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# PALAZZO BANDINO

GABRIELE VALERIANI

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The Valeriani family has lived in Palazzo Bandino for 6 generations now where the love of producing quality wines and olive oil has been passed on down the line. At the beginning of the century when the royals of "Casa Savoia" came to Chianciano to relax and attend the horse shows, grandpa Beppe would attach his two-wheeled carriage to his horse and deliver wine to "Villa Ramella" where the Royals of Savoia lived.



Today the farm/winery is run by Gabriele, agronomist, and by Marta, his daughter, who deals with the public relations. The main tendril is Sangiovese which is obtained through a cloning system with a production of around 40.000 bottles, most of which is Chianti Colli Senesi and recently also Rosso di Montepulciano and Nobile di Montepulciano, both produced in the family homestead of "Le Colombelline" and "Il Morone" in Montepulciano.

**ENOLOGIST** Gabriele Valeriani **OWNER** Valeriani

## LE COLOMBELLINE DOC Rosso di Montepulciano

100% Prugnolo gentile • Alcoholic fermentation in stain steel tanks at controlled temperature. Malolactique fermentation in French oak Vats (1000

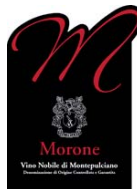


litres), where the wine will age for 6 months. Further 2 months in bottle for refine.

• Bright ruby red color. A wild-fruit flavor rendering. Harmonious and slightly tannic • This wine is rich and full and goes well with all dishes. Can quite easily be aged 5-7 years.

## MARONE DOCG Nobile di Montepulciano

85% Prugnolo gentile, 15% Canaiolo, Mammolo and Colorino • Alcoholic fermentation take place in stain steel tanks at controlled temperature. Malolactique fermentation will be completed in French oak Vats (1000 liters), where the wine will age for 24 months. Further 6 months in bottle for refine.



• Deep ruby-red color with violet highlights, in the wine's youth, and shadings of brick-red towards maturation. Well-balanced, persistent, with good structure that can assure an excellent degree of ageing of at least 12-15 years • The wine complements savory main-course dishes based on red meats and game and complements aged cheeses.

## DOCG Chianti Colli Senesi

85% Sangiovese, 15% Canaiolo • The fermentation in stainless steel vats, at controlled temperature and

takes in 10-12 days. Further refining for 6 months period and 2-4 months in bottle.

• A wine with good body and intense scents • It combines well with dishes of pasta prepared with meat sauces, main courses of pork.



## DOCG Chianti Riserva

80% Sangiovese, 20% Canaiolo • Alcoholic fermentation in stainless steel tanks at controlled temperature, for about 6 days, followed by malolactic fermentation. The obtained wine mature in small French Oak tonnaue for 12 months. Further refining in bottle for 4 months.



• Intense ruby red color, aromas of fruit blacks and undergrowth, with a good vanilla well integrated with the characteristics of the wine, and soft in the mouth with good structure and a rich aftertaste • Dishes of pasta prepared with meat sauces, main courses of pork and meat.

## BANDINELLO DOCG Chianti Riserva

100% Sangiovese • Grapes are selected and harvested, exclusively by hand. Alcoholic fermentation take place in stain steel tanks at controlled temperature. Malolactique fermentation will be completed in 225 lt. French oak barriques, where the wine will age for 12 months. Further 4 months in bottle for refine.

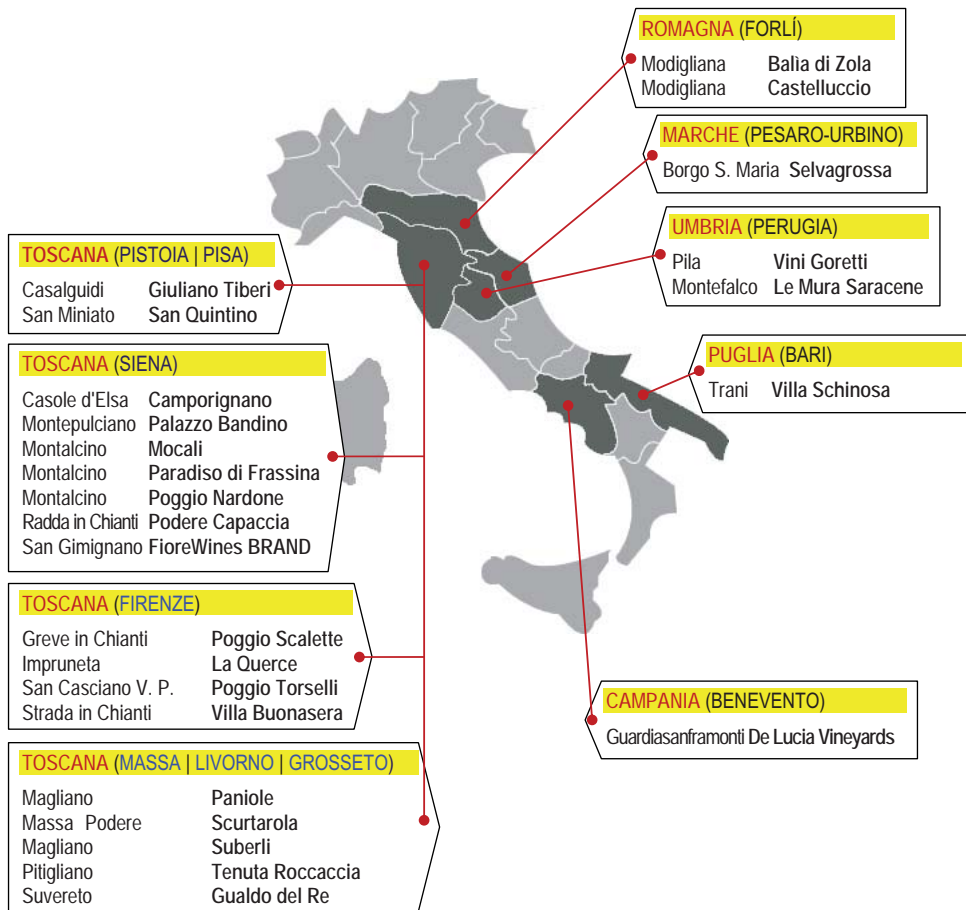
• Deep ruby red with purple hues, aromas of fruit blacks and undergrowth, with hints of vanilla



in the mouth, soft and structured with a rich aftertaste • Its full flavor perfectly accompanies roasted or braised red meats or game.

## Other Estate produced products

- ♥ "ATMOSFERA" IGT TOSCANA BIANCO
- ♥ "BANDINELLO" IGT TOSCANA ROSATO
- ♥ GRAPPA DI VINACCE PRUGNOLO GENTILE
- ♥ OLIO D'OLIVA EXTRA VERGINE




# Fiore Wine Collection

di Lisa Zoppi e Alessandro Fiore

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