

# MOLESINI WINE CLUB

Premium Member | *September 2021*



## YOUR SELECTIONS

## WINE

## DESCRIPTION

- |                          |   |   |
|--------------------------|---|---|
| <input type="checkbox"/> | <p><b>#1 - 2016 Silvio Bolmida</b> Bussia Vigna dei Fantini Barolo<br/><i>100% Nebbiolo</i><br/><i>Barolo DOCG</i><br/><i>Drink: now - 2036</i></p>         | <p><b>#1 -</b> The 2016 Barolo Vigne dei Fantini is dark, powerful and beguiling. A whole range of heady, balsamic-inflected nuances emerge as this sumptuous, beautifully layered Barolo shows off its considerable charms. Plush, racy and forward, the 2016 will also drink well with minimal cellaring. The 2016 is impressive, and also one of the best wines we have tasted from Silvano Bolmida to date.</p>   |
| <input type="checkbox"/> | <p><b>#2 - 2019 Cantina Canaio</b> Villa Passerini<br/><i>100% Syrah</i><br/><i>Cortona DOC</i><br/><i>Drink: now - 2029</i></p>                            | <p><b>#2 -</b> This "Villa Passerini" wine was blended and created by Marco Molesini, alongside the winery owner and winemaker. They sampled multiple barrels and then developed a blend that they felt best represented the territory. This wine is not available to anyone except to our club members! A complex wine where ripe red fruits are combined with notes of spices, tobacco and chocolate, the notes of roast coffee are due to its long aging in wood barrels that also soften the tannins.</p> |
| <input type="checkbox"/> | <p><b>#3 - 2016 La Piombaia</b> Brunello<br/><i>100% Sangiovese</i><br/><i>Brunello di Montalcino DOCG</i><br/><i>Drink: now - 2026</i></p>                 | <p><b>#3 -</b> Showing a tightly wound dense corona of plush aromatics this is a long and black-fruited delight. Dark ruby compact color, the nose is young and brooding with layers of dark chocolate infused cherries, cherry liqueur, cocoa powder, licorice, leather, dusty clay with a great balsamic &amp; pomegranate twang. The high altitude vineyards give the wines breadth, lift and lovely acidity which balances the tannins.</p>   |
| <input type="checkbox"/> | <p><b>#4 - 2016 Talosa</b> 'Filai Lunghi' V. Nobile<br/><i>100% Sangiovese</i><br/><i>Vino Nobile di Montepulciano DOCG</i><br/><i>Drink: 2023-2031</i></p> | <p><b>#4 -</b> Aromas of dark-skinned fruit and French oak lead the nose along with dried botanical herb. Taut and linear, the palate suggests Marasca cherry, star anise and clove set against a backbone of firm acidity and close-grained tannins. Grilled or roasted meats, specifically beef, lamb, wild boar, and duck, go best with this wine.</p>   |
| <input type="checkbox"/> | <p><b>#5 - 2018 Cottanera</b> 'Contrada Calderara'<br/><i>100% Carricante</i><br/><i>Etna Bianco DOC</i><br/><i>Drink: now</i></p>                          | <p><b>#5 -</b> This is an elegant, rich and expressive white wine from the slopes of the volcano at 750 m above sea level. On the nose the wine is elegant, mineral and articulated, with scents of vanilla, orange blossom, citrus fruits, and honey. The taste is energetic, intense, smooth and amazing, rich in mineral, with citrusy hints.</p>  |

