

# MOLESINI WINE CLUB

Quarterly Premium Member | February 2026



## YOUR SELECTIONS

## WINE

## DESCRIPTION

- **#1 - 2020 Serafini & Vidotto Rosso**  
*Cabernet Sauvignon & Merlot*  
*Rosso dell'Abbazia Montello e*  
*Colli Asolani DOC*  
*Drink: now - 2030*
- **#2 - 2021 Manvi Vino Nobile Riserva**  
*Mostly Sangiovese*  
*Vino Nobile di Montepulciano*  
*Riserva DOCG*  
*Drink: now - 2032*
- **#3 - 2021 Campo al Signore 'Campo al Signore'**  
*Cabernet Sauv, Merlot & Petit Verdot*  
*Bolgheri Superiore DOC*  
*Drink: now - 2035*
- **#4 - 2019 Fabrizio Dionisio Cuculaia**  
*100% Syrah*  
*Cortona DOC*  
*Drink: now - 2030*
- **#5 - 2022 Castello di Albola Poggio alle Fate**  
*100% Chardonnay | Toscana IGT*  
*Drink: now - 2027*

- #1** - Serafini & Vidotto is a benchmark estate in Montello, an area known for its forested hills, limestone-rich soils, and long agricultural history. This Rosso opens with aromas of dark cherry, blackberry, and dried herbs, accented by subtle notes of spice and earth. The palate is smooth and layered, with ripe fruit supported by fine tannins and a gently persistent finish. Harmonious and composed, it pairs beautifully with roasted meats.
- #2** - Manvi is a boutique estate in Montepulciano dedicated to small-production wines that express the character of Prugnolo Gentile and the surrounding hills. Aromas of sour cherry, dried rose, and red plum emerge first, followed by hints of tobacco and warm spice. On the palate, it is structured and balanced, with firm yet polished tannins and lively acidity that carries through the finish. A classic expression of Vino Nobile.
- #3** - Located along the Tuscan coast, Campo al Signore draws influence from its proximity to the sea and the region's long history of international grape varieties. This wine presents aromas of blackcurrant, ripe cherry, and Mediterranean herbs. The palate is supple and well-defined, offering layered fruit and a savory finish. Approachable yet serious, it works equally well with grilled meats or richly flavored vegetable dishes.
- #4** - Fabrizio Dionisio is one of the pioneering voices behind Cortona's rise as a respected appellation, particularly for Syrah grown in its clay-rich soils. Aromas of black plum, dark berries, and violets, layered with hints of pepper and earth. The palate is dense yet balanced, with firm structure, smooth tannins, and a long, expressive finish. Bold but composed, this is a wine for roasted meats, game, and slow-cooked dishes.
- #5** - Made from 100% Tuscan Chardonnay grapes, this wine opens with notes of citrus blossom, green apple, and white peach. On the palate, it is crisp and vibrant, with refreshing acidity and a clean, mineral-driven finish. An easy yet refined white, ideal with seafood, salads, and fresh cheeses.

