

MOLETTO

Winery Profile

Azienda Agricola Moletto is a family-owned estate in the province of Treviso (Veneto). Commendatore Mario Stival and his sons Mauro and Giovanni share administrative responsibilities and oversee all phases of the wineries operation. Mario and his sons are all oenologists and graduates of the viticultural school in Conegliano.

Moletto wines are made from estate grown grapes from the Piave and Lison-Pramaggiore DOC growing district. The white wines are light and crisp offering exceptional value, the red wines are even more impressive. The proven ability of the Moletto estate to produce quality wine in the traditional manner has enabled the Stival family to hand down wines of superior quality and elegance from father to son for three generations.



Moletto Sauvignon

This straw-yellow colored wine has a bouquet that is spicily aromatic, bursting with dashes of pepper, and sage. It has a great personality, fresh on the palate, agreeable, elegant and enveloping structure, full and aromatic.

Serve with fish, shellfish, soft cheeses and soups.



Moletto Refosco

This deep ruby red wine with luminous violet reflections has a vinous and warm bouquet with intense red berry hints. It has a blackberry and raspberry fruity taste; full and dry with a pleasingly elegant tannicity.

Ideally serve with braised meat, stews, and mature cheeses.

MOLETTO



Moletto Malbech

This ruby red wine has a pleasant bouquet with a dry, agreeable, good body and harmonious taste.

Serve with rich stews, grilled white meats and poultry.



Moletto Franconia

This wine has a brilliant ruby red color with a bouquet of red fruit, especially red berries and cherries, to spicy tones. It has a full, clean, dry and round taste.

Serve with antipasto, soups, pastas with spicy sauces, roasted white meats and flavored fished dishes



Moletto Raboso—DOC

This garnet red wine has an intense cherry scent bouquet with a dry, full and lasting taste. It is barreled aged for at least 24 months and then bottled and left to mature further for another 6 months.

Ideally serve with braised meat, stews and mature cheeses.