

MOLESINI WINE CLUB

Signature Member | *September 2019*



YOUR SELECTIONS

WINE

DESCRIPTION

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| <p>□ #1 - 2015 Prunotto Costamióle
<i>100% Barbera</i>
<i>Nizza DOCG Riserva</i>
<i>14.5% Alcohol</i>
<i>Drink: now - 2030</i></p> | <p>#1 - Costamióle is produced from the vineyards in the Agliano Terme area, a place where Barbera best expresses itself thanks to a favorable southern exposure, ideal for this varietal. Deep ruby and garnet with purple undertones. Its aromas are rich and fruity with notes of plums and cherries that merge with hints of violets, cinnamon, cacao and leather. Rich palate is supple and well-structured.</p> |
| <p>□ #2 - 2017 La Rasina Rosso di Montalcino
<i>100% Sangiovese</i>
<i>Rosso di Montalcino DOC</i>
<i>14% Alcohol</i>
<i>Drink: now - 2027</i></p> | <p>#2 - This elegant wine is characterized by its brilliant ruby red color, and its intense, fruity, and persistent nose with accents of cherry, stone fruit, pepper. The soft palate has magnificent fragrances and great balance, with a long finish. Medium bodied and slightly sweet, it has good acidity, and ripe tannins at the end. It can accompany all styles of food, particularly pasta with Parmesan.</p> |
| <p>□ #3 - 2016 Villa Rosa Ribaldoni Chianti
<i>100% Sangiovese</i>
<i>Chianti Classico DOCG</i>
<i>14.5% Alcohol</i>
<i>Drink: now - 2028</i></p> | <p>#3 - Ribaldoni is made from the youngest vineyards of the estate which create a dense ruby red color. Intense fruity notes stand out on the nose, complementing it with a light and delicate hint of toasted wood and spices. The mouthfeel is enveloping, the sip is fresh, vibrant, savory, with soft and velvety tannins. The finish is long and persistent. Best with roasted meat, game and aged cheese.</p> |
| <p>□ #4 - 2015 La Veneranda Montefalco
<i>100% Sagrantino</i>
<i>Sagrantino di Montefalco DOCG</i>
<i>16% Alcohol, Drink: 2020 - 2035</i></p> | <p>#4 - The nose opens with the varietal characteristic of wild strawberry and raspberry, strawberry and morello cherries, with a finish of sweet spices: vanilla, sweet tobacco leaf and coffee. In the mouth we find it dry with persistent, well balanced tannins. Pair with well-structured meat or roasts, pasta with meat sauce.</p> |
| <p>□ #5 - 2018 Ebner Weissburgunder
<i>100% Pinot Bianco</i>
<i>Alto Adige DOP</i>
<i>13.5% Alcohol</i>
<i>Drink: now-2025</i></p> | <p>#5 - As one of South Tyrol's leading white varieties, the wine's fruity scent of apple and ripe pear reveals delicate camomile flavors and creamy nuances. This intensively straw-yellow wine has a refreshing acidity of taste and a balanced, attractive fullness. The sandy marl soil gives it a complex & unique mineral note.</p> |

