



AZIENDA AGRICOLA

# MOLETTO<sup>®</sup>\_news

December 2012

AZIENDA AGRICOLA  
**MOLETTO**



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DISCOVER ALL THE ADVANTAGES ON PAGE 4



*Christmas Menu from Anna's Kitchen  
on page 3*

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## HOLIDAYS WINES, WHERE THE TYPICAL MEETS THE GLOBAL

*Holiday Menu are ideal possibilities to find out new matches, discover new tastes, to start new fascinating enological adventures.*

Staring at this changeable world, where the global and the autochthonous meet each other in the kitchen. What wine should we put on the Holiday table? From appetizers to the sweet – everything accompanied with full of opportunities fan of Moletto wines.

If at the entrée fine oysters and fresh raw fish are proposed, here is a high class match: *Moletto Brut Millesimato*, its soft bubbles harmonize with strong decisive taste on the one hand and with dainty taste of sea products on the other. Other fish appetizers – prawn canapé, seashells Saint-Jacques or tuna tartar: white wines are in great demand, peculiarity and structure of *Lison Classico*, aromas of *Sauvignon*. More appetizer is classic salmon. It requires sparkling *Moletto Rosa*, perfect to harmonize taste and nature of the dish, especially when goes with mountain pasture butter.

More frivolous proposals, such as 'sandwich panettone' (panettone salato), or more traditional from Venetian cuisine such as Baccalà mantecato (whipped codfish) or sardines "in saor", deserve sparkling *Glisy*. Does menu wink its eye to the Orient with vegetables and fish? Strokes at the palate of *Brut Announo* are perfect.

If menu continues to decline towards the Orient, with intense spicy dishes and snug determined smells, the stage belongs to red wines. They are persuasive within reasonable limits, to bring out but not to cover spices of oriental cuisine. Therefore: fruity *Refosco*, spicy *Franconia*, full-bodied *Merlot* would be excellent matches.

Dainty risotto adores white wines (*Chardonnay*, sparkling *Prosecco*, *Pinot Grigio*). At the same time for traditional meat dishes: braised, roast, stewed, boiled, important red wines are ideal partners. It's

time for *Colmello Rosso*, warm, full-bodied,

with long balsamic final or

typical ruby intense

colored with rich

personality as

*Raboso*.

Someone

prefers

refined cheese cuts,

and this refinement is

brought out by *Malvasia extra*

*dry*, which goes with fresh soft paste

cheeses and by *Cabernet Sauvignon 'Selecti'*

matching with mature savory cheeses.

New Year's holidays are triumph for dessert. Attention: the

sweeter is the dessert the higher should be sugar content in

wine. So, *Moletto Torcolo* goes with biscuits with neither topping

nor filling. *Moletto Demi Sec Millesimato*, smartly smooth but

sugary, is ideal match for Panettone and Pandoro (Italian traditional

Christmas sweets), jam tart and other baked cakes. But if Panettone or

Pandoro is filled, *Verduzzo Demisec* is chosen. When menu is concluded

by *Buche de Noel* or a dark chocolate loaf, *Passito 'Solamini et Amicis'* is a

perfect choice. It's high time to experience, discover and match.

It is a wonderful and intriguing game to dedicate oneself to during Holidays, when

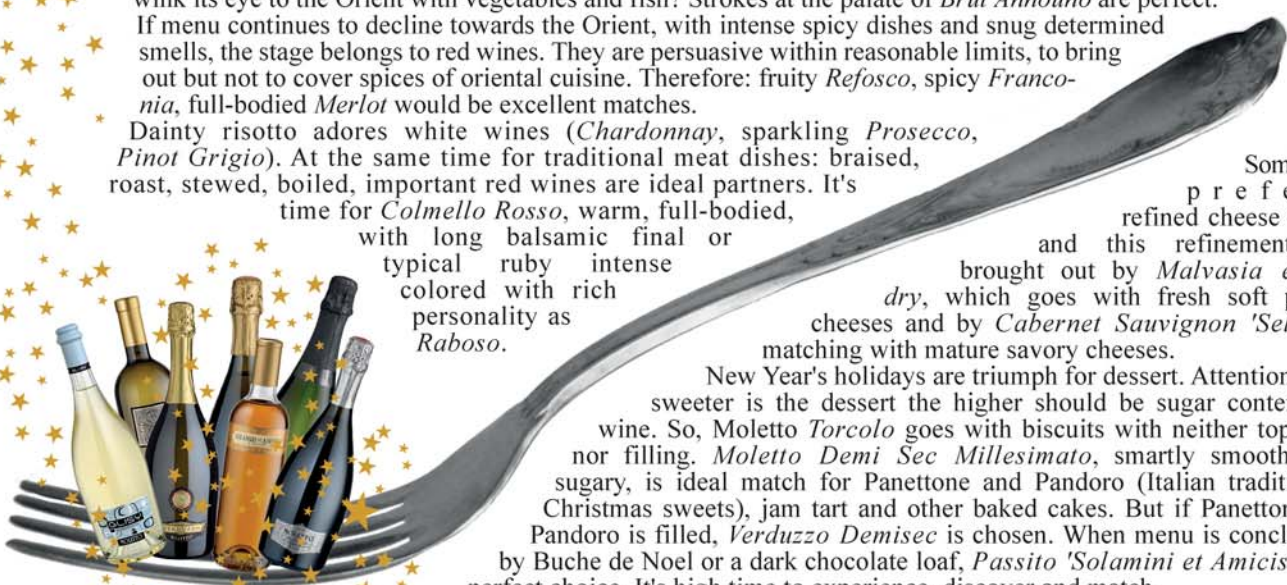
you have more time for yourself and your relatives.

The game should be conducted "all'italiana", with menu created on the base of

unique gastronomy of our Country.

And online recipes of talented Anna, on our

website, certainly will help you.



*Happy Holidays from Moletto!*

Mario Stival with

*his wife Annamaria and children Chiara, Mauro, Giovanni and with all the Moletto's staff wish you all Happy Holidays and 2013 full of health, serenity and satisfaction, hoping that universal values such as peace and prosperity will become heritage of all.*



**\_special wine guides****TYPICALITY IS GLORIFIED BY THE GUIDES 2013**

Yearbooks and Guides of the best Italian wines are hot from the press. Moletto has received gratifying reviews. Typicality of our wines is glorified most of all, a winning trait in a global world, where people are searching more for particular and autochthonous. Gratifying, with "chapeau" (takes off his hat) is Luca Maroni's review in his "Yearbook of the best Italian wines 2013" where continuous improvement of quality of Moletto's wines is underlined.

According to Ais "Bibenda 2013" Moletto's wines that have gained international recognition are Brut Millesimato 2009, Venezia Pinot Grigio 2011, and next to them there are wines which express spirit of the territory: Colmello Rosso 2004, Piave Raboso 2005.

The latter is also the main character of the guide "Vini buoni d'Italia 2013" of the Italian Touring Club that highlights Moletto Prosecco Doc Treviso Extra Dry 2011 too.

And in the end an unexpected and gratifying novelty comes. "Berebene 2013" guide of Gambero Rosso has awarded an Oscar Quality-Price to Lison Docg Classico 2011. This one is dedicated to the best products of Italian enology which cost no more than 10 euro, and it is addressed to wine enthusiasts who are becoming more and more attentive to the balance quality-price without giving up careful selection of the best products.

**BIBENDA 2013**

The Book Guide to the Best Wines and Restaurants of Italy, published

by the Italian Sommelier Association under its new name "BIBENDA 2013", underlines the match between innovation and tradition well interpreted from Mario Stival & family through the respect of the preexisting vineyards revolutionized in the workmanship, conferring to wines historically present on the territory, an international appeal.

Here are awarded clusters:

**4 clusters COLMELLO ROSSO 2004:** Garnet red. Gives a complex an ethereal bouquet, with balsamic, plant notes of rhubarb and licorice which alternate on the base of brandied cherries. Warm and full-bodied, balanced with well-integrated tannins and a long balsamic final. Passes 1 year in steel barrels and 6 in oak barrels. Roasted kid.

**4 clusters BRUT MILLESIMATO 2009:** Crystal clear straw yellow with greenish reflections. Delicate, tastes like rennet apples, hawthorn and hints of minerals. Soft and with very fresh-fruity taste. Closes long on citrus tones. Octopus salami.

**4 clusters BRUT ANNOUNO 2008:** Golden reflections envelope a fine and persistent perlage. Fragrant nose alternates aromas of quince with brackish notes, scents of mixed herbs with iodine tones. Taste soft and structured, has soft foam and mineral persistence. Roasted lobsters.

**3 clusters RABOSO PIAVE 2005:** Complex nose, cherry jam, vegetal notes, sweet tobacco, cocoa butter and licorice. Fresh taste, quite savory and warm, bright tannin and mint tones closure. 12 months in steel and 48 in oak barrels. Stewed sheep.

**3 clusters SAUVIGNON 2011:** It smells of mint, lime, grapefruit, sage and citrus. Fresh taste, soft and with persistent citrus final. Steel. Risotto with Parmesan cheese.

**3 clusters PINOT BIANCO 2011**

**3 clusters CHARDONNAY LISON PRAMAGGIORE 2011**

**3 clusters LISON CLASSICO 2011**

**3 clusters REFOSCO DAL PEDUNCOLO ROSSO 2010**

**3 clusters PINOT GRIGIO VENEZIA 2011**

**3 clusters MERLOT PIAVE 2010**

**3 clusters PROSECCO TREVISO EXTRA DRY 2011**

**3 clusters DEMISEC 2011**

**3 clusters MALBECH 2010**

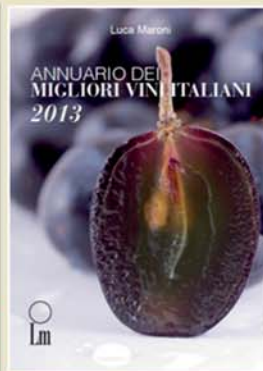
**3 clusters CABERNET 2011**

The guide is also available at the **Apple App Store**

<https://itunes.apple.com/us/app/bibenda-2013-guida-ai-migliori/id578890576?l=it&ls=1&mt=8>

and **Android**

<https://play.google.com/store/apps/details?id=com.bucap.it>

**YEARBOOK OF BEST ITALIAN WINES 2013  
LUCA MARONI**

Here is an index of pleasantness (IP - which for convenience is shown as points) expressed by Luca Maroni:

**THE BEST WINE**

**90 points DEMISEC Millesimato 2011**  
Sensations: 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.

**THE OTHER WINES**

**89 points** Sauvignon 2011, **88 points** Verduzzo Demi Sec 2011, **87 points** Refosco dal Peduncolo Rosso 2010, **87 points** Cabernet 2011, **87 points** Malbech 2010, **86 points** Pinot Grigio Piave Doc 2011, **86 points** Pinot Bianco 2011, **86 points** Bianco Frizzante Glisy 2011, **86 points** Verduzzo Torcolo, **86 points** Colmello Rosso 2004, **85 points** Brut Millesimato Moletto 2009, **85 points** Prosecco Extra Dry Treviso Doc 2011, **85 points** Chardonnay Lison Pramaggiore Doc 2011, **85 points** Merlot Piave Doc 2010, **84 points** Lison Classico 2011, **84 points** Rosa Frizzante 2011, **82 points** Prosecco Frizzante 2011, **81 points** Brut Announo 2008, **84 points** Prosecco Frizzante Ca' Sisa, **84 points** Prosecco Extra Dry Ca' Sisa.

**Conclusive comment:** "Moletto's glass is persuasive, clear, consistent in a fruit in a brilliant way. Immediately caresses of the white Sparkling Glisy 2011, wonderful Sauvignon 2011, an example of executive clear enology, dense, enveloping, with still shining oxidative integrity. The concentration rises with red wines, in a balsamic, spicy, creamy way with Colmello Rosso 2004, in a great expressive firmness by Malbech 2010 and in a vivid violet of Refosco dal Peduncolo Rosso 2010. With sparkling wines fragrance and clearness in enological performance stand out, with Prosecco Doc Treviso Extra Dry 2011 with its pure aroma integrity. Fruity but in sweet and lively evidence in Verduzzo Demi Sec 2011, and in a wonderful best wine the Moletto Millesimato Demi Sec 2011: pure grape in floral, enveloping and fresh effusion, without any defect or interjection. Chapeau."

<http://www.lucamaroni.com/>



\_special wine guides

**VINI BUONI D'ITALIA 2013**



The guide dedicated exclusively to the wines from native grapes so introduces stars won by Moletto:

*This family business was founded in 1960 by Mario Stival, supported by his wife Anna, and from Eighties, by sons Mauro, Giovanni and Chiara. 90 hectares of vineyards, in the new Doc Venezia, that give a beautiful and unique Raboso, produced uniquely (a rare case!) from grapes Raboso Veronese: ruby wine that impresses with its balance between a nice freshness that makes emerge black fruit and tertiary sensations of graphite, cacao, tobacco and spices. Wine*

*of a rich personality that plays on thin tertiary notes of dried flowers and goudron, balanced and easy to drink. Very pleasant is Prosecco with hints of iris, hawthorn and nettle, with soft taste. Refosco releases a ruby purple color with flavors of blackberry, pepper and herbal notes.*

**Golden Star** Piave Doc Raboso 2005

**2 Stars** Prosecco Doc Treviso Extra Dry 2011

**1 Star** Veneto Orientale Igt Refosco dal Peduncolo Rosso 2010

**BEREBENE 2013 - Gambero Rosso**



Lison Docg Classico 2011 has received an Oscar Quality-Price from the new edition of the Guide Berebene of Gambero Rosso, which reads:

*Tai is grape variety that is present from centuries in Lison-Pramaggiore DOC area, where a deep layer of clay that constitutes the soil provides basis for grapes of a great quality and character.*

*This is what happens on Moletto's winery, that offers this Lison Classico with vegetable scents remembering almonds and cut grass, which provides a lightweight but tough palate with a satisfying drinking.*

**WHAT PLUG IS UNCORKED ?**  
chapter 1

*Cork, synthetic, crown, even in glass: caps always important in some cases have become real stars, so important to trigger a very active team of collectors.*

*Let's start discovering closures of the bottles with this issue.*

Dear cap, so simple and so important. It is the first thing you take away from the bottle, and put it on the table in order to focus on the content. We know well: the cap is essential for the optimal storage of wine. It is a barrier that protects the quality from external dangers, which resists for years allowing the wine to evolve in the bottle.

**Cork**

For years it has been a prince of caps. It was considered the only one able to preserve wine over time.

The fact that the cork allows a limited exchange of oxygen with the outside is not considered a fault, indeed it is considered a prerogative that allows further maturation of wine although bottled.

The natural cork is cylindrical, one-piece, obtained directly from the bark of the cork.

Among the corks most sought after are those of "mushroom" shape. It's made of a single piece of cork and is used for sparkling wines.

**Natural added cork**

Unlike one-piece cap this one is formed by two or more pieces. And it is mainly used to seal bottles of sparkling wine. The one-piece cap in fact has a too low density to keep the strong pressure. Using thin cork, therefore, more dense, in two/three layers, overcomes the problem obtaining a product very dense and of a good quality.

**Filled in cork**

It is a cork stopper in which holes are plugged with a paste composed of very thin powdered cork together with adhesives/synthetic resins. The result is a smoother cap, homogeneous, more pleasant from the aesthetic point of view.

**Agglomerated cork**

This kind of cap arises from the need to reuse wastes of the production of one-piece cork caps. This cap is recommended for wines that are bottled for short periods, generally 6 months.

Further editions will be dedicated to this subject in all its aspects, from other bottling materials to fashion and collecting.

**'TORCOLO' MOLETTO, THE RUSSIAN STAR**

In St. Petersburg on Nevsky Prospekt rather than on Tverskaya in Moscow: our much appreciated Anna with her cookies "zaleti" has become a popular character even in the immense Russia. Moletto has always supported: original products, expression of the identity of a place are becoming more and more popular in globalizing world.

So the "zaleti" typical Venetian sweets which form a perfect union with the Torcolo Moletto, they are able to give intense emotions in every corner of the global village.

Seeing is believing. Now the recipe of "zaleti" is also in Russian!

**Christmas Menu from Anna's Kitchen**

Looking for recipe ideas for the Holidays?  
I suggest my Christmas Menu:  
ANNA'S RADICCHIO DI TREVISO TEMPURA  
SQUASH SQUARES WITH 'CREMORO' QUENELLES  
GNOCCHETTI ALLA PARIGINA  
BOILED YOUNG BEEF WHIT PEARA' SAUCE  
PANDORO CAKE  
THREE CHOCOLATE MOUSSE

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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You can enter our shop.online from [www.moletto.com](http://www.moletto.com) or directly at <http://shop.moletto.com/ita/> to order from the comfort of your own home. Browse through our online catalog and then choose the products you prefer. Come be tempted by our products and discover the full range available from our online shop! Service available on the Italian territory.

## MOLETTO\_notebook

● We will be attending

**vinitaly** 47th Edition verona  
April 7-10, 2013  
**MOLETTO : Pav. 4 Stand G5**



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#### MOLETTO NEWS

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## USEFUL, TASTY AND GREEDY

*Go shopping with Moletto and buy your Christmas gifts. Wines, gastronomic specialties are always welcome, with these gifts you are sure to impress.*

It can range from the "gift" as a jar of honey or a good bottle of extra-virgin olive oil, up to important presents. Moletto's rigor dedicated to the selection of its products is an assured guarantee of high quality.

Have fun exploring our online shop [www.moletto.com](http://www.moletto.com). Be creative with your imagination, thinking of the people to whom you want to make a gift and trying to find Moletto's best answer. A precious package of *Moletto Brut Millesimato* or *Brut Announo* will make happy your trainer at the gym. *Immature brandy, Grappas* or a couple of our sparkling wines will be perfect for your boss. Teacher of your child, so sweet and patient, just deserves a fine jar of *accia honey*. Father - connoisseur will surely appreciate superb *Colmello Rosso Special Edition*. While mom who loves cooking would appreciate equally excellent extra-virgin olive oil and *balsamic vinegar*. As for friends, after exploration of the Moletto cellar ideas will emerge to satisfy all of them. Including those who love to receive guests often, they will be impressed by *SpritzOne*, our ready to drink aperitif. As for your friend who loves original things: amaze him with a *Malvasia Extra Dry Spumante*, Moletto is the only winery that makes sparkling these ancient grape variety. There is a lady in your thoughts - is a grandmother, an aunt perhaps - it's perfect for you *Passito 'Solamini et Amicis'*, to be savored slowly perhaps with pastry or cakes, without cream. Try, try, invent ... in the end they will all be happy, even your wallet because Moletto is unbeatable in the quality/price ratio.

Browse or download catalog "Gift boxes" (*Le Confezioni Regalo*) from the Download section of our website <http://www.moletto.com/ita/download> or from [http://issuu.com/moletto/docs/moletto\\_confezioni\\_regalo\\_vini\\_olio\\_aceto?mode=embed&layout=http%3A%2F%2Fskin.issuu.com%2Fv%2Fflight%2Flayout.xml&showFlipBtn=true&proShowMenu=true](http://issuu.com/moletto/docs/moletto_confezioni_regalo_vini_olio_aceto?mode=embed&layout=http%3A%2F%2Fskin.issuu.com%2Fv%2Fflight%2Flayout.xml&showFlipBtn=true&proShowMenu=true).

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