MOLESINI WINE CLUB

 $Semiannual\ Signature\ Member\mid October\ 2025$



Your selections	WINE	DESCRIPTION	WINE CLUB	
	#1 - 2023 Poggio al Tesoro Livrone Cabernet Sauvignon & Merlot Toscana IGT Drink: now - 2030	#1 - Poggio al Tesoro is firmly established as one of Bolgheri's benchmark producers, uniting the Allegrini family's northern heritage with the Tuscan coast's Mediterranean soul. The 2022 Livrone opens with aromas of ripe blackberry, cherry, and plum, layered with notes of chocolate, mocha, and sweet spice. On the palate, the wine is supple and generous, with velvety tannins that frame a juicy core of fruit, leading into a long finish.		
	#2 - 2021 Dievole Casanova Chianti 100% Sangiovese Chianti Classico DOCG Drink: now - 2031	#2 - Dievole winery, whose name originally translated to "divine valley," is among the oldest documented estates in Chianti Classico, with records dating back to 1090. The Casanova comes from a single 2.5 hectare vineyard on sandstone soil near the historic Dievole villa. It's medium-bodied and smooth, with dense tannins, lively acidity, and a savory, velvety finish. Pairs beautifully with grilled Tuscan meats, aged cheeses and ragùs.		
	#3 - 2022 Santa Marta Salustri 100% Sangiovese Montecucco DOCG Drink: now - 2035	#3 - Constant breezes from the sea and the protective presence of Monte Amiata create a balanced microclimate for the Salustri family's modest estate. An elegant and pure Sangiovese, this wine presents an intense ruby-red color with a complex, elegant nose, showing fruity and spicy notes, ripe cherry, and subtle tobacco. A fresh and soft palate, with juicy fruit and restrained tannins, delivering a balanced and richly expressive wine.		
	#4 - 2024 La Ganghija Dolcetto d'Alba 100% Dolcetto Dolcetto d'alba DOC Drink: now-2029	#4 - Coming from a small vineyard site in Treiso, near Alba, this pure Dolcetto shows a vibrant purple-red color, with an intense bouquet of blackberry and red fruits. On the palate, it is full bodied, fruity, and smooth, featuring the slightly bitter almond finish that is typical of Dolcetto. The wine's balanced acidity and round, persistent flavor profile make it ideal with first courses, fresh cheeses, and traditional Piedmont cuisine.		
	#5 - 2024 Jermann Pinot Bianco 100% Pinot Bianco Venezia Giulia IGT Drink: now - 2027	#5 - Brilliant straw-yellow with a golden tinge, this Pinot Bianco entices with an intense, persistent aroma, highlighted by a clear melon note. On the palate, it is dry, velvety, well-balanced, and richly persistent. A versatile and refined white, it pairs ideally with first courses, seafood sautées, and even hearty fare like Venetian-style pasta and beans.		