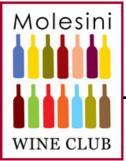
MOLESINI WINE CLUB

Premium Member | March 2021



| YOUR SELECTIONS | WINE | DESCRIPTION | WINE CLUB | |
|--------------------|---|---|-----------|--|
| | #1 - 2017 Tormaresca 'Carrubo' 100% Primitivo Primitivo di Manduria DOC Drink: now - 2035 | #1 - An intense ruby red color. This wine's rich and complex nose offers notes of red fruit, sour cherries, prunes and liqueur cherries followed by delicate sensations of licorice, tobacco and amaretto. Its palate is soft and generous with elegant tannins that are well-sustained by a pleasant freshness. The fruity finish is typical of this grape variety. Pair with grilled meats, hard cheeses or pasta with rabbit ragu. | | |
| | #2 - 2015 'Poderi 322' Brunello Riserva 100% Sangiovese Brunello di Montalcino DOCG Riserva Drink: 2025 - 2035 | #2 - We are so excited about this collaboration! It is a project strongly characterized by a unity amongst the small artisan-farmers of Montalcino who passionately grow their own vineyards but who have not gotten to the spot of opening their own wineries. Molesini and the winery Cortonesi have worked side-by-side with these Montalcino artisans for years and this year the blended wine is being presented to the market for the first time with the Riserva 2015. A perfect story and perfect wine! | | |
| | #3 - 2017 Galardi Terra di Rosso 100% Piedirosso Campania IGP Drink: now - 2035 | #3 - The wine has a bright, ruby color and a broad bouquet with notes of Marasca cherry, lavender, myrtle and violet together with a fresh, vegetal nuance. After aging in new oak barrique, the mouthfeel is pleasing, harmonious, fresh and rewarding with soft tannins and a persistent aftertaste. Only 6500 bottles produced. | | |
| | #4 - 2016 Podere Casanova Vino Nobile Riserva 97% Sangiovese, Drink: now - 2030 Vino Nobile di Montepulciano DOCG Riserva | #4 - Intense ruby red colour. The different hints harmonize to give a great profile on the nose, where currant, prune, ripe red fruits, and black cherry blend with tastes of cocoa, pink pepper, tobacco and coffee. A balance is reached by ageing in wood, with slight ethereal scents. Beautiful to pair with chicken or eggplant parmesan. | | |
| | #5 - 2018 Canus Friulano 100% Tocai Friulano Friuli Colli Orientali DOC | #5 - This local variety was originally known as Tocai, but is now called Friulano in line with international labelling conventions. In the past, it was the dominant variety in the region and the emblem of Friuli white wines. Appreciated and recognized for | | |

its distinctive almond flavour, this wine goes well with most appetizers & starters.

Drink: now