

# MOLESINI WINE CLUB

Signature Member | *May 2019*



## YOUR SELECTIONS

## WINE

## DESCRIPTION

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| <ul style="list-style-type: none"><li>□ #1 - 2015 <b>Fornacelle</b> Guarda Boschi<br/><i>30% Cabernet Franc, 30% Cabernet Sauvignon, 40% Merlot</i><br/><i>Bolgheri DOC Superiore</i><br/><i>13.5% Alcohol</i><br/><i>Drink: now - 2025</i></li><br/><li>□ #2 - 2013 <b>Fiorentino</b> ‘Celsi’<br/><i>100% Aglianico</i><br/><i>Irpinia Aglianico DOC</i><br/><i>13% Alcohol</i><br/><i>Drink: now - 2030</i></li><br/><li>□ #3 - 2016 <b>Castiglione del Bosco Rosso</b><br/>Gauggiale Cru<br/><i>100% Sangiovese</i><br/><i>Rosso di Montalcino DOC</i><br/><i>14% Alcohol, Drink: now - 2023</i></li><br/><li>□ #4 - 2015 <b>Poggioargentiera</b> Capatosta<br/><i>Sangiovese &amp; Alicante</i><br/><i>Morellino di Scansano DOCG</i><br/><i>14% Alcohol, Drink: 2020 - 2025</i></li><br/><li>□ #5 - 2017 <b>Argiolas</b> Iselis Nasco<br/><i>100% Nasco</i><br/><i>Nasco di Cagliari DOC</i><br/><i>15% Alcohol</i><br/><i>Drink: now</i></li></ul> | <ul style="list-style-type: none"><li>#1 - Guarda Boschi is the name of the vineyard which was replanted in 1998 according to the high quality philosophy of Bolgheri. This was a former vineyard of the Counts Della Gherardesca, who owned the largest part of the Tuscan Coast till the end of the XIX Century. The wine is medium to full-bodied, with fine tannins and a clean, fresh finish. Enjoy with mature cheese or a beautiful steak!</li><br/><li>#2 - With a total production of only 3333 bottles, this beauty comes from the hilly vineyards of the Mattine di Paternopoli region. A forceful, firm and vigorous wine, exclusively produced in its place of origin. A ruddy wine, with a magnetic red color that will keep you intrigued by its complex bouquet of red fruits and cherry, vanilla, tobacco and coffee. The wine will refine beautifully with age.</li><br/><li>#3 - A young, refreshing Sangiovese, whose name derives from the location of the vineyards, historically titled after the farmstead of the same name, located in the north-east part of the estate. It is the cherry-pick of the grapes from the area. Pair the wine with chargrilled chicken and roasted vegetables to perfectly understand the balancing act between the meal’s protein and the edginess of the wine.</li><br/><li>#4 - Capatosta is this winery’s most ambitious Sangiovese, the one they concentrate all of their efforts on to obtain an intensity of aromas and flavors that are expressed in the purest fashion. Ripe cherries, floral notes, light hints of oak, sensations of earth and leather with the passage of time. <i>91 points James Suckling.</i></li><br/><li>#5 - The Iselis by Argiolas is a white wine from Sardinia of great richness with an enveloping bouquet. A part of the must ferments while aged in oak barrels and in this period it develops notes of tropical fruit, giving a soft yet rich flavor on the palate. Great complexity &amp; persistence pair perfectly with seafood or risotto.</li></ul> |
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