

MOLESINI WINE CLUB

Signature Member | December 2020



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2015 Fattoi Brunello di Montalcino**
100% Sangiovese
Brunello di Montalcino DOCG
Drink: now - 2028
 - #2 - Ugo Lequio Gallina Barbaresco**
100% Nebbiolo, Drink: now - 2030
Barbaresco DOCG Gallina
 - 2013
 - 2014
 - 2015
 - #3 - 2017 Colombaio Di Cencio 'Futuro'**
Equal parts Merlot, Cab Sauvignon
& Cabernet Franc
Toscana IGT
Drink: now - 2035
 - #4 - 2017 Roccheviberti Vigna Lunga**
Barbera
100% Barbera
Barbera d'Alba Superiore DOC
Drink: now - 2025
 - #5 - 2019 Tenuta Casanova Euforia**
Chardonnay, Grechetto & Verdello
Toscana IGT
Drink: now-2026
- #1** - The 2015 vintage was a historical year for Brunello di Montalcino and thus one that we did not want you to miss. Look for underbrush, new leather and camphor aromas that lead the way along with whiffs of dark spice and blue flower. The full-bodied, chewy palate delivers juicy black cherry, crushed raspberry, truffle and licorice alongside a tannic backbone. You'll see why 2015 was a "fairytale" year!
- #2** - We've sent you different vintages from this stunning and classic Nebbiolo. Ugo Lequio makes just 8000 bottles each year from his 3 hectares of vineyards. Each vintage is unique but you'll notice aromas of rose, leather, blue flower, forest floor and ripe berry emerging from the glass. The balanced palate delivers mature Morello cherry, raspberry, white pepper and truffle. Star anise closes the firm finish.
- #3** - 'Futuro' is made from grapes grown in the best vineyards of the estate at 450 meters above sea level. The vineyards are rich in clay, mixed with Alberese stones and limy sandstone boulders. The wine is a very intense ruby red, warm, captivating and spicy, with hints of toasted wood. On the palate it is tasty, with notes of black pepper and dried fruit (apricot), finishing well balanced, full-bodied and long.
- #4** - The color of this wine is ruby red with a light shade of violet, having all the typical characteristics of barbera, in particular barbera's freshness and lovely fruit notes. This wine is ideal for salumi and cheese, but also with more elaborate foods, in particular grilled meats and pasta with a wild boar ragu.
- #5** - All the grapes for this wine are hand harvested in the third week of August. The resulting wine is golden yellow in color, typical of more structured wines. The nose reveals intense fruity aromas with marked notes of green apple, banana and pineapple. On the palate it is pleasantly soft, full-bodied, with great minerality and persistence. Ideal pairing for delicate dishes, focused on fish or white meat.

