

MOLESINI WINE CLUB

Collector Member | *December 2020*



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2015 Boscarelli 'Molesini Selection'**
Susino Vino Nobile
100% Sangiovese
Vino Nobile di Montepulciano DOCG
Drink: now - 2023
 - #2 - La Fornace Brunello Riserva**
100% Sangiovese, Drink: now - 2035
Brunello di Montalcino Riserva DOCG
 - 2011
 - 2013
 - #3 - 2016 Tenuta Meraviglia 'Maestro di Cava' Cabernet Franc**
100% Cabernet Franc
Bolgheri Superiore DOC
Drink: now - 2030
 - #4 - 2013 Rocca di Castagnoli 'Tempi'**
100% Sangiovese
Chianti Classico DOCG
Drink: now-2025
 - #5 - 2018 Colterenzio 'Lafóa'**
100% Chardonnay
Sudtirol Alto Adige DOC
Drink now-2024
- #1 -** Just for our Collector wine club members, Marco tasted and selected the barrels that were used to create the final blend of this wine. Grapes were chosen from the “Vigna Grande” vineyard which has been used since the late 1980s for the winery’s top wines. Subtle aromas of ripe forest berry, scorched earth, and exotic spice. The palate offers dried black cherry, ground pepper and a hint of grilled herb.
- #2 -** La Fornace was founded by Fabio Giannetti's grandfather, who purchased a small piece of land after working most of his life as a sharecropper. We’ve sent you different vintages from this stunning and classic Brunello Riserva. Each vintage is unique but you’ll notice aromas of prune, underbrush, leather & toasted oak. The palate offers dried cherry, licorice and espresso with packed tannins.
- #3 -** This wine requires two years to be released to market, one of which is spent in oak barrels. The result is worth the wait. Elegant and direct aromas with nuances of ripe black fruits, especially blackberries and cherries, and delicate hints of vanilla. Intense and full-bodied on the taste buds with fine, mature tannins and an enduring finish. This is a wine ennobled by time.
- #4 -** Ruby red color with violet hues. An intense nose rich in fruity, wine forward aromas. Pleasant with balanced woody notes, the wine is soft in the mouth with lively, sweet tannins. It has been lightly filtered to preserve its freshness and fragrance. Pair with first courses with meat sauces or Tuscan soup “Ribollita.”
- #5 -** Of a pale yet intense straw yellow color tinged with green nuances; a full but well-integrated wine, imbued with honeydew melon, creamy fruit salad and nutty aromas. Ample acidity with a delicate underlay of oak on the palate and a long, luscious finish. An incredible complement to rich fish dishes, chicken and veal.

