

Podere 414, Magliano (Tuscany)

Aleatico Passito IGT

Winemaker	Podere 414
Region	Tuscany
Alcohol	12.5% vol.
Grapes	100% Aleatico

Winemaking

The grapes that have lightly begun to dry are carefully harvested by hand and are then stored for 50 days in a cool, well-ventilated room until they have completely dried. Fermentation is then carried out in steel tanks. The wine is then aged for 24 months in medium to strongly smoked 110-litre barrels.

Our tasting note

The Aleatico Passito has a deep garnet-red colour. It has a wonderful nose with the aroma of roses, dried apricots as well as ripe blackberries. On the palate, the wine unfurls a light woody flavour that gives it additional harmony of taste. An elegant sweet wine that can be stored.



Podere 414

The Maremma region is situated on the coast in the southwest of Tuscany. The wines of this region have been highly regarded for a very long time. Simone Castelli is one of the leading winemakers of the Maremma region. Together with his wife Mara, he runs a very successful vineyard which previously belonged to his famous father, Maurizio, who turned his dream into a reality by establishing his own estate on around 30 hectares of arable land. Nowadays, this land is cultivated according to biodynamic principles. It is possible to spot the glowing red building of Podere 414 from a great distance. This is where Simone Castelli cultivates a small, old vineyard covering a total of 11 hectares representing local varieties such as Alicante, Ciliegiole, Colorino and Syrah in addition to Sangiovese. These grape varieties are used to produce his most important wine, Morellino di Scansano DOCG, which, just like the vineyard itself, bears the cadastral number 414 which was granted to the vineyard during the land reform of the 1960s.



Suitable with

