MOLESINI WINE CLUB

Signature Member | September 2018



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 2016 **Prunotto** Bansella Barbera

 100% Barbera

 Nizza DOCG
 - 14% Alcohol Drink: Now - 2025
 - #2 2015 Principe Corsini Don Tommaso Chianti Cl. Gran Selezione 80% Sangiovese, 20% Merlot Chianti Classico Gran Selezione DOCG 14% Alcohol, Drink: Now - 2040
- □ #3 2012 Masseria Surani 'Dionysos'

 Primitivo di Manduria Riserva

 100% Primitivo di Manduria

 Puglia IGT

 15% Alcohol, Drink: Now 2030
 - #4 2012 **CastelGiocondo** Brunello 100% Sangiovese Brunello di Montalcino DOCG 14.5% Alcohol, Drink: Now - 2045
 - #5 2016 **La Tunella** Col Matiss 100% Sauvignon Blanc Friuli Colli Orientali DOC 13.5% Alcohol, Drink: Now

- #1 This wine has an intense ruby red color with blackish highlights. Rich fruity aromas plums along with violets, chocolate, and licorice. The palate is full and balanced, supple and has a fresh finish alongside a savory touch of acidity. The 2016 harvest was certainly one of the longest in recent years due to a cool and wet spring, followed by a warm summer that allowed the grapes to mature nicely.
- #2 The wine's modern and international style remains solidly anchored to the territory. Fruity, deep, and complex, it is a soft, intense, and big wine to drink. Intense aromas vibrating in fragrant notes of dark cherries and plums, violets and dried roses, licorice powder and myrtle leaf, with a fresh touch of fine spices. The palate is powerful and direct so enjoy with meals that are rich in flavor!
- #3 Intense, deep ruby red in color with hints of plum, blackberry, raspberry and spice on the nose. Aromas of coffee, pepper and chocolate add an extra layer of complexity. On the palate, Dionysos is intense, elegant and velvety with smooth tannins and a long finish. Perfect with savory dishes such as red meat, pork, aged cheeses. Equally delicious with Spaghetti Bolognese or "orecchiette."
- #4 Ruby red in color, the wine expresses itself through aromas of raspberry and pomegranate, which are further enriched by elegant floral notes. In the mouth, the wine is harmonious and well-defined with elegant tannins and a mineral persistence. Enjoy with beef stews, braised meats and aged cheeses.
- **#5** Rich aromas with elegant green and fruity notes: sage, mint, yellow peaches and lychees are combined with exotic fruits and grapefruit laying on a mineral basis. A delicate salty sensation is combined with lively acidity, inviting another sip. Pairs well with starters, and spicy or aromatic dishes; especially seafood!