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Podere 414, Magliano (Tuscany)

Morellino di Scansano DOCG

Vintage	2024
Winemaker	Podere 414
Region	Tuscany
Alcohol	13.5% vol.
Grapes	85% Sangiovese, 5% Ciliegiolo, 5% Colorino, 3% Alicante, 2% Syrah

Winemaking

The time needed for fermentation is between 15 and 20 days at a temperature of 28°C. 75 percent of the maturing takes place in barriques accommodating 225 litres and 25 percent in so-called «Tonnaux» which accommodate 500 litres.

Our tasting note

Intense, rich ruby red. Ripe aromas of black cherries and blackberries on the palate. Full and powerful beginning on the palate, with pleasant spiciness and delicate vanilla notes. A smooth, lingering finish.

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, Ciliegiolo, 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

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