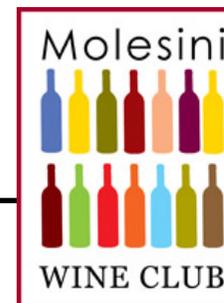


MOLESINI WINE CLUB

Semiannual Signature Member | April 2026



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2024 Micheletti Dalleo**
Cabernet Sauvignon, Merlot & Petit Verdot
Bolgheri DOC
Drink: now - 2034

#1 - Dalleo opens with aromas of ripe blackberry, cassis, and dark cherry, layered with notes of Mediterranean herbs and subtle spice. On the palate, it is smooth yet structured, with polished tannins supporting a core of vibrant fruit. The finish is long and balanced, reflecting both ripeness and freshness. This is a composed expression of Bolgheri, well suited to grilled meats, hearty pastas, and richly seasoned dishes.
- #2 - 2015 Prunotto Bricco Colma**
100% Albarossa
Piemonte DOC Albarossa
Drink: now - 2027

#2 - Bricco Colma is a standout from Prunotto's efforts, produced from Albarossa, a rare Italian variety created as a crossing between Chatus and Barbera. The wine is both powerful and fresh, with Albarossa's characteristic acidity providing lift and clarity to the rich fruit profile. The tannins are firm without being aggressive, offering structure to the energetic core. Compelling at the table or sipping on its own (don't tell Marco).
- #3 - 2021 Cottanera L'Ardenza**
100% Mondeuse
Sicilia IGT
Drink: now - 2031

#3 - Mondeuse, an ancient red grape variety originally from the Haute-Savoie region of France, is grown on volcanic and alluvial soils in this unique part of Sicily. This opens with lifted aromas of red berries, black pepper, and violets, followed by subtle earthy undertones. The palate is vibrant and finely structured, with lively acidity and supple tannins that give the wine energy and focus. Pair with Mediterranean-inspired dishes.
- #4 - 2024 Tenuta Belguardo Cilieggiolo**
100% Cilieggiolo
Maremma Toscana DOC
Drink: now - 2027

#4 - Maremma's proximity to the sea brings cooling breezes and luminous sunlight, while sandstone and clay soils provide structure and depth. On the palate, it is lively and approachable, with soft tannins and refreshing acidity that highlight the grape's natural approachability. Its vibrant fruit profile and coastal freshness make it equally enjoyable slightly chilled, especially alongside relaxed, family-style meals or simple charcuterie.
- #5 - 2025 Argentiera Eco di Mare**
100% Vermentino
Toscana IGT
Drink: now - 2030

#5 - With aromas of citrus blossom, white peach, and saline notes reminiscent of sea spray, Vermentino's natural freshness is complemented by subtle texture and mineral lift. The finish is crisp and persistent, echoing the coastal landscape that shaped it. Bright and elegant, it pairs with seafood, light pastas, and Mediterranean cuisine.

