

MOLESINI WINE CLUB

Premium Member | September 2020



YOUR SELECTIONS

WINE

DESCRIPTION

- #1 - 2015 Ventolaio Brunello**
*100% Sangiovese
Brunello di Montalcino DOCG
14.5% Alcohol
Drink: now - 2040*
 - #2 - 2015 Ricasoli 'Astuto'**
*50% Cab. Sauvignon, 30% Merlot,
10% Petit Verdot, 10% Cab. Franc
Bolgheri Superiore DOCG
14.5% Alcohol
Drink: 2022 - 2030*
 - #3 - 2016 Michele Chiarlo Palàs Barolo**
*100% Nebbiolo
Barolo DOCG
14% Alcohol
Drink: now - 2035*
 - #4 - 2016 Arnaldo Caprai Valdimaggio**
*100% Sagrantino
Montefalco Sagrantino DOCG
14.5% Alcohol
Drink: 2023 - 2035*
 - #5 - 2016 Le Vigne di Zamo 'Vigne Cinquant'anni'**
*100% Friulano
Friuli Colli Orientali DOC
13.5% Alcohol, Drink: now-2025*
- #1** - A wine of ruby color with orange reflections. The nose is intense and ample; it is expressed with dominant notes of red fruits, followed by hints of violet, undergrowth and subtle notes of cocoa. The palate is of great structure, warm, enveloping, with a velvety tannin texture. It shows balance, complexity, and youthful intensity with a long finish. The wine calls for a pappardelle with a duck ragu!
- #2** - The *Astuto* has an intense ruby red color. It's bouquet is clean and wide, with a harmonious combination of red and elegant fruits and dense nuances of spices, enriched by herbaceous aromas and hints of toasted vanilla. On the palate it is full bodied and mature, with a complex flavor. Perfect to accompany red meat dishes, game and it is ideal in combination with stewed meats and aged cheeses.
- #3** - The Barolo Palàs is one of the most renowned reds from the wine collection of which it is part. Ethereal and elegant, it is obtained from grapes coming from the best parcels owned by the winery. It exhibits balsamic and fruity nose, with suggestions of licorice. Integrated and velvety tannins, harmonious and structured, it will pair beautifully with aged cheeses, game and roasted or grilled meats.
- #4** - The Valdimaggio has great personality, an intense and full-bodied red wine that faithfully reflects the Umbrian land. The olfactory range is captivating and very rich in which emerge sensations of jammy red fruit, sweet spices, cherry and graphite. The taste is completed by strong tannins that extend to a deep and persistent finish.
- #5** - A bright, deep golden yellow introduces a seriously complex nose of pervasive ripe tropical fruit, citrus and almond paste. These sensations precede an equally intricate palate whose mellow, silky roundness is strongly reminiscent of golden delicious apples and tropical fruit. A versatile wine that can be partnered equally well with a wide range of dishes, from pasta, rice and soups to white meats.

