

podere
414

Catalog
2020



Podere 414



At Podere 414, we rarely wear a coat and tie. However, work boots and a wide-brimmed hat come in handy. The “Terroir Maremmano” is difficult to define because we are too concentrated to live it. We are aware that our wine is just like us: imperfect, but generous.

“414” is the house number attributed to our property by the former reform land authority in the 1960s, during the division of the estate and the redistribution of the land to the farmers. These families inherited totally wild and uncontaminated lands and they adopted an almost exclusively subsistence farming model keeping the “spirit” of the land intact until now.

In this context between hills and sea we have operated from 1998 producing the wines of “Podere 414” a small icon that embodies the character of Maremma.



Wine labels

Morellino di Scansano D.O.C.G.



Flower Power I.G.T. Toscana

Badilante I.G.T. Toscana Sangiovese

Trebbiano Toscano I.G.T. Toscana

Passito Aleatico I.G.T. Toscana



MORELLINO DI SCANSANO 2018

LABEL

DOCG ~ Podere 414

It's a nice feeling to find the way back following a good guide.

*Like a storm of Black Ibis (*Geronticus eremita* Linnaeus) which every year*

follows an ultralight aircraft through the alps till Maremma.

The best grapes, nice weather and indigenous yeasts

have been the actors of this vintage



MORELLINO DI SCANSANO 2018

TECHNICAL SHEET

DOCG ~ Podere 414

Grape Harvest dates

Start 23 August, end 9 October
(100% hand harvested).

Vineyard

22 hectares of vineyard under organic management (IT BIO 006 OP.B1105). All of the vines are planted at high density (about 6500 vines/hectare) and the prevailing training method is the double guyot, the Alicante B. variety is managed at head pruned (Goblet).

Grapes

85% Sangiovese, 15% other varieties (Ciliegiolo, Colorino, Alicante B., 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.

Maturing and refinement

The wine is aged in wood and refines for 12 months in small wooden casks (25 hl) and tonneaux (5 hl).

Time storage

More than 10 years

Bottling

April 2020
80.000 bottles.

Analytic data

Alcohol 14,50 % vol, total acidity 5,40 g/l; net extract 31,00 g/l; sugar 0,5 g/l.

Organoleptic analysis

The colour is ruby red. The bouquet is characterized by key notes of ripe fruit which blend with secondary spicy notes complemented by a final woody note. On the mouth it delivers medium body 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 once in standards of both quality and regional reputation.



MORELLINO DI SCANSANO 2018

STILL LIFE

DOCG ~ Podere 414



PODERE
414

MORELLINO DI SCANSANO

DETERMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

TERRA, GENTE, VALORI.

La vendemmia di questa uva inizia il ventitré
di agosto e si conclude al nove di ottobre.
In una stagione, la bella stagione e i lieviti
questo sono tutti gli attori principali di questa
coltivazione. E tutto ritrova la sua giusta

seguito una buona guida, come ogni anno in
gruppo di Fies ritrova l'impulso a ripartire
verso la Maremma attraverso le ali guidate da
un ultraleggero. Per saperne di più consultate
il progetto portato avanti da Webapp.

75cl

Flower Power

IGT ~ Toscana Rosato, 2019

LABEL

The name "flower power" derives from the famous expression of the poet Allen Ginsberg coined during the period of the "hippy counterculture" 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.

Produced with grapes from organic farming.



IN TOSCANA - GROSSETO - ITALIA



Flower Power

TECHNICAL SHEET

IGT ~ Toscana Rosato, 2019

Date of vintage

The vintage of the “rosato” follows the harvest period of the first Sangiovese grapes, before starting with the reds.

Grapes

100% Sangiovese by organic grapes.

Vinification

The vinification occurs with the “soft pressure” method, after a very short maceration on the skins. After a 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 (<13°C).

Bottling

March 2020
26.000 bottles.

Organoleptic features

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

Match and temperature: the wine is ideal for aperitif but matches as well with charcuterie, cheese, pasta, pizza, meat or fish; serve cold.



Flower Power

STILL LIFE

IGT ~ Toscana Rosato, 2019



TREBBIANO TOSCANO

LABEL

IGT Toscana ~ Trebbiano Toscano

*Trebbiano is a part of the Tuscan wine heritage,
in many vineyards dating back to the 1970's it is not difficult to find
this type of grape combined with Malvasie and other minor biotypes.
Podere 414 with the "Trebbiano toscano" wants to bring the original
distinctive flavor of this variety updated by the actual technical
resources, to remember the wines that could be tasted by going to poderi
and farms of that time.*



podere

TREBBIANO TOSCANO

TECHNICAL SHEET

IGT Toscana ~ Trebbiano Toscano, 2017

Grape harvest dates

Starts at the end of September and ends at the second week of October.

Vineyard

1 hectare of vineyard under organic management (IT BIO006 OP.B1105). The vineyard is planted at high density (about 6500 vines/hectare) and the training method is double Guyot. The exposition of the vineyard is east-west oriented, the soil has a basic pH, is rich in clay and stones, the altitude is 215 mt.

Grapes

100% Trebbiano Toscano.

Wine making

After a short maceration the first steps of the fermentation are managed in concrete casks with control of the temperature, after this first step the fermentation is completed in French oak tonneaux.

Maturing and refinement

After a period on the lees of six months with frequent batonnages the wine refines in bottles for at least six months.

Bottling

February 2019

Time storage vintage

more than 10 years.

Organoleptic analysis

intense golden color, bouquet characterized by floral and yellow fruit aromas, well integrated the woody notes. On the palate the wine shows structure, complexity and persistence. As a structured white, it matches well with fish or meat dishes that support its particular characteristics and personality.



TREBBIANO TOSCANO

IGT Toscana ~ Trebbiano Toscano

STILL LIFE



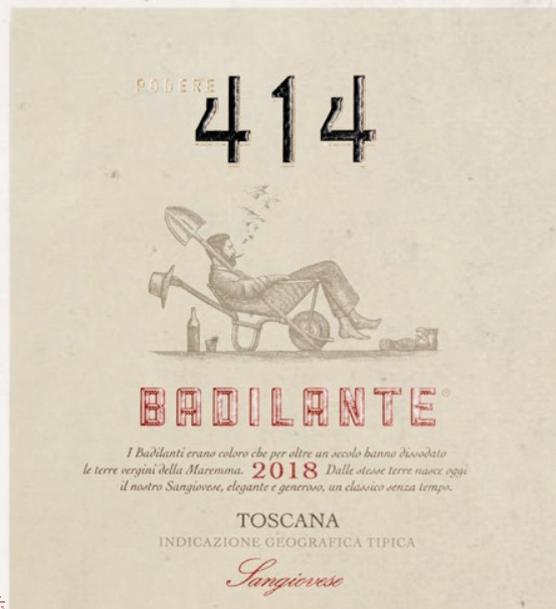
BADILANTE

LABEL

I.G.T Toscana Sangiovese, 2018

*The Badilante (shovellers) were those who, for over a century,
tilled Maremma's pristine lands.*

*From the same fields comes nowadays our Sangiovese, elegant and
fulfilling, a timeless classic*



BADILANTE

TECHNICAL SHEET

I.G.T Toscana Sangiovese, 2018

Grape Harvest dates

Start second week of September, end first week of October.

Vineyard

All of the vines are planted at high density (from 6200 to 6500 vines/hectare) and the prevailing training method is the double guyot, the soil is heterogeneous, some vines (60%) are on light and sandy soil with neutral pH, and a minor amount (30%) in a clay and gravelly soil with higher pH. The medium altitude is 200 m.

Grape varieties

Sangiovese

Wine making

Occurs in concrete baths, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C; polyphenol extraction alternating between manual delegates and punch downs.

Maturing and refinement

The wine refines for 12 months in cement casks.

Time storage vintage

5-7 years

Bottling

March 2020
50.000 bottles.

Organoleptic analysis

The colour is ruby red. The bouquet is characterized by red fruit notes complemented by spicy hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced 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 the food.



BADILANTE

STILL LIFE

I.G.T Toscana Sangiovese, 2018



ALEATICO PASSITO

I.G.T Toscana

LABEL

This “passito” was product in small quantity , less than 1000 bottles, has been made with Aleatico variety. 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).



ALEATICO
PASSITO
I.G.T. TOSCANA

ALEATICO PASSITO

I.G.T Toscana

TECHNICAL SHEET

Vineyard

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

Grapes

100% Aleatico.

Winemaking

The grapes, already slightly dried on
the plant are harvested, manually select
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.

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.

1.000 0.5l. bottles

Time storage vintage

More than 10 years

Dati analitici

Alcool 12,5% vol.

Zuccheri residui 180 g/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.



ALEATICO PASSITO

I.G.T Toscana

STILL LIFE



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Podere 414 di Simone Castelli

Zona Maiano Lavacchio, 10 - Magliano in Toscana, Grosseto, ITALY

www.podere414.it ~ info@podere414.it ~ Telefono: +39 0564 507818