

podere

414



MV&CG

Catalog
2014

The wines



Morellino di Scansano ^{D.O.C.G.}

Flower Power ^{I.G.T. Toscana}

Passito Aleatico ^{I.G.T. Toscana}



History and vision

414 is the number given to the farm during the land reform in the 60's by the historical "Ente Maremma" during the splitting of the latifundium and the redistribution of the land lots to the "assignee" families.

The families of the "Ente's farms" inherited a completely savage land which was difficult to domesticate; the objective difficulties connected with the harshness of this place together with the concept of "bitter" and laborious agriculture didn't let the settlers transform these places adequately but instead made them use the rural zones just for the subsistence farming.

In 1998 a walk along Maremma's countryside together with the father Maurizio, a famous Tuscan enologist, and the grandfather Giuseppe, in search of an ideal place for a wine farm gave birth to a simple and strong idea of creating Podere 414.

The total territory of 49 hectares, 22 of which are dedicated to the vineyard, is situated mostly on the ridge hills in front of the small town of Montiano.

That is the beginning of the history of Simone Castelli, a university graduate in agricultural sciences. His deep respect to the local territory and its traditions made him manage to win the challenge of transforming a hostile and difficult to live land in a place capable of producing great wines.

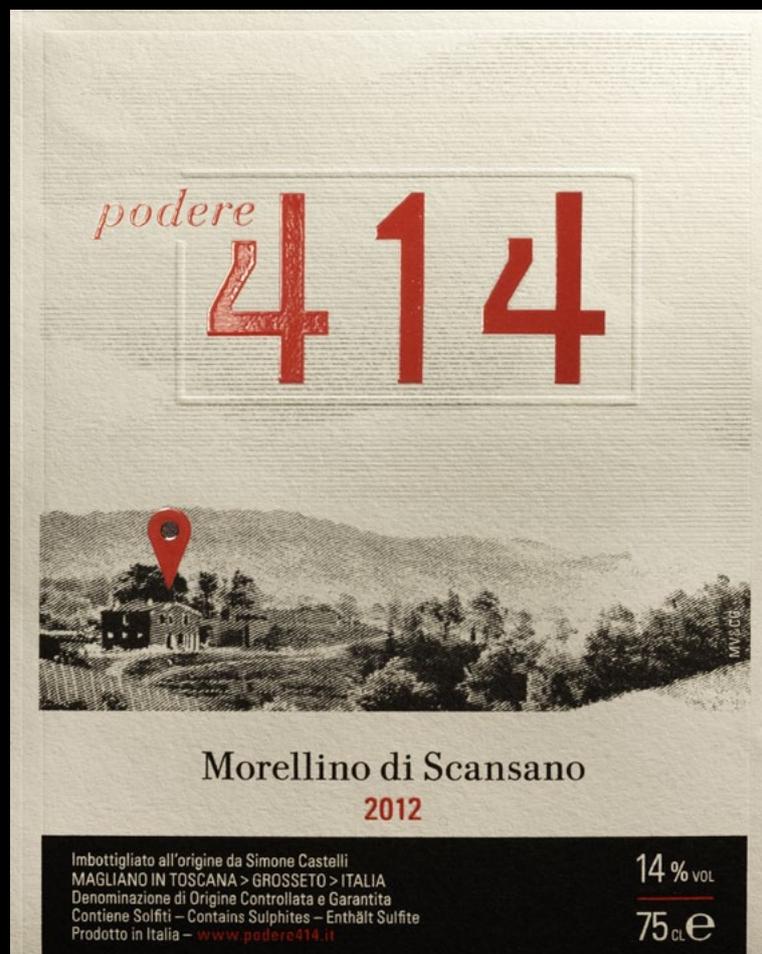
Today, 15 years since the beginning of this adventure, his Morellino, the only wine being produced, occupies a prestigious place in the modern Tuscan enology.



www.podere414.it

Morellino di Scansano

D.O.C.G. ~ Podere 414



Morelli

Data sheet



Grape Harvest dates 2012

Started 25 August 2012; **ended** 05 October 2012.

Vineyard(extension)

22 hectares of vineyard under organic management. All of the vines are planted at high density (about 6500 vines/hectare) and the prevailing training method is the double guyot, cordon, and head pruned (Goblet).

Grape varieties

85% Sangiovese, 15% other local varieties (Ciliegiolo, Colorino, Alicante, Sirah).

Wine making

Occurs in modern concrete baths and small wooden vats, using traditional methodology: native yeasts, skin maceration times of 14/21 days at temperatures of 27-29°C; polyphenol extraction alternating between manual delestage and punchdowns.

Included in our oenological practices are: pre-fermentation carbonic maceration using dry ice (on early varieties like Ciliegiolo or Colorino), drying grapes on the plant in Alicante vines (not every year).

Maturing and refinement

The wine is aged in wood and refines for 12 months in small vats (25 hl) and tonneaux.

Time storage vintage 2011

10 years

Date of bottling

1st bottling 28 February 2014.

Number of bottles produced

about 90.000 bottles.

Analytic data

alcohol 14,50 % vol, total acidity 5,50 g/l; net extract 29,50 g/l; remaining sugar 1,20 g/l.

Organoleptic analysis

The colour is intense ruby red. The bouquet is characterized by key notes of ripe fruit which blend with secondary spicy notes complemented by a woody note. On the mouth it delivers body, roundness and freshness, derived from the quality of the tannins and the sustained acidity. Our aim is the creation of a wine which distinguishes itself, thanks to its peculiarities of harmony and refinement, rendering any meal more pleasant and flowing without overbearing. This year vintage fully lives up to the previous one in standards of both quality and regional reputation.

MORELLINO di SCANSANO
AACY09048353
FE5GA4BR6RSZ C. 0.750
Denominazione di Origine Controllata e Garantita

podere

414



Morellino di Scansano

2012

Identificato all'origine da Simone Castelli
MAGLIANO IN TOSCANA - GROSSETO - ITALIA
Denominazione di Origine Controllata e Garantita
Contiene Solfite - Contains Sulphites - Enthält Sulfite
Prodotto in Italia - www.podere414.it

14 % vol.

750 e

Flower Power

IGT ~ Toscana Rosato

NON DISPERDERE IL VETRO NELL'AMBIENTE

Prodotto in Italia - Contiene Solfite - Containis Sulphites - Enthält Sulfite

IGT Toscana Rosato

PODERE

414

2013

Flower Power

INDICAZIONE GEOGRAFICA TIPICA
Imbottigliato all'origine da Podere 414 di Simone Castelli

75clE - 13,5% vol

Flower Power

Data sheet



The bottle

The name of the wine “flower power” derives from the famous expression of the poet *Allen Ginsberg* coined during the period of the “counterculture hippy” of the sixties. This wine finds its natural habitat on the edge of a swimming pool or on the background of a barbecue among friends.

Date of vintage 2013

The vintage of the rosé follows the harvest period of Sangiovese grapes, this year the starting day for this variety was the third week of september.

Grapes

100% Sangiovese

Vinification

the vinification occurs with the “bleeding” method, small maceration on the skins. After a short freezing period of the fresh juice the fermentation occurs in steel with selected yeasts. The fermentation is driven for 15-20 days at low temperatures.

Date of bottling

03 march 2014 (number of bottles produced 12000).

Organoleptic features

the color is a classic pale pink, light and brilliant, the flavour of this rosé is characterized by first notes of tropical fruits as grapefruit and pineapple, followed by apricot and wild flowers hints.

The wine is ideal for aperitif but matches as well with light dishes of grilled white meat or bluefish.



IGT Toscana Rosato
INDICAZIONE GEOGRAFICA TIPICA

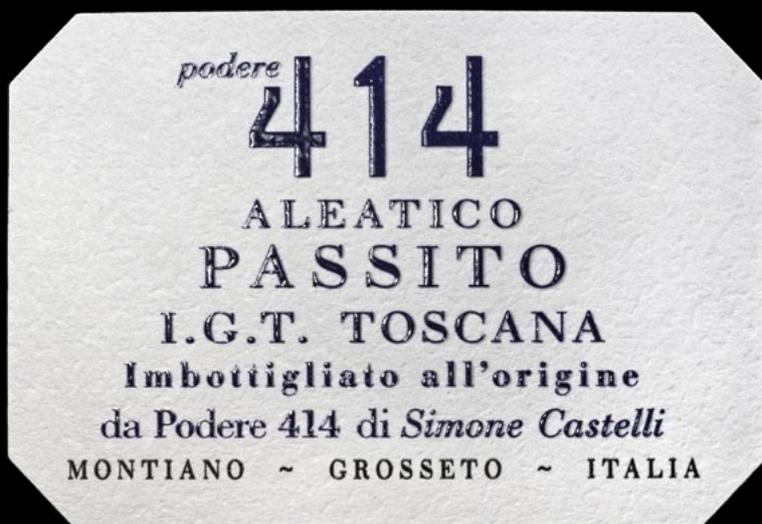
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Flower Power
2012

Imbottigliato all'origine da Podere 414 di Simone Castelli
MAGLIANO IN TOSCANA - GROSSETO - ITALIA

Aleatico Passito

I.G.T Toscana



ALEATI

PASSI

TOSCANA

Data sheet



The wine

This “passito” was produced in small quantity, less than 1000 bottles, has been made with grapes of Aleatico. In Tuscany, this wine has ancient roots on the coastal zone and in the “archipelago”. Speaking specifically of the Maremma and Morellino di Scansano the Aleatico was used after drying in a plant to prepare a wine with high alcohol but not fortified (source ARSIA notebooks, No.6/97).

Vineyard and grapes (extension)

0.2 ectars certified organic by ICEA. From this surface are obtained 300/350 liters of finished wine per year. The grapes are 100% aleatico.

Winemaking

The grapes, already slightly dried on the plant are harvested, manually selected and complete drying in a cool, well ventilated area. The drying period lasts from 40 to 50 days after which the grapes are de-stemmed and the first part of the fermentation takes place in stainless steel, then the conclusion occurs in wooden barrels (110 l) with a new degree of toasting medium or medium-strong.

Date of bottling

From 24 months aging are evaluated only the best lots of different vintages of this wine and bottling takes place after the assembly usually in the month of December.

Number of bottles produced

About 1000 bottles of 0.5 l.

Tasting notes

The color is deep garnet red, nose is characterized by aromas of rose, dried apricot and ripe black fruit that integrate with perceptions of secondary tone spicy; woody note of important complement necessary to harmonize the nose exuberance. The palate shows character, great texture and personality, very pleasing given the residual sugar balanced by the natural acidity from fermentation and maintained by the assembly, the alcohol content is not excessive makes it a very balanced and pleasant drink.



podere
414
ALEATICO
PASSITO
I.G.T. TOSCANA
Imbottigliato all'origine
da Podere 414 di *Simone Castelli*
MONTIANO ~ GROSSETO ~ ITALIA





1998 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

1999 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2000 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2001 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2002 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2003 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2004 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13% vol
Non disperdere il vetro nell'ambiente

2005 Morellino di Scansano
Denominazione di origine controllata
Vinificato e imbottigliato da Simone Castelli
Montiano - Grosseto - Italia

podere 414

75 cl e 13,5% vol
Non disperdere il vetro nell'ambiente

2006 Morellino di Scansano
Imbottigliato all'origine da Simone Castelli
MAREMMA TOSCANA - MONTIANO - GROSSETO - ITALIA

PODERE 414

75 cl e - 13,5% vol
Denominazione di Origine Controllata
Non disperdere il vetro nell'ambiente - Cantine solite - Cantine Salsigne

2007 Morellino di Scansano
Imbottigliato all'origine da Simone Castelli
MAREMMA TOSCANA - MONTIANO - GROSSETO - ITALIA

PODERE 414

75 cl e - 14,5% vol
Denominazione di Origine Controllata e Garantita
Non disperdere il vetro nell'ambiente - Cantine solite - Cantine Salsigne

Morellino di Scansano
Denominazione di Origine Controllata e Garantita
2008

PODERE 414

75 cl e 14,5% vol
Imbottigliato all'origine da Simone Castelli
MAREMMA TOSCANA - MONTIANO - GROSSETO - ITALIA
FILA: CANTINE SOLITE - CANTINE SALSIGNE - BENEDETTI

Morellino di Scansano
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PODERE 414

75 cl e - 14,5% vol
Imbottigliato all'origine da Podere 414 di Simone Castelli
MAREMMA IN TOSCANA - GROSSETO - ITALIA

Morellino di Scansano
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PODERE 414

75 cl e - 14,5% vol
Imbottigliato all'origine da Podere 414 di Simone Castelli
MAREMMA IN TOSCANA - GROSSETO - ITALIA

Morellino di Scansano
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PODERE 414

75 cl e - 14,5% vol
Imbottigliato all'origine da Podere 414 di Simone Castelli
MAREMMA IN TOSCANA - GROSSETO - ITALIA

podere 414

Morellino di Scansano
2012

75 cl e 13,5% vol