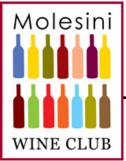
MOLESINI WINE CLUB

Signature Member | May 2021



YOUR SELECTIONS	WINE	DESCRIPTION WINE CLUB			
	#1 - 2016 Bovio Rocchettevino Barolo 100% Nebbiolo Barolo DOCG Drink: 2021 - 2032	#1 - We're spoiling our Signature members with this wine! Fruit from La Morra, the wine shows a soft and silky disposition with an immediate, open-knit texture. Fruit comes from a small, half-hectare vineyard located 400 meters above sea level with cool nighttime temperatures. This is the proverbial near-term Barolo that will appeal to those who don't have the patience to wait. Production is small at 2,600 bottles.			
	#2 - 2019 Prunotto Mosesco 100% Dolcetto Dolcetto d'Alba DOC Drink: now - 2023	#2 - This was not an easy vintage so harvesting took place over an extended period of time and yields were low, however grapes were of excellent quality! The wine is ruby red in color with purple hues. The nose is youthful and grapey with fresh floral and fruit aromas of cherries, pears and peaches. Its full palate is balanced with an excellent typicity and an elegant almond finish. Enjoy with grilled or roasted meats.			
	#3 - 2018 Ca'Rugate 'Campo Bastiglia' 45% Corvina, 40% Corvinone, 15% Rondinella Valpolicella Ripasso Superiore DOC Drink: now - 2025	#3 - This wine was produced in the classic ripasso method from a combination of dried and undried grapes. This wine is named after Campo Bastiglia, nestled in the hills around Montecchia di Crosara. It shows concentrated aromas of red fruit cherries with a hint of spice and flowers. A full bodied palate with soft tannins make it velvety. Pair with pasta dishes with meat sauce, game or medium aged cheeses.			
	#4 - 2016 Fattoi Brunello 100% Sangiovese Brunello di Montalcino DOCG Drink: now - 2030	#4 - On the nose, this wine is intense, persistent, full and ethereal, revealing the aromas of spices, forest floor, small red fruit and rich perfumed roses. The flavour is elegant and harmonious, with long aromatic persistence, balanced tannins and well rounded, with a long finish. Pair with red meats, mushroom or truffle dishes			
	#5 - 2018 Rocca di Montemassi 'Astraio' 100% Viognier Maremma Toscana DOC Drink: now	#5 - The color is straw yellow with greenish hues. An all-encompassing nose with clear hints of acacia, honeysuckle, juniper flowers, lychee and white peaches. Well-balanced with medium plus acidity, delicately aromatic with a pleasant sapid, mineral touch. Pair the wine with braised chicken and stuffed trout and a delectable			

assortment of shellfish. Perfect for the coming summer months!