

## MOLETTO'S RABOSO DOC PIAVE 2004: PURE EXCELLENCE

In his 2011 guide, Luca Maroni called it “the best wine of the tasting”. “*Its majestic body and mint-ily sumptuous smoothness. This variety at its maximum concentration and persuasive power, congratulations!*” He continues: “*A red wine with mineral wrap that is truly exceptional. A viscosity and extractive concentration that marks superior, masterful, wine-making rigor and enological method. Of adequate alcoholic proof to powerfully support such an exceptional amount. Good sharp enological method, powerfully spicy, flaming mint, saffron and vanilla against the sumptuous underlying body. The taste is so persuasive and with the harmonious smoothness of glycerin to round out, envelop and cover. A wine of exceptional expressive lingering.*” Gratifying words that underscore the excellent presence of Raboso 2004 among Moletto wines. An excellent, noble and old wine whose presence has been documented as far back as the year 1600, but is yet surprising in its modernity, elegance and ability to stand up to even the most elaborate dishes. Raboso Moletto is produced in the winery’s vineyards in Motta di Livenza where, once upon a time, the ancient woodland of Moletto stood. Over the centuries, it has given to the soil its clayey-calcareous soil, the perfect home for this variety. Ruby-red in color, just like the sparkling jewels worn by the noblewomen of the Most Serene Republic of Venice. Sophisticated bouquet: immediately evident the intense, yet highly-delicate, aroma of red fruit (cherries and morel cherry) and a hint of plum accompanied by a silky wood and radiant vanilla scent. The marriage of wood, vanilla and red fruit is simply marvelous and mutually-respectful—none predominates over the others. On the palate, Raboso DOC Piave 2004 lives up to all the sensations offered in its bouquet: immediately discernible the red fruit, followed by a sophisticated wood and vanilla taste. A slight tannicity due to the “false” youthfulness accompanying the warm, mature body with long-lasting aftertaste, so satisfying to the palate. It is a magnificent choice for grilled meats, stews and braised red meats, as well as aged cheeses.