



Podere 414, Magliano (Tuscany)

Badilante Toscana IGT

Vintage	2024
Winemaker	Podere 414
Region	Tuscany
Alcohol	13.5% vol.
Grapes	100% Sangiovese

Winemaking

Temperature-controlled mash fermentation for 15 to 20 days in modern concrete tanks at 27-28°C. The subsequent maturation takes place over a period of 12 months in so-called tonnaux, which hold 500 litres.

Our tasting note

Badilante Toscana IGT is ruby-red in colour. It gives off a wonderful fresh aroma of red fruits, combined with light spicy components. It is extremely pleasant on the palate, with silky tannin and a balanced acid note. With its harmonious flavour and medium body, it is the perfect everyday wine.

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, Ciliegolo, 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

