

MOLESINI WINE CLUB

Premium Member | September 2019



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2015 Fertuna messiio**
100% Merlot
Maremma Toscana DOC
14% Alcohol
Drink: now - 2035
 - #2 - 2013 Fiorentino Taurasi**
100% Aglianico
Taurasi DOCG
13.5% Alcohol
Drink: now - 2035
 - #3 - 2015 Castello di Albola Acciaiuolo**
80% Cab Sauvignon, 20% Sangiovese
Toscana IGT
13.5% Alcohol
Drink: 2020 - 2045
 - #4 - 2013 Canneto Casina di Doro**
100% Sangiovese
Vino Nobile di Montepulciano DOCG
13.5% Alcohol, Drink: now - 2035
 - #5 - 2013 Diesel Farm Bianco di Rosso**
100% Chardonnay
DOC Breganze
13% Alcohol, Drink: now-2030
- #1** - Messio, an original traditional name that means “the one that will come,” is the cellar’s wine of excellence, produced only in the best vintages. On the nose, an explosion of black fruits and subtle notes of vanilla. On the palate, it evolves towards tobacco and chocolate, with a hint of caramel. Round, full-bodied and intense. Pair with aged cheeses, grilled red meats, stews and game in general.
- #2** - With only 3000 bottles produced, Taurasi is without question one of Italy’s most renowned reds. The aglianico grape holds alluring flavors of black cherry with notes of dark chocolate, smoke and spiced plum, good acidity and firm tannins. The combination of healthy acidity and notable tannins results in a well-structured wine that promises substantial benefits with aging. Pair with game.
- #3** - Acciaiuolo is a sumptuous interpretation of the expressive soils around Castello di Albola: a meticulous selection of Cabernet Sauvignon grapes confers character and elegance, while Sangiovese from a single vineyard of old vines underpins its most authentic nuances. Combining power with grace, it has a soft and supple body, seductive aroma and lingering finish. *94 James Suckling.*
- #4** - The “Casina di Doro” selection is obtained by blending the best cru aged in oak barrels of different size and capacity. Complex nose of blackberry jam, tobacco, pepper and oriental spices. A mature wine with elegant tannins. Best with grilled meat but also with vegetarian dishes including eggplant or radicchio.
- #5** - Innovative, tailored vineyards encapsulate the freshness of the Alpine foothills and Mediterranean sunlight onto the precious fabric of pure Chardonnay. A palate of minerality which is silky and complex between fruity and clean spicy notes. Use creative dishes with vegetables, rice, pasta and cheese.

