MOLESINI WINE CLUB

Quarterly Collector Member | May 2025



DESCRIPTION

SELECTIONS #1 - 2019 A

VOUR

#1 - 2019 Agostina Pieri Brunello Riserva 100% Sangiovese Brunello di Montalcino Riserva DOCG Drink: 2027 - 2040

WINE

#**2** - 2014 **Sordo** Villero Barolo 100% Nebbiolo Barolo DOCG Drink: now - 2034

#**3** - 2018 **Tenute Lunelli** Auritea 100% Cabernet Franc Costa Toscana IGT

#4 - 2011 Tenuta del Cabreo Nino Sangiovese and Colorino

Drink: now - 2030

Toscana IGT Drink: now - 2030

#**5** - 2019 Felsina I Sistri Coll. Privata 100% Chardonnay Toscana IGT

Toscana IGT Drink: now - 2030 #1 - The winery ceased production of their Brunello Riserva for many years, making it impossible to find. However, due to Marco's relationship with the family, they agreed to release a limited allocation exclusively for our Collector club. With a complex bouquet of dark fruit, dried herbs, and subtle notes of tobacco, it is full-bodied, structured, with refined tannins and a long, harmonious finish that speaks to its remarkable quality.

#2 - This month we've chosen Sordo's Barolo from the esteemed Villero vineyard, known for consistently producing a generous, prestigious, and cellar-worthy wine. Intense, rounded aromas linger gracefully, revealing layers of dark fruit, floral notes, and subtle hints of spices. The tannins are sweet and intricate, lending the wine a structure that is both demanding and rewarding. Enjoy with robust, flavorful meals.

#3 - Made exclusively from Cabernet Franc, it owes its name to Arca Aurita, the fossil shell of marine origin that has been present for millions of years in the soils of the Estate and gives this wine its mellow mineral tone. Suggestions of cocoa powder, blackcurrant preserve and rosemary, give way to subtle spicy hints. The long finish reveals once again the intense tanginess contributed by the fossils in the estate's soils.

#4 - Vibrant and captivating, with an alluring clarity that hints at its exceptional quality. On the palate, the mouthfeel is crisp and persistent, offering a delightful balance of freshness and depth. Subtle yet intriguing flavors of juniper and cardamom emerge. These flavors seamlessly extend into a long, harmonious finish, leaving a lasting impression of finesse and balance. An ideal match with rich roasts or grilled meats.

#5 - A wine offering a delicate blend of spices, peach, and exotic fruit, with restrained hints of vanilla. Creamy and full-bodied, with an ideally balanced acidity. The unmistakable Burgundian influence in this exceptional Chardonnay will continue to evolve and develop with time in the bottle, enhanced by its subtle barrique aging.