

MOLESINI WINE CLUB

Signature Member | December 2019



YOUR SELECTIONS

WINE

DESCRIPTION

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| <ul style="list-style-type: none">□ #1 - 2015 Frescobaldi Perano Chianti Riserva
<i>95% Sangiovese, 5% Merlot</i>
<i>Chianti Classico Riserva DOCG</i>
<i>14% Alcohol</i>
<i>Drink: now - 2035</i>
<i>94 James Suckling</i>
□ #2 - 2016 Caccia al Piano Ruit Hora
<i>65% Merlot, 25% Cabernet Sauvignon,</i>
<i>5% Petit Verdot, 5% Syrah</i>
<i>Bolgheri Rosso DOC</i>
<i>14.5% Alcohol, Drink: now - 2022</i>
<i>91+ Robert Parker</i>
□ #3 - 2016 Poggioargentiera Podereadua
<i>100% Syrah</i>
<i>Toscana Rosso IGT</i>
<i>14% Alcohol, Drink: now-2022</i>
<i>93 James Suckling</i>
□ #4 - 2015 Mazzei Doppiozeta
<i>100% Nero d'Avola</i>
<i>Noto Rosso DOC</i>
<i>13.7% Alcohol, Drink: now - 2030</i>
<i>91 James Suckling</i>
□ #5 - 2018 Attems Trebes
<i>100% Ribolla Gialla</i>
<i>Collio DOC</i>
<i>13% Alcohol, Drink: now</i> | <ul style="list-style-type: none">#1 - A brilliant purple wine with a floral nose dominated by violet and rosehip aromas. Blackcurrant notes lead into spiced highlights of black pepper and nutmeg followed by underbrush and humus. The wine is fresh, complex and rich to the palate. The tannin structure is rich and dense as appropriate for the most authentic Sangiovese. Finish is persistent, harmonious & hints of noble tobacco.
#2 - Deep ruby red hues usher in a spacious nose that displays intense dark berry and cassis, ending on vibrant notes of pipe tobacco and toasty oak. The harmonious, well-balanced palate showcases sweet, silky tannins, perfectly integrated with good acidity. The finale, rich in fruit and hinting of spice, is lengthy and appealing. Perfect with red meats and wild game, braised or roasted.
#3 - From organically grown grapes, this is an intense and clean wine that is a result of the dynamic interaction between grape and soil. Creme de cassis, blackberry crumble, crushed violets and orange peel as well as vanilla. Medium body, tangy acidity and a bright, fresh finish with a ton of citrus. With a serious core of structured tannins and quite long on the finish. Excellent with ossobuco.
#4 - The most important wine of the estate, made with a selection of indigenous Nero d'Avola, rigorously bush trained, on two single estate parcels. It shows wild strawberries, red currants, red licorice, spice box, citrus and raspberries. Medium body, bright acidity and a fruity finish. Enjoy with roasted meats or spicy stews.
#5 - This intense golden wine reveals aromas of mimosa, yellow melon and toasted bread that lead to the classic note of flowering dandelions typical of this great Ribolla. The palate is intense and the characteristic acidity conveys a real pleasantness to the wine, exalting its full body and persistent finish. |
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