

MOLESINI WINE CLUB

Premium Member | *September 2018*



YOUR SELECTIONS

WINE

DESCRIPTION

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| <p>□ #1 - 2011 Prunotto Bricco Colma
<i>100% Albarossa</i>
<i>Piemonte DOC</i>
<i>13.5% Alcohol</i>
<i>Drink: Now - 2023</i></p> <p>□ #2 - 2015 Castello di Nipozzano
Montesodi
<i>100% Sangiovese</i>
<i>Toscana IGT</i>
<i>14.5% Alcohol, Drink: 2019 - 2045</i></p> <p>□ #3 - 2013 Paternoster ‘Don Anselmo’
<i>100% Aglianico</i>
<i>Aglianico del Vulture DOC</i>
<i>15% Alcohol</i>
<i>Drink: 2019 - 2040</i></p> <p>□ #4 - 2013 Principe Corsini ZAC
<i>100% Sangiovese</i>
<i>Toscana IGT</i>
<i>15% Alcohol, Drink: Now - 2040</i></p> <p>□ #5 - 2014 Capannelle Chardonnay
<i>100% Chardonnay</i>
<i>Toscana IGT</i>
<i>13.5% Alcohol, Drink: Now</i></p> | <p>#1 - This new to the market varietal is a crossbreed of Nebbiolo & Barbera grapes. Intense ruby red color with violet reflexes. In the mouth the wine is fascinating, elegant and complex while keeping the acidity typical of these grapes. The nose is dense of sour black cherry, spices and notes of graphite. Powerful and fresh, it is a perfect match for roasted meats and mildly seasoned cheeses.</p> <p>#2 - Ruby red with garnet reflections, it shows up intense, fresh and mineral with citrus scents, cherry blossoms and violet. The palate is persistent with toasted and silky tannins. Note of sour cherry at first, candied citron and blood orange. Ends with a hint of coffee and white-stone drupaceous fruit. Outstanding with grilled meats, and the ideal partner to the classic bistecca alla fiorentina.</p> <p>#3 - Dedicated to the memory of the founding grandfather, this wine represents the symbol, the history, the roots and the continuity of the family on the vulture territory. With a wide and complex bouquet, it's dry and round and emphasizes great structure and elegance. It is a wine with an amazing lingering finish.</p> <p>#4 - Only produced in 4000 bottles! On the nose it is complex and has well articulated aromas: dried flowers, fruit, spiced notes of tobacco, and mineral notes like graphite and leather. In the mouth it is smooth from the very first sip, rich, and deep. A well balanced wine that is still evolving, and has great longevity.</p> <p>#5 - Intense straw yellow color with honey, lavender, almond and broom flowers on the nose. On the palate this chardonnay is fresh and fruity, with a unique minerality and creamy finish that leaves you wanting another sip. We recommend pairing it with salmon, sushi, trout, shellfish and spiced food.</p> |
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