



THE COMPANY... A HISTORY OF PASSION Molettieri Giovanni's viticulture company started its productive history in 1999 and established its working location in Montemarano. Situated in the heart of Irpinia, Montemarano is a small village with winding hills and terrior consecrated to viticulture. Today Molettieri's company continues an ancient family tradition, handed down from a generation to another, and increasing in this way this wine culture that has been preserved with hard work and sacrifice.

During these years, the real point of the company has been the excellent quality control obtained through the work of analysis laboratory and skilled specialists. The main purpose of this productive experience is the creation of sober and balanced products that respect the ancient.



SENEX - Taurasi Riserva D.O.C.G.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and the ageing in French oak barriques for a period of 18-22 months, consequently, the maturation for 3 years in steel barrels and the refinement for a year and half in bottle.

Organoleptic features: Red intense ruby colour, vivid and at the same time dark and impenetrable. Spicy flavours of pepper, nutmeg and balsamic notes. Low acidity, intense tannin. The elegant taste comes from the long period in the French oak barriques. It is perfect with roasted meat dishes and mature cheeses.



ROBORIS - Taurasi D.O.C.G.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and the ageing in French oak barriques for a period of 12 months, consequently, the maturation for 2 years in steel barrels and the refinement for a year and half in bottle.

Organoleptic features: Fruity flavor with liquorice and vanilla notes and with the addition of the mixed berries. On the palate it is dry, warm and smooth. It is perfect with spicy dishes, meat dishes, half-mature cheeses and cured meats.



DOLIUM - Irpinia Campi Taurasini D.O.C.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and the ageing in French oak barriques (troncai, center, vosses) for a period of 8-10 months. The maturation continues for a short period in steel barrels and the refinement for six months in bottle.

Organoleptic features: Red intense ruby colour. Fruity flavour with clear liquorice and spicy bouquet. Balanced tannic with low acidity. On the palate it is dry, smooth and it is perfect with cured meats and with mature cheeses.



RACEMUS - Irpinia Aglianico D.O.C.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and the ageing in French oak barriques (troncai, center, vosses) for a period of 6 months. The maturation continues for a short period in steel barrels and the refinement for three months in bottle.

Organoleptic features: Red intense ruby colour with purple notes and with mixed berries bouquet. The tannic and the good acidity develop the peculiarities with a conclusive red-pepper and black pepper flavours. It is perfect with main dishes and second courses.



VINEA - Campania Aglianico I.G.P.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and refinement in stainless barrels. After being bottled the product is ready for being commercialized.

Organoleptic features: Red intense ruby colour with purple notes. Fruity flavour with clear mixed berries bouquet, on the palate it is crisp and perfect during the lunch, with fresh flavoured cheeses.



IUVENIS - Campania Aglianico I.G.P.

Wine making process: At the moment of the complete ripening, the grapes, after the destemming and pressing, are subjected to fermentation with intense maceration. Then, this procedure will be continued with the malolactic fermentation and refinement in stainless barrels. After being bottled the product is ready for being commercialized.

Organoleptic features: Red ruby colour with purple reflections. Fruity flavour with clear mixed berries bouquet, on the palate it is fresh and perfect with the whole lunch.



NIVEUS - Campania Fiano I.G.P.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: Straw yellow colour, with notes of exotic fruits, peach and almond flowers. It is dry with long aromatic ending and perfect with fish dishes, shellfishes and fresh fat cheeses.



GRAECUS - Campania Greco I.G.P.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: Straw yellow colour with mineral bouquet with white fruit flavours. During the gustative analysis you will taste a full-bodied, aromatic and good-acidity wine. It pairs well with fish dishes and flavoured first courses.



FELIX - Falanghina del Beneventano I.G.P.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: Brilliant straw yellow colour. The wine's aroma is wide and vivacious. The flavours of white banana and white peach flowers are well balanced. It is fresh and satisfying on the palate; average proportion between acidity and sapidity with full and dried ending. It is perfect with Mediterranean and vegetarian cooking.



ALBUS - Campania Coda di Volpe I.G.P.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: Straw yellow colour, the wine's aroma offers very fresh flavours, similar to the flavours of the fresh fruit. It offers a good acidity on the palate, with spicy notes and perfect with antipasti or fish dishes.



"NIVEUS" Fiano di Avellino D.O.C.G.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: straw yellow colour, with notes of exotic fruits, peach and almond flowers. It is dry with long aromatic ending and perfect with fish dishes, shellfishes and fresh fat cheeses.



"GRAECUS" Greco di Tufo D.O.C.G.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed and the must is being fermented in stainless tanks with low temperatures for 2 months.

Organoleptic features: Straw yellow colour with mineral bouquet with white fruit flavours. During the gustative analysis you will taste a full-bodied, aromatic and good-acidity wine. It pairs well with fish dishes and flavoured first courses.



"AMETHYSTOS" Campania Rosato I.G.P.

Wine making process: After the complete ripening, the harvested wine grapes are soft-pressed, the grape skins are Subjected to cold maceration for around 6 hours. The next step is fermentation and refinement in stainless barrels.

Organoleptic features: Pink intense colour with red notes. Perfect equilibrium between acidity and softness. It is perfect aperitive, and pairs well with fish dishes and flavoured first course



From the exit Avellino West (Highway A 16) take the SS7 bis (Variante) and continue in direction of Atripalda- Manocalzati. In Manocalzati take the SS400 (Ofantina Vecchia) and continue in direction of Montemarano - Castellfranci. Final destination C. da Cortecorbo n 16.



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