



# MOLETTO®

# news

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## COLMELLO ROSSO: TAKES THE GOLD AT TORGIANO

*A "designer" wine that's the fruit of the Moletto Winery's passionate search for excellence.*

**Colmello Rosso 2000** winning the gold medal at the Italian Wine Tasting Counter 2005 in Torgiano was the best Christmas present the Moletto Winery could have wished for. Colmello Rosso is confirmed as one of the winery's very best products and one that is greatly appreciated by international experts. Indeed, this barrique-aged wine had already emerged triumphant at Torgiano in 2002, claiming the gold with its 1998 vintage. This year's victory is further recognition from the experts at this prestigious contest, which rewards the efforts made by Moletto in terms of its dedication to research and commitment to conserve tradition while continuing to innovate. Colmello Rosso



is the fruit of the enological research conducted day in, day out, by Giovanni Stival - one of the winery's meticulous winemakers - first in the vineyards and, subsequently, in the cellars. It is the sensational result of a painstaking blend of Merlot, Franconia, Cabernet Franc, Malbec and Raboso grapes. Following fermentation on the pomace in a temperature-controlled environment, the wine is transferred to low-capacity Allier oak barriques for fining, before being bottled and aged. Only then is it released onto the market. The 2000 vintage is now not far from its general release date, and was sent in advance to Torgiano, where it scooped the gold medal.

more at pag 2

## LUCA MARONI AWARDS MOLETTO'S TOCAI ITALICO AN 84-POINT SCORE

*A stylish white that's perfect throughout the meal.*



In the prestigious *Yearbook of the Best Italian Wines 2006*, the Moletto Winery's Tocaï Italiano D.O.C. Lison Pramaggiore 2004 is awarded a full 84 points. So, another satisfying result for the winery that, since its inception, has been dedicated to the production of this noble wine with ancient origins. Tocaï Italiano, which is native to the regions of the Veneto and Friuli, is not to be confused with the similarly named and much-admired Hungarian wine, Tokaj. In reality, the two wines are quite different. Historical note: it is said that vine shoots of Friulian Tocaï were taken to Hungary as a dowry by Countess Aurora - daughter of General Carlo Formentini, counselor and chamberlain of Emperor Ferdinand II of Hapsburg - who married

Count Giovanni Batthyany on 3<sup>rd</sup> February 1632. This is but one of many contradictory anecdotes that combine to muddy the true history of Tocaï - it is clear, however, that the grape has been grown in the regions of the Veneto and Friuli for over two hundred and fifty years. Studies on the real story of Tocaï continue apace, and there is even a school of thought proposing that the grape actually hails from France. But let us leave it to the scientists and historians to shed light on the origins of the grape, and return, instead, to our Tocaï italiano Moletto, a variety with medium vegetative vigor that thrives in clayey, limey soils formed by floods. It has found its ideal

more at pag 2

## \_summary

- \_ "A MASTER WINEMAKER AT WORK" **2**
- \_ "SENS OF WINE", WINES ON SHOW IN ROME **2**
- \_ WINE ENTHUSIAST AWARDS 88 POINTS TO MOLETTO'S PROSECCO **3**
- \_ SRI LANKA, NEW OPPORTUNITIES THANKS TO NEW CONSUMERS **3**

- \_ INDIA'S GOURMET RESTAURANTS SERVE MOLETTO WINES **3**
- \_ ARRIVEDERCI 'TIL THE NEW YEAR! **4**
- \_ EVERYTHING IS READY FOR PANEVIN **4**
- \_ 2005'S AWARDS **4**
- \_ MOLETTO NOTEBOOK - UPCOMING EVENTS **4**

from pag 1 (Colmello Rosso)

Colmello Rosso displays a brilliant ruby red color and is vinous, generous and complex on the nose. On the palate, it is full-flavored and warm, with the austere, vigorous classical elegance of top-quality wines. Allowed to breathe in a decanter, it expresses as fully as possible the entire range of its aromas - encompassing everything from prunes to vanilla - against a velvety backdrop. It works exceptionally well as an accompaniment to red-meat roasts and game. Colmello Rosso could be defined as a "designer wine", since it is the end result of proprietary research conducted by the Moletto Winery. It is a truly stellar bottle, a faithful expression of the culture, science and creativity of a company that ranks as one of the most accomplished wineries in Italy, and the fruit of a civilization that - in terms of wine and many other areas - can hold its own against competition from anywhere in the world.

from pag 1 (Tocai)

habitat within the Moletto estate in Belfiore, in the heart of the Lison Pramaggiore D.O.C. zone.

Tocai italico Moletto is a wonderfully rounded, straw-yellow wine with the capacity to deliver intense pleasures, while generously conserving the traditional flavors of the grape. The bouquet is delicate and subtly aromatic, opening with notes of ripe fruit and chamomile flowers, while the palate is smooth, velvety and polished, with a persistent almond finish. It works brilliantly throughout the meals as a classic, fine-grained white, and is an exceptional match for lean hors d'oeuvres, light starters and fish dishes. A deeply elegant wine that is right at home on the tables of the most prestigious restaurants in the world.

## \_"A MASTER WINEMAKER AT WORK"

\_This is the comment from the renowned expert **Luca Maroni** on the Moletto Winery in his *Italian Wine Guide 2006*.

Here's what he said in more detail: "The 2004 whites offer great olfactory clarity, superior fragrance and excellent resistance to oxidation. Chardonnay, Pinot Bianco Lison Pramaggiore 2004 and Pinot Grigio 2004 offer up a wealth of seductive floral notes. The stand-out reds are Raboso 2000, for its explosive tannic concentration and Merlot Piave 2003, more all-encompassing than before, with stronger balsamic notes. The cleanliness of the scents of Prosecco Frizzante and of the smooth, clear, lively Brut Millesimato Moletto 2003 is a joy to behold. A champion from the "best wines" guide is Tocai Italico 2004, a fragrant embodiment of the increased value of Moletto wines."

Overall, Luca Maroni awarded +3.31 more points to Moletto wines than in his evaluation in 2004.

Here are Luca Maroni's tasting notes for each individual wine:

**Tocai Italico Lison Pramaggiore 2004 Moletto 84 points**  
Structure 25, balance 29, integrity 30.

Sensations: what a great aromatic combination of fruit, peach, flowers and lavender this wine reveals. Lively, intense, continuous, seductively deep and crystalline. This wood-scented champion is chewy and sweetly powerful, and offers the palate a cohesive balance of acidity and smoothness. The flavor is well-orchestrated and without bitterness, while the souplesse, supported by intensity and vigor, is subtle and stealthy, with a virtuous undercurrent of fragrant grapes.



**Merlot Piave 2003 Moletto 82 points**  
Structure 29, balance 26, integrity 27  
Sensations: thick pulp; seductive, all-encompassing flavor; lively, mint-tinged cherry fragrance.

**Chardonnay Lison Pramaggiore 2004 Moletto 82 points**  
Structure 24, balance 29, integrity 29  
Sensations: immaculately seductive, the scent of pear lingers in the bouquet.

**Pinot Grigio Piave 2004 Moletto 81 points**  
Structure 23, balance 29, integrity 29  
Sensations: it is rare to come across such a cleanly made Pinot Grigio that caresses the palate and avoids spiciness on the nose.

**Prosecco Frizzante Moletto 81 points**  
Structure 24, balance 29, integrity 29  
Sensations: an assertive, fragrant blast of apple, grapes and white damson. Smooth, creamy and lively.

**sens of wine**, wines on show in Rome



\_The prestigious Spazio Etoile venue, housed by the Palazzo Ruspoli in the heart of Rome, played host this past November 3 to a event entitled "Ways of the senses through masterstrokes of winemaking".

Only those wineries featured in Luca Maroni's *Best Italian Wines Yearbook* were allowed to exhibit at the event, making it a high-profile showcase for the very best in Italian wine and food. Moletto's entire range was available for tasting, and each and every wine was rapturously received by the connoisseurs who visited.

## WINE ENTHUSIAST AWARDS 88 POINTS TO MOLETTO'S PROSECCO

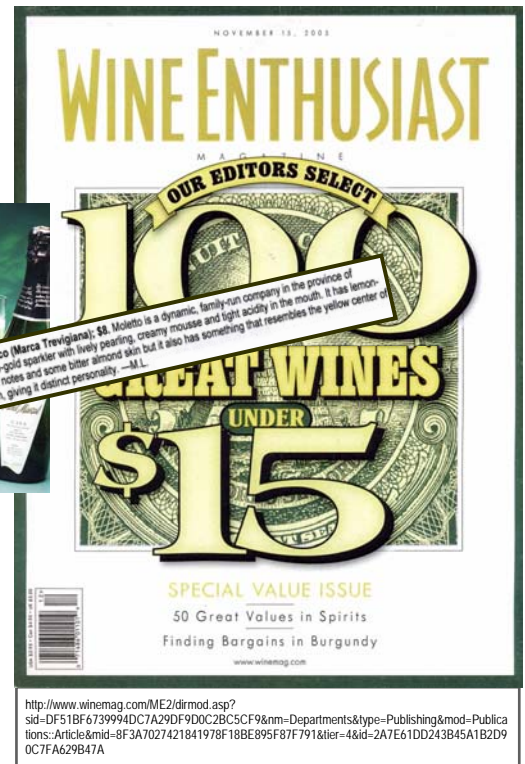
Recent weeks really have been chock-full of surprises. Utterly unexpected was the news that reached us from the **United States**, where the revered periodical Wine Enthusiast's November issue awarded 88 points to Moletto's Prosecco Frizzante Moletto. This wine was included in the Wine Enthusiast editor's annual "Best Buys" list, which includes wines from all over the world that offer unrivaled value for money.

The magazine had this to say about wines in general: "Wine always seems better when it costs less than you would expect. In just the same way as a bottle you uncorked when on holiday in your favorite wine-growing region will never taste quite so good again."

The team of experts who select the wines apply rigorous criteria, so we were delighted to see our Prosecco Moletto (Marca Trevigiana) featured near the top position in the sparkling category.

The Moletto Winery is described briefly as a dynamic, family-run producer located in the province of Treviso.

"I love this pale-gold sparkler – writes the editor Monica Lerner – with lively pearling, creamy mousse and tight acidity in the mouth. It has lemon-lime, grassy and floral notes and some bitter almond skin but also has something that resembles the yellow center of a daisy or a dandelion, giving it a distinct personality". A valuable tip for those on the lookout for quality wines.



<http://www.winemag.com/ME2/dirmod.asp?sid=DF51BF6739994DC7A29DF9D0C2BC5CF9&nm=Departments&type=Publishing&mod=Publications:Article&mid=8F3A7027421841978F18BE895F87F7918&tier=4&id=2A7E61DD243B45A1B2D90C7FA629B47A>

## SRI LANKA, NEW OPPORTUNITIES THANKS TO NEW CONSUMERS

*The Italian Ambassador in Colombo samples Moletto wines.*

Having joined the team at Moletto as Marketing Manager, **Paolo Graziani** set off on a long trip around South-East Asia in order to develop new opportunities for Moletto wines in the area. One of Paolo's main targets was Sri Lanka, a fascinating country where Moletto is starting to make a name for itself amongst the growing number of drinkers of fine wine. Moletto wines were showcased at a gala dinner, which was attended by the

Italian Ambassador in Colombo. "It was a great night", says Paolo, "and our wines went down a storm thanks to the hard work of our Sri Lankan distributor, who keeps a close eye on what's going



Paolo Graziani (on the right) and Italian Ambassador in Colombo (in the middle)

on in the local market and is at the forefront of developing it. Many of Colombo's high rollers were also present at the event". The Sinhalese scene is still evolving, and the emergent middle class are fascinated by quality European products. Capturing their interest is a challenge that the Moletto Winery was happy to accept.

## INDIA'S GOURMET RESTAURANTS SERVE MOLETTO WINES

*Tasting session of "Diva" in New Delhi.*

"India is the motherland of Sri Lanka", states Paolo Graziani, "and in South-East Asia it represents a relatively well-developed, complex market that continues to expand". The best way of promoting the appreciation of Italian food and wine in India is to make inroads into high-class restaurants that are frequented by the Indian middle and upper classes. Accordingly, Moletto wines are served in a number of such establishments. It was in **New Delhi**, during

Graziani's trip, that a Moletto tasting session was held at the **"Diva" Restaurant** -

which is famed for being one of the finest Italian restaurants in all of India - where the wines were very well received by those in attendance.

"There's a lot of work to be done in this country," states Graziani, "but I am delighted to see that our wines are consolidating their reputation amongst the youth of the middle and upper classes, who are open-minded and curious about everything to do

with high-quality Italian food and wine".



**\_ARRIVEDERCI 'TIL THE NEW YEAR!**

\_The tasting course organized by the company came to a close and was judged a great success by the participants. It was attended by numerous wine lovers who completed an intensive, exciting journey through the characteristics and the secrets of a host of wines. A special thank you goes to the leader of the sessions, **Professor Vanino Negro**, who has accompanied the participants over these weeks on a voyage of discovery about Italian and international wines and has done so with appealing enthusiasm and engaging clarity.

**\_Everything is ready for****PANEVIN**

\_In accordance with a tradition that has been going strong for centuries, at the Moletto Winery everything is ready for Panevin, a bonfire lit in celebration of the Epiphany. The event is set to take place on the evening of **January 5**, when - as is traditional in the Veneto - the night will be illuminated to facilitate the journey of the Three Wise Men as they travel from the Orient towards the manger in Bethlehem. At least, this is the religious connotation that has been given to a popular tradition. The burning bonfire is the symbol of poverty being banished. Around the fire, songs are sung to invoke health, the fertility of the soil and peaceful abundance. Every year, Comendator Mario Stival, alongside his children Mauro, Giovanni and Chiara, invites friends to come and sing in front of the bonfire. Wishing you another year of peace and prosperity.

**MOLETTO\_notebook\_upcoming events**

✓ We will be attending **FOODEX JAPAN 2006** - March 14 -17, 2006  
MAKUHARI MESSE (Nippon Convention Center)

✓ We will be attending **VINITALY**  
Verona April 6 -10, 2006  
Hall 4 - Stand G 5

**\_2005's AWARDS***A year rich in satisfaction***VINITALY - XIII CONCORSO ENOLOGICO INTERNAZIONALE****Gran Menzione**

COLMELLO ROSSO 1999 IGT Veneto Orientale

**12° CONCOURS MONDIAL DE BRUXELLES****Silver Medal**

FRANCONIA IGT Veneto Orientale 2003

**Bronze Medal**

ACQUAVITE D'UVA

**8° JAPAN WINE CHALLENGE 2005****Silver Medal**

COLMELLO ROSSO 1998 Igt Veneto Orientale

**MUNDUS VINI 2005****Quality Certificate**

COLMELLO ROSSO IGT Veneto Orientale 1999

**Quality Certificate**

FRANCONIA IGT Veneto Orientale 2003

**7° ENOCONEGLIANO****Gold Dama**

CABERNET SAUVIGNON "SELECTI" IGT Veneto Orientale 2000

**Gold Dama**

TAI ROSATO FRIZZANTE IGT Veneto Orientale 2004

**Bronze Seal**

CABERNET DOC Lison Pramaggiore 2004

**Diploma of Merit**

COLMELLO ROSSO IGT Veneto Orientale 1999

**Diploma of Merit**

FRANCONIA IGT Veneto Orientale 2003

**Diploma of Merit**

MALBECH IGT Veneto Orientale 2003

**Diploma of Merit**

MERLOT DOC Piave 2003

**Diploma of Merit**

RABOSO DOC Piave 2000

**ANNUARIO DEI MIGLIORI VINI ITALIANI -LM (Best wines of Italy)****84 points**

TOCAI DOC Lison Pramaggiore 2004

**WINE ENTHUSIAST Magazine - November 15, 2005****88 points / Best buy**

PROSECCO Igt Marca Trevigiana

**XXV BANCO D'ASSAGGIO DEI VINI D'ITALIA - Torgiano****Gold Medal**

COLMELLO ROSSO Igt Veneto Orientale 2000

**Diploma of Merit**

CABERNET SAUVIGNON "SELECTI" Igt Veneto Orientale 2000

**Diploma of Merit**

MERLOT Affinato in barrique DOC Piave 2003

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