giovanni Stival - has been for all of us reason of concern and the attention to the vineyards therefore has always been tough. In comparison to what happened in other parts of the North of Italy, we are satisfied of the results we obtained."* In the wine cellar, this strange year gave unexpected results. In white wines olfactory and almost extraordinary have been the olfactory notes expressed in acidity, principal characteristic of the harvest 2014 together with non-binding alcoholic content.

_behind the bunch

WITH MARCO YOU'LL BE SECURE

He is the one who delivers the wines Moletto, driving the truck on the Italian roads. Marco Magnan has taken part in the staff Moletto from five years. *"My task is to load up the truck, to haul the wines, to deliver them to the clients. It's a job that I like a lot - explains - because it allows me to be very close with the people. It's also a demanding work, when you keep driving you need to have thousand eyes and thousand attentions, on the road it's forbidden to not be concentrate. I assure that I have so much satisfaction. There are clients that give me the keys telling me "It's up to you". Lino was such a great instructor."* Marco Magnan is a jovial man who loves company and likes talking and all of which could increase the value in the relationship with the client. *"Before arriving in Moletto - remembers - I worked in the asphalt sector. It was a very hard job; I can say that there is no comparison with the atmosphere that you can feel in Moletto! Here, even if the job to do is always quite a lot, the human relationship is different. Then there are clients with whom I can now be said to be in friendship. They phone me for Christmas and Easter to make me the wishes. Some days ago a client fancied that, together with my wife, I reached him to uncork together a bottle of Moletto wine."* If Francesco, at the orders office, organizes the deliveries and schedule them, Marco Magnan performs with precision. For him it is a source of pride that Moletto wines arrive on time and in perfect condition.

THE EAST, INQUIRING AND CURIOUS

The market of the extreme East is extremely curious toward the world of the wine. There's a great growth of the number of the Oriental who manifest deep interest for the Italian wine, for the style that it represents, for the history that embodies.

Mauro Stival, administrator and sales responsible of Moletto, has just reentered from a long trip through India, Taiwan and Singapore. During it, he pledged an intense program of meetings and tastings picking up so much interest and quite a lot satisfaction. Down there the wines Moletto like a lot.

India

This immense, magnificent country is revealing an increasing attention for the wine. *"The Indian consumer - explains Mauro Stival - is very interested and careful to what he drinks. He is also very longing to learn. There is quite a huge involvement for the red wines, with attention to the whites, above all to the Prosecco. The young wine Indian culture is rather promising. Wine also is lived as a status symbol or an element that makes tendency."* Very satisfactory has been for Mauro Stival the tasting organized for dining staff of some great restaurants with people who have shown deep desire to learn.

Taiwan

The desire to drink well is marked. *"Here the wine culture has already been developed for different years - says Mauro Stival -. There are a lot of prepared people, estimators who inhale to know new wines, to have new experiences of taste"*.

Singapore

The market of the wine here is in full evolution. Thanks also to good economic conditions; people do not miss the chance to afford expensive wines. *"Notable it is the wish to seek - concludes Mauro Stival - to experiment, to know the Veneto typicalness"*. The East is the new frontier that, in the face of much effort, is revealing promising.



A SUMMER UTTERLY TO DRINK

What a marvelous season is summer. These are some special months to stay with the friends, to grant the deserved relaxation, happy moments to spend with the beloved people. Together with the good wines Moletto.

You do not need challenging menus, with this warm; there is no desire to stay near the burners indeed. With the salted biscuits served during aperitifs, with the seasoned fresh pastas with the vegetables of the garden, with the fishes en papillote, with the happy grills the wines Moletto become superb companions. They turn into essential elements to make the easiest suppers great dinners.

For the aperitifs and the starters, we introduce the new **Moletto Glisy Pink**. It's an easy foamy rosé with a contained alcoholic gradation, perfect for the appetizers and it accompanies very well every menu composed by light dishes with fishes and vegetables. Moletto Glisy Pink and **Moletto Glisy** are perfect for the summer evenings, pleasantly rich of yielded and floral notes. Two sparklings that distinguish themselves for freshness and softness.

With the first dishes - pastas and the risottos - **Moletto Sauvignon** is perfect and can remain in table when the main dishes based on fish and shellfishes.

If on the barbecue there's a yummy grill, you can pare with Franconia, the red standard-bearer of Moletto.

And what to toast for the falling stars along the night of St. Lawrence? The answer is only one: **Moletto Prosecco doc Treviso Extra Dry**. A versatile and always pleasant spumante! The typicalness emerges clean. Yielded perfumes, kind in a fresh body. Excellent as aperitivo, is a foamy wine for all the occasions. Perfect also to look at the stars tracing bright wakes in the sky and to express that kept desire for a long time in your heart.



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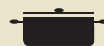
THE ITALIAN APERITIVO!

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.



WWW.SPRITZONE.COM



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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