

MOLESINI WINE CLUB

Quarterly Signature Member | February 2024



YOUR SELECTIONS

WINE

DESCRIPTION

- | | | |
|--------------------------|---|--|
| <input type="checkbox"/> | <p>#1 - 2020 Castiglion del Bosco Deimassi
<i>100% Sangiovese</i>
<i>Rosso di Montalcino DOC</i>
<i>Drink: now - 2026</i></p> | <p>#1 - The name Deimassi comes from the large stone blocks that make up the terrace wall supporting the vineyard. These emerged from the ground during the preparation work for the planting, carried out in 2008. The result is a wine that's spicy, enveloping and showing mineral aromas that create a strong, rich Sangiovese. Great tannic balance that shows itself in a harmonious, persistent way, even after only a year of barrel aging</p> |
| <input type="checkbox"/> | <p>#2 - 2021 Davide Fregonese Nebbiolo
<i>100% Nebbiolo</i>
<i>Langhe Nebbiolo DOC</i>
<i>Drink: now - 2027</i></p> | <p>#2 - "I rediscovered a deep sense of belonging to my homeland, along with a strong call from my roots in Piedmont and my most authentic passions. In the Langhe area...my dream has begun to shape up." - Davide Fregonese. His wine is fruity with a violet and rose aroma and complimentary cherry notes. Easy to drink given its fine structure, elegant tannins and nice freshness. A bright, open and fruit forward style of Nebbiolo.</p> |
| <input type="checkbox"/> | <p>#3 - 2019 Panizzi Folgóre
<i>Sangiovese, Merlot and Cabernet Sauvignon</i>
<i>San Gimignano DOC</i>
<i>Drink: now - 2029</i></p> | <p>#3 - A rare wine, dedicated to Folgóre (the 13th century poet of San Gimignano), which comes from a vineyard of about 2.5 acres planted in the 90s. The aroma consists of varied sensations such as wild berries, licorice, vanilla, black pepper and roasted coffee. The flavor is extraordinarily dense and powerful, but never rough or aggressive. Good persistence with round tannins. Pairs with game, braised and roast meats, and chocolate.</p> |
| <input type="checkbox"/> | <p>#4 - 2021 Corte Giara Ripasso
<i>70% Corvina Veronese and 30% Rondinella</i>
<i>Ripasso Valpolicella DOC</i>
<i>Drink: now - 2030</i></p> | <p>#4 - Deep ruby red color with good concentration. Plump red fruit combines well with sweet spices before giving way to delicately spiced herbs. Full and satisfying. The harmonious balance struck by an excellent structure and vibrant acidity renders this wine both smooth and vivacious on the palate. Pairs well with pot roast and braised meats accompanied with polenta, lamb spare ribs and medium-matured cheeses.</p> |
| <input type="checkbox"/> | <p>#5 - 2022 Argiolas Iselis
<i>100% Nasco</i>
<i>Nasco di Cagliari DOC</i>
<i>Drink: now</i></p> | <p>#5 - On the nose, this wine has an ample, harmonious scent, with notes of yellow blossoms, tropical fruits and underlying light mossy notes. The taste is mellow and enveloping, with flavors nicely matching the nose and long, pleasant finish. Pair it with seafood starters, artichoke risotto, seafood pasta and medium-matured cheeses.</p> |

