

# MOLESINI WINE CLUB

Signature Member | *September 2020*



## YOUR SELECTIONS

## WINE

## DESCRIPTION

- #1 - 2019 Prunotto** Barbera d'Alba  
*100% Barbera  
Barbera d'Alba DOC  
13.5% Alcohol  
Drink: now - 2028*
  - #2 - 2016 S. Salvagio** Vino Nobile Riserva  
*100% Sangiovese  
Vino Nobile di Montepulciano  
DOCG Riserva  
14% Alcohol, Drink: now - 2030*
  - #3 - 2018 Feudo Maccari** "Family & Friends" Rosso  
*67% Cab. Sauvignon, 33% Syrah  
Rosso Terre Siciliane IGT  
14.5% Alcohol, Drink: now - 2030*
  - #4 - 2015 Conti Zecca** NERO  
*70% Negroamaro, 30% Cabernet  
Sauvignon  
Salento Rosso IGT  
14% Alcohol, Drink: 2023 - 2035*
  - #5 - 2018 Mazzei** Codice V  
*100% Vermentino  
Maremma Toscana DOC  
12.5% Alcohol  
Drink: now-2026*
- #1 -** With a ruby red color and purple highlights, the wine is fruit forward in aroma with floral (roses) and spicy notes from the aging in oak. This wine is full bodied and balanced in flavor. A very versatile wine, its roundness and suppleness makes it an excellent match with a full range of dishes such as the traditional meats and fried vegetables of Piedmont. We recommend you serve this wine at 60F (16C). Enjoy!
- #2 -** This incredible Vino Nobile Riserva is made from the finest selection of Prugnolo Gentile grapes, aged in oak barrels and left to refine in the bottle for six months. Flavors of red berries, dark cherries, prunes, graphite, herbs, and orange peel mixed with cloves. The bouquet is intense and besides plums, there are fragrances of cherries, violets and earthy notes. We prefer to serve it at 65F (18C).
- #3 -** The magnificent Feudo Maccari winery is situated in a lush Baroque landscape and thus in one of the best wine-growing areas in Sicily. As printed on the label, "only the best grapes" have created a dark ruby red wine, in the bouquet fine notes of dark fruit, herbal spice and delicately toasted wood. On the palate of impressive elegance and clarity, the fruit is always fresh and present, with a lingering finish.
- #4 -** NERO is a wine which has an intense ruby red color with pleasing garnet reflections. It presents a bouquet and an aroma of small red fruits and spices, light hints of vanilla and licorice. In the mouth, it is soft and harmonious with ripe tannins in a rich and well-structured body, followed by a very persistent finish.
- #5 -** The result of an advanced research project, produced using Vermentino clones originating from Corse, Codice V embodies the most unique characteristics of this varietal from the Tyrrhenian coast. Sunny, very savory, pronounced minerality, with a muscular structure and a pleasant finish. Pair with fish and white meat dishes, risotto, or porcini mushrooms.

