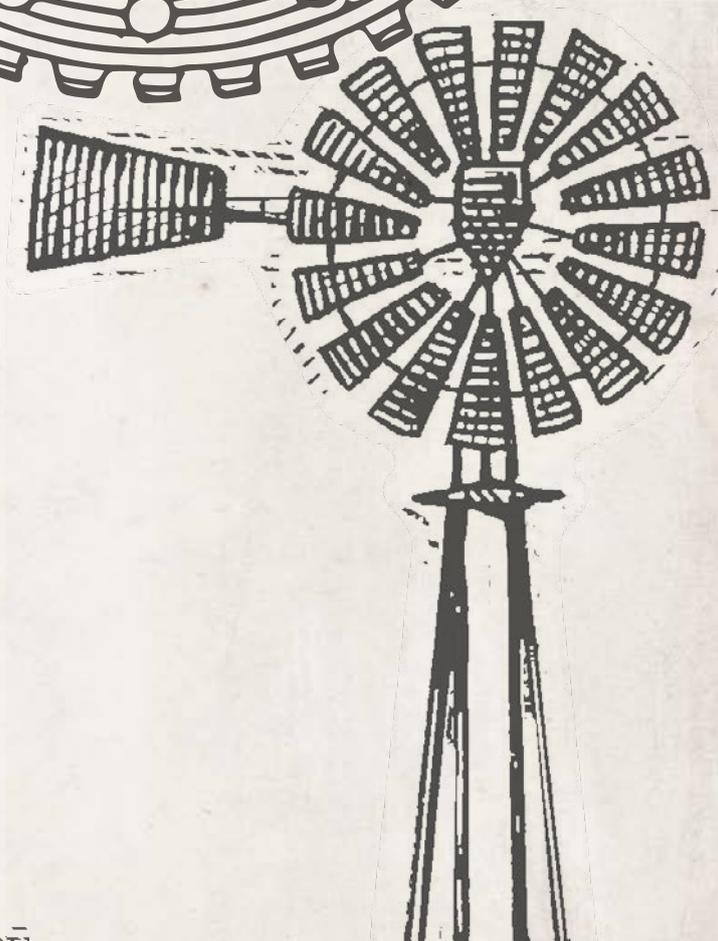
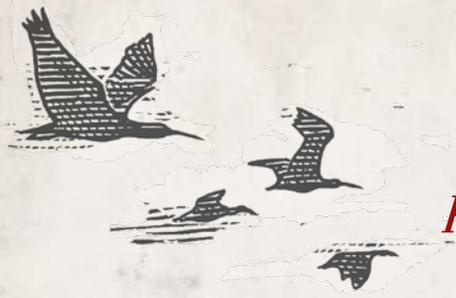


podere

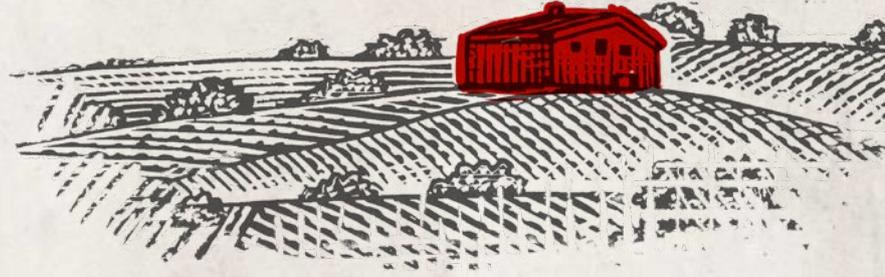
414

Catalog

2023



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.



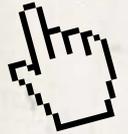
In this context between hills and sea
we have been working since 1998 producing the wines of “Podere 414”
a small icon that embodies the character of Maremma.



I vini



Morellino di Scansano D.O.C.G.



Flower Power I.G.T. Toscana

Costa Ovest 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 2021

INTRODUCTION

DOCG ~ Podere 414

*In these timeless places, year after year
the sun and the wind shape landscapes and people
in a singular mechanism, a magical gear
which generates a unique territory of its kind: the Maremma.*



MORELLINO DI SCANSANO 2021

TECHNICAL SHEET

DOCG ~ Podere 414



*In these timeless places,
year after year the sun and the wind
shape landscapes and people
in a singular mechanism, a magical gear
which generates a unique territory of its kind:
the Maremma.*



Grape Harvest dates

Starts on September the 15th, ends on 15h October . Grapes are manually collected.



Vineyard

22 hectares of vineyard under organic management (IT BIO 006 OP.B1105). All vines are planted at high density (about 5700/6500 vines/hectare) and the main training method is the double Guyot with some sapling vineyards.



Grapes

85% SANGIOVESE
15% OTHER NATIVE VARIETIES
(mainly Cilieggiolo, Colorino, Alicante, Syrah).



Wine making

fermentation takes place in modern concrete baths at controlled temperatures and small wooden vats, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C; polyphenol extraction is obtained with frequent manual délestages and punchdowns.



Maturing and refinement

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



Bottling

MAY 2023
98.000 BOTTLES



Time storage

More than 10 years.



Analytic data

ALCOOL.....14,5
TOTAL ACIDITY 5,45 G/L
NET EXTRACT 32 G/L
ZUCCHERI 0,5 G/L



Organoleptic analysis

The colour is intense and deep ruby red. The bouquet is characterized by notes of ripe fruit which blend with spicy notes coming from the oak. On the mouth it is clear, broad and round, and fresh thanks to a balanced acidity. It's a wine made especially for "gastronomic matches"; thanks to its character it supports at the best dishes of Tuscan tradition and Maremma's food.

SCARICA IL CERTIFICATO



MORELLINO DI SCANSANO 2021

STILL LIFE

DOCG ~ Podere 414



COSTA OVEST

INTRODUCTION

IGT Toscana ~ Grechetto Toscano, 2022

*From the intuition of Maurizio Castelli
this wine made with “grechetto” grapes
was born, from west-oriented vineyards close to Monte Bottigli,
a small forest near the winery. The grapes have a very tough skin
which contains lots of tannins. The bunches, nice golden yellow coloured,
when they are ripe give life to a wine with lots of character and elegance,
an original and cross wine as the other products of Podere 414.*



COSTA OVEST

IGT Toscana ~ Grechetto Toscano, 2022

TECHNICAL SHEET



From the intuition of Maurizio Castelli

this wine made with “grechetto” grapes

was born, from west-oriented vineyards close to Monte Bottigli,

a small forest near the winery. The grapes have a very tough skin

which contains lots of tannins. The bunches, nice golden yellow coloured,

when they are ripe give life to a wine with lots of character and elegance,

an original and cross wine as the other products of Podere 414.



Grape Harvest dates

The harvest took place a few days before the first cuts of Sangiovese grapes, on the 9th of September.



Grapes

100% Grechetto.



Wine making

Grapes are manually collected, put in the cell until they reach a temperature around 10° and then pressed, fermentation takes place at low temperatures using selected yeasts.



Bottling

FEBRUARY 2023
6,500 BOTTLES



Organoleptic analysis

Golden yellow, the bouquet is characterized from floral and yellow fruit aromas. To the palate it delivers structure, complexity and persistence, still keeping a good drinkability.

Being a versatile white wine it matches well with fish or meat dishes which are able to support its characteristics and personality.



SCARICA IL CERTIFICATO



COSTA OVEST

STILL LIFE

IGT Toscana ~ Grechetto Toscano, 2022



Flower Power

INTRODUCTION

IGT ~ Toscana Rosato, 2022

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 with friends.

Produced with grapes from organic farming.



IN TOSCANA - GROSSETO - ITALIA



Flower Power

IGT ~ Toscana Rosato, 2022

TECHNICAL SHEET



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 with friends.

Produced with grapes from organic farming.



Grape Harvest dates

The harvest of the grapes for our “rosato” is the first harvest of Sangiovese grapes, during the first decade of September, before starting with the red wines.



Grapes

100% SANGIOVESE by organic grapes



Wine making

The grapes are manually collected, put in the cell until they reach a temperature around 8-10° and then pressed, fermentation takes place at low temperatures using selected yeasts. The vinification is made with the “soft pressure” method, without maceration on the skins, this method gives the particular “pinky tones” to our rosè.



Imbottigliamento

FEBRUARY 2023
35.000 BOTTLES



Organoleptic analysis

The colour is classic light pink, on the nose this rosé is characterized by first notes of floral aromas, in the mouth it is easy to drink and pleasant. Ideal for aperitif by itself or with pairing.



SCARICA IL CERTIFICATO



Flower Power

STILL LIFE

IGT ~ Toscana Rosato, 2022



TREBBIANO TOSCANO

INTRODUCTION

IGT Toscana ~ Trebbiano Toscano, 2021

*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 flavour 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.*



TREBBIANO TOSCANO

IGT Toscana ~ Trebbiano Toscano, 2021

TECHNICAL SHEET



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 flavour 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.



Grape Harvest dates

Starts sometimes at the end of September but more frequently on the first decade of October.



Bottling

JUNE 2022
2.400 BOTTLES



Vineyard

1 hectares of vineyard under organic management (certified by Icea IT BIO006 OP.B1105). The vineyard is planted at high density (about 6000 vines/hectare) and the training method is double Guyot. The exposition of the vineyard is east-west oriented, the soil is rich in clay and stones, the altitude is about 180 mt above sea level.



Time storage

More than 10 years.



Organoleptic analysis

Intense golden colour, bouquet characterized by floral and yellow fruit aromas, well integrated with the oak notes. On the palate the wine shows structure, complexity and persistence. As a structured white, it matches well with fish or meat dishes and cheeses that support its particular characteristics and personality. It is perfect with "pasta cacio e pepe".



Grapes

100% TREBBIANO TOSCANO.



Wine making

After a short maceration the first steps of the fermentation are managed in concrete casks to control the temperatures, the fermentation then is completed in French new oak.



Maturing and refinement

After a period on the lees with weekly batonnage in wooden 500 lt tonneaux (8 months), the wine refines in bottles for other 8 months.



SCARICA IL CERTIFICATO



TREBBIANO TOSCANO

STILL LIFE

IGT Toscana ~ Trebbiano Toscano, 2021



BADILANTE

INTRODUCTION

I.G.T Toscana Sangiovese, 2021

*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*

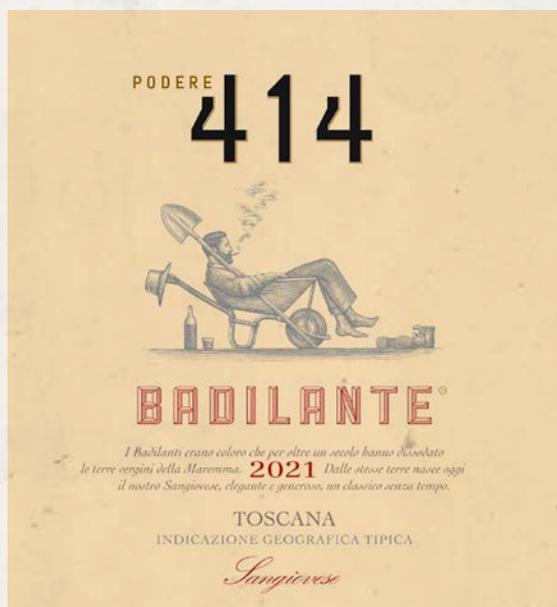


BADILANTE

BADILANTE

TECHNICAL SHEET

I.G.T Toscana Sangiovese, 2021



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



Grape Harvest dates

The second week of September.



Bottling

FEBRUARY 2023
35,000 BOTTLES



Vineyard

All vines are planted at high density (from 5700 to 6500 vines/hectare) and the main training system is the double Guyot, the soil is heterogeneous, some soils are light and sandy and some are clayey and rich in skeleton. The medium altitude is 210 mt above sea level.



Time storage

5 years



Grapes

100% SANGIOVESE



Organoleptic analysis

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



Wine making

Fermentations take place in concrete baths, using traditional methodology: native yeasts, skin maceration times of 15/18 days at controlled temperatures of 27-29°C; polyphenol extraction is obtained with manual delestages alternated at punchdowns.



Maturing and refinement

The wine refines mainly in cement casks.



SCARICA IL CERTIFICATO



BADILANTE

STILL LIFE

I.G.T Toscana Sangiovese, 2021



ALEATICO PASSITO

I.G.T Toscana

INTRODUCTION

*This passito is produced in very small quantities,
a series of less than 500 bottles.*

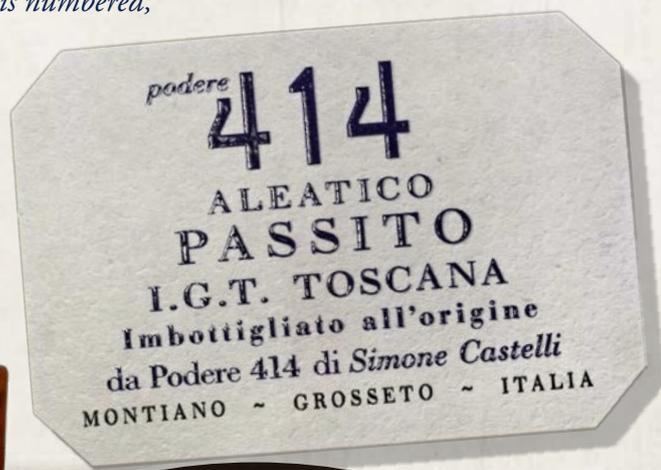
*Made with 100% aleatico grapes; in Tuscany, this wine has ancient roots
on the coastal zone and the "archipelago".*

Conceived with pleasure to give pleasure, free from any pattern.

This passito is a blend of the best vintages of production, perfect as a meditation wine.

Combinations with chocolate or aged cheeses are recommended.

*Each single bottle, with an original and elegant design, is numbered,
sealed with wax and delivered in a wooden box.*



ALEATICO PASSITO

I.G.T Toscana

TECHNICAL SHEET



This passito is produced in very small quantities, a series of less than 500 bottles.

Made with 100% aleatico grapes; in Tuscany, this wine has ancient roots on the coastal zone and the "archipelago".

Conceived with pleasure to give pleasure, free from any pattern.

This passito is a blend of the best vintages of production, perfect as a meditation wine. Combinations with chocolate or aged cheeses are recommended.

Each single bottle, with an original and elegant design, is numbered, sealed with wax and delivered in a wooden box.



Vineyard

0.5 hectares in certified organic by ICEA. The Vineyard is bred with high planting density (about 6500 vines / ha), double Guyot. From this surface, an average of 300/350 litres of wine per year are obtained.



Grapes

100% ALEATICO



Wine making

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.

AROUND 500 0,5L BOTTLES



Time storage

More than 10 years.



Analytic data

ALCOHOL 12,5% VOL.
SUGAR 180 G/L.



Organoleptic analysis

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.



SCARICA IL CERTIFICATO



ALEATICO PASSITO

I.G.T Toscana

STILL LIFE





podere 414
VINERIA DI CAMPAGNA
CIL CINQUINO

Our seasonal countryside winery, right between the walls at Podere 414.

Voted for tastings, shop and meeting point for the visits. The best vintages and the concrete tanks with which we began production, are preserved among the tasting rooms.

The counter in front of the cellar, under the pergola, is the meeting point for guests and staff: here we'll tell you our stories of harvests and production, you'll taste the wines from the cellar, some extra specialties and local products.

You are always welcome, but please consider our first commitment and priority are in the cellar: please refer to the timetables and book in advance.



Morellino di Scansano
podere

414

podere414.it  

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