MOLESINI WINE CLUB

Quarterly Premium Member | May 2024



WINE YOUR SELECTIONS #1 - 2018 La Poderina Brunello Riserva 100% Sangiovese Brunello di Montalcino Riserva DOCGDrink: 2025 - 2038 #2 - 2020 Arnulfo Costa di Bussia Barolo 100% Nebbiolo Barolo Bussia DOCG Drink: now - 2035 #3 - 2018 Viticcio Prunaio Gran Selezione 100% Sangiovese Chianti Classico Gran Selezione DOCG Drink: now - 2030 #4 - 2020 Micheletti Guardione Cabernet Franc & Cabernet Sauvignon Bolgheri Superiore DOC Drink: now - 2034

#5 - 2021 La Spinetta Langhe

Drink: now

100% Sauvignon Blanc

Langhe Bianco DOC

DESCRIPTION

- #1 La Poderina is located in Montalcino, in the area of Castelnuovo dell'Abate, famous for the particular elegance and balance of its grapes. The wine is deep ruby red in color. The nose is intense, with complex notes of dark berries, licorice, together with ethereal, smoky sensations. On the palate it is smooth, with a great structure and balance, full of flavors, especially savory herbs and licorice. Firm tannins and a long powerful finish.
- #2 For over 150 years, this producer has been located between Barolo and Monforte d'Alba, on the famous Bussia hill, surrounded by vineyards which curve this Unesco World Heritage landscape. The wine is inviting and spicy with a light ruby red color. In the glass it reveals aromas of dark berries, which are accompanied by rose petals and herbal notes of mint. Smooth on the palate with soft tannins and a long, lasting finish.
- #3 This unique, complex wine is made from Sangiovese clones that were specially selected by the winery. Its aromas are of ripe plum and iris with fresh yet concentrated flavors, making it both full-bodied and feminine, elegant and complex. It has an excellent nose-to-palate harmony and a very long finish. Drinks well already, but has potential to age for years to come. Excellent with grilled meats and hard cheeses.
- #4 The Micheletti are an historical family that have been working vines and olive trees for three generations in Castagneto Carducci. They were among the first producers who started making two different types of Bolgheri Superiore. Here, we have a wine of amazing structure, with very refined tanning and elegant minerality, balanced by the fruity, long finish. Very persistent in the mouth, it will age well over the next decade.
- **#5** Given their wonderful vineyards, rich in calcium carbonate, La Spinetta can obtain a Sauvignon with unique characteristics. The wine has notes of grapefruit and tomato leaves which contrast beautifully with notes of flint. Firm and fresh in the mouth, with precious minerality and an acidity that is inviting. Exceptional with most appetizers.