

MOLESINI WINE CLUB

Premium Member | *March 2021*



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2017 Tormaresca 'Carrubo'**
100% Primitivo
Primitivo di Manduria DOC
Drink: now - 2035
 - #2 - 2015 'Poderi 322' Brunello Riserva**
100% Sangiovese
Brunello di Montalcino DOCG
Riserva
Drink: 2025 - 2035
 - #3 - 2017 Galardi Terra di Rosso**
100% Piediroso
Campania IGP
Drink: now - 2035
 - #4 - 2016 Podere Casanova Vino Nobile Riserva**
97% Sangiovese, Drink: now - 2030
Vino Nobile di Montepulciano
DOCG Riserva
 - #5 - 2018 Canus Friulano**
100% Tocai Friulano
Friuli Colli Orientali DOC
Drink: now
- #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** - 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** - 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** - 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** - 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.

