

MOLESINI WINE CLUB

Quarterly Signature Member | February 2026



YOUR SELECTIONS

WINE

DESCRIPTION

- **#1 - 2024 Marcarini** Boschi di Berri
100% Dolcetto
Dolcetto d'Alba DOC
Drink: now - 2030
- **#2 - 2022 Le Mortelle** Botrosecco
Cab. Sauvignon & Cab. Franc
Maremma Toscana IGT
Drink: now - 2035
- **#3 - 2020 Tenuta TreRose** Simposio
100% Sangiovese
Vino Nobile di Montepulciano DOCG
Drink: now - 2030
- **#4 - 2023 La Ganghija** Nebbiolo
100% Nebbiolo
Nebbiolo d'Alba DOC
Drink: now-2028
- **#5 - 2024 Tenuta Monteloro** Scabrezza
100% Pinot Grigio
Toscana IGT
Drink: now

- #1** - Founded in the mid-1800s in the heart of La Morra, Marcarini is a historic family estate deeply rooted in the Langhe and best known for its traditional approach to winemaking. Approachable and versatile, this is a wine made for the table, pairing effortlessly with simple pastas, charcuterie, and roasted vegetables. On the palate, it is supple and lively, with gentle tannins, bright acidity, and a clean, savory finish.
- #2** - Tenuta Le Mortelle lies in the coastal Maremma, a region defined by open landscapes, maritime breezes, and warm Mediterranean light. The wine offers generous aromas of dark berries, blackberry compote, and sweet spice, with hints of eucalyptus and cocoa. The palate is smooth and polished, showing ripe fruit framed by supple tannins and a balanced finish. Beautiful with grilled meats or hearty vegetable dishes.
- #3** - The Tenuta's vineyards benefit from varied elevations and well-drained soils rich in clay and limestone, creating ideal conditions for Prugnolo Gentile, the local expression of Sangiovese. On the palate, the wine is poised and structured, offering vibrant acidity, finely woven tannins, and a savory finish that evolves with each sip. Elegant yet grounded, this Vino Nobile is suited to pair with braised meats and aged Tuscan cheeses.
- #4** - La Ganghija is a small, quality-driven estate located in the Langhe, where Nebbiolo finds some of its most expressive forms. While the variety is often associated with long aging, Nebbiolo d'Alba offers a more immediate and approachable lens into the grape. Fresh and finely textured, with bright acidity and gentle tannins that carry through to a clean, persistent finish. Ideal with roasted poultry or lighter meat dishes.
- #5** - A pleasant, tasty wine with delicate aromas, it opens with aromas of citrus peel, white peach, and wild herbs. The palate is crisp and textured, with bright acidity, subtle mineral tones, and a refreshing, mouthwatering finish. Lively and refined, it pairs naturally with seafood, fresh cheeses, and Mediterranean-inspired dishes.

