

MOLESINI WINE CLUB

Quarterly Collector Member | February 2024



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2017 Ventolaio** ‘Campo dei Colti’ Brunello
100% Sangiovese
Brunello di Montalcino DOCG
Drink: 2025 - 2030

#1 - Situated on the route that leads from Montalcino to Sant’Antimo Abbey, the farm and agritourism Ventolaio reveals to all who reach this place, the beauty of its land. "Our philosophy is based on the purity of the product." Adhering to consistency through several different vintages, this lovely wine is tart, playful and crisp. Its freshness is evident with pomegranate and red currant leading to blood orange & candied roses on the finish.
- #2 - 2020 Castello di Cacchiano** ‘Millennio’
100% Sangiovese
Chianti Classico Gran Selezione DOCG
Drink: now - 2025

#2 - One of the most famous wine production areas of Tuscany, Chianti Classico boasts a rich history that few other zones can rival. Cacchiano is an ancient estate with equally ancient winemaking traditions. Aromas of toasted oak, underbrush and game carry over to the brawny palate along with raisin and baked plum. The warmth of alcohol is evident on the midpalate. Pair with hearty meat dishes; classic beef stew, lamb rack, grilled meats.
- #3 - 2020 Castello di Bossi** “Marco’s Cabernet Sauvignon”
100% Cabernet Sauvignon
Toscana IGT
Drink: 2026 - 2035

#3 - "I made this wonderful Cabernet with Jacopo Bacci of Castello di Bassi. And, let me tell you, it is super top and I'm proud of what we did. My collector members will love it. The deep purple color is followed by red and peppers on the nose. In the mouth, you'll be reminded of black currants and blueberries which are followed by silky tannins and a perfect, long finish. The quality of a wine is always in its finish." - Marco Molesini
- #4 - 2019 Umani Ronchi** Campo san Giorgio
100% Montepulciano
Conero Riserva DOCG
Drink: now - 2035

#4 - This wine stands out as the most important example of Umani Ronchi’s history in handling, with excellence, the Montepulciano grape from the Conero area. Presenting a full and highly fruity bouquet: ripe cherry, plum, and orange peel, all mixing with a sweet spice, like vanilla and licorice plant. The touch of the fruit creates a very harmonic mouthfeel with extremely silky tannins. Herb notes blend into a long, pleasant finish.
- #5 - 2022 Michele Satta** GiovinRe
100% Viognier
Toscana IGT
Drink: now - 2027

#5 - GiovinRe confirms, year after year, its special value. It shows its best expression when accompanying savory and spicy dishes of strong personality. Gentle touches of apricot, white flowers, mint and tangerine oil open nicely. A dense white wine that spreads softly and with a beautiful freshness on the palate, lingering with a mineral-salty finish.

