

MOLESINI WINE CLUB

Signature Member | *March 2021*



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2015 Terre Nere Brunello di Montalcino**
100% Sangiovese
Brunello di Montalcino DOCG
Drink: now - 2030

#1 - “Wine is like a catchy melody which warms the heart and excites the mind. The vineyard is the music score, the bunches are the notes, and the terroir is the marvelous orchestra.” *Terre Nere – Campigli Vallone*. This wine shows beautiful notes of mocha, charred earth and leather. The ripe palate offers prune, clove and roasted coffee bean alongside closed-grained tannins. Pair with a pasta with red sauce!
- #2 - 2018 Castello di Ama Montebuoni Chianti Classico Riserva**
90% Sangiovese, 10% Merlot
Chianti Classico Riserva DOCG
Drink: now - 2028

#2 - Ama takes its name from a small village located on the hills almost 500 meters above sea level. This Riserva wine is inviting to taste due to its colour and complex bouquet that features aromas of cherries, woodland fruits and roses, along with tobacco, pepper and sweet notes of cinnamon. On the palate it's full of flavor, balanced and clean. A supple, elegant and refined wine... simply irresistible!
- #3 - 2017 Iviti ‘Iugero’**
100% Cabernet Franc
Toscana IGT
Drink: now - 2035

#3 - Intense ruby red with violet hues. On the nose are small berries, currants, blueberries and raspberries. It finishes with liqueur cherries soaked in alcohol, blood orange, violet petals, bell pepper, coffee and graphite. We recommend you pair this with pappardelle with hare ragout, grilled Chianina, or wild boar.
- #4 - 2013 Bolla Rhetico Amarone**
85% Rondinella, 15% Corvina
Amarone della Valpolicella DOCG
Drink: now - 2030

#4 - With its unique accent and distinct character, Amarone is one of the most important and renowned Italian reds. “Rhetico” can be described in 3 words: smooth, elegant and generous. Velvety and full, finishing with plum and coffee. A sophisticated, smooth & concentrated wine. Pair with grilled red meats, hard cheese.
- #5 - 2018 Ricasoli Torricella**
100% Chardonnay
Toscana IGT Bianco
Drink: now-2026

#5 - On the nose are intense aromas of fresh citrus, mandarin, and grapefruit with hints of vanilla, a little spice and roasted nuts. On the palate it is rich and complex, fresh and pleasant with spicy notes and hints of peach and apricot. Great and long finish. This wine can be drunk young but it is also suitable for long ageing. Pair with sautéed scallops or a creamy crab bisque and side salad.

