

MOLESINI WINE CLUB

Signature Member | *May 2020*



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2017 Le Mortelle** Botrosecco
Cab Sauvignon & Cab Franc
Maremma Toscana DOC
14% Alcohol
Drink: now - 2030

#1 - The Fattoria Le Mortelle estate is located in the heart of the Tuscan Maremma just a few kilometers away from the town of Castiglione Pescaia in an extraordinary and fascinating position both in terms of its natural setting and the history of the area which surrounds it. The 2017 vintage experienced a mild winter and a hot, dry spring resulting in a rich and intense wine with hints of raspberries & blackberries.
- #2 - 2015 Machiavelli Il Principe**
Sangiovese & Cab Sauvignon
Toscana IGT
15% Alcohol
Drink: now - 2025

#2 - This wine is named after the most important work written by Machiavelli, owner of the Sant'Andrea estate many generations ago. When perfectly ripe, the grapes are harvested by hand in the first days of October. Deep ruby red color with clearly defined, very elegant aromas led by notes of wild berry fruit jam and spices; vanilla, licorice and cinnamon with pleasant hints of mountain hay.
- #3 - 2018 Castelgiocondo** Campo ai Sassi
100% Sangiovese
Rosso di Montalcino DOC
14.5% Alcohol
Drink: now - 2026

#3 - The wine offers all the typical characteristics expected of a young Sangiovese cultivated in this area. The deep soils of these vineyards contribute to producing elegant and aromatic wines with light and delicate tannins. The bouquet includes floral notes of violet, small berries and spicy notes. On the palate, the taste is fresh & balanced, with smooth tannins. The finish is long with lingering floral & fruity notes.
- #4 - 2015 G. Principiano** Barolo
100% Nebbiolo
Barolo DOCG
13.5% Alcohol
Drink: 2023 - 2035

#4 - Cedar, rose, camphor, wild berry, new leather and pipe tobacco are some of the aromas you'll find on this focused, fragrant red. The firmly structured palate is precise and elegant, delivering juicy red cherry, crushed raspberry, star anise and ground clove set against taut, refined tannins and fresh acidity.
- #5 - 2018 Allegrini** Lugana Oasi Mantellina
96% Turbiana, 4% Cortese
Lugana DOC
12.9% Alcohol, Drink: now

#5 - Pale straw yellow in color with greenish reflections. The delicate, understated fragrances proffer floral notes mixed with hints of almond. The palate is graceful, stylized, well-defined, taut and flavorsome. Excellent as an aperitif and paired with appetizers or freshwater fish such as trout, perch and whitefish. Perfect for spring!

