

podere
414



Catalog 2026

MAREMMA BLESSED LAND



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 land, between the sea and the hills,
since 1998 we have been crafting the wines of Podere 414,
guided each year by the whispers of nature.*



Beyond 414...

...the number assigned by the Maremma Authority to the estate during the agrarian reform of 1960.

But these numbers are just as important:



27

years



7

labels



500.000

bees



12

people
year round



200.000

vines
organic cultivation



1.700

crates



750.000

pruning cuts
per year



5

stars
for hospitality



Labels



Morellino di Scansano

D.O.C.G., Organic

V. del Bersagliere

MORELLINO DI SCANSANO

RISERVA D.O.C.G., Organic

Flower Power

ROSÉ I.G.T. TOSCANA Organic

Costa Ovest

GRECHETTO I.G.T. TOSCANA, Organic

Badilante

I.G.T TOSCANA SANGIOVESE, Organic

Trebbiano Toscano

I.G.T. TOSCANA, Organic

Passito Aleatico

I.G.T. TOSCANA

Italian Honey

MAREMMA WILDFLOWER HONEY

All Podere 414 production is 100% organic.



MORELLINO DI SCANSANO

D.O.C.G. 2023, ORGANIC

MAREMMA BLESSED LAND

*From reclaimed marshes to cultivated gardens, from rugged wild thickets
to a marvelous modern tapestry of meadows, pastures, vineyards, and olive groves:
this is how the Maremma was reborn - once a land of bandits
now a blissfully rediscovered place.*



MORELLINO DI SCANSANO

D.O.C.G. 2023, ORGANIC

TECH SHEET



MAREMMA, BLESSED LAND

*From reclaimed marshes to cultivated gardens,
from rugged wild thickets to a marvelous modern fresco
of meadows, pastures, vineyards, and olive groves:
Maremma has been reborn, once a land of bandits
now a blissfully rediscovered place.*



Grape Harvest dates

From September 19 to October 3, 2023.
All grapes were harvested by hand.



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).



Vineyard

22 hectares of vineyard under organic management
(IT ORGANIC 006 OP.B1105). All vines are
planted at high density (about 5000/6500 vines/
hectare) and the training method is the double
Guyot.



Bottling

SECOND HALF OF JUNE 2025
90.000 BOTTLES



Time storage

10 years.



Grapes

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



Analytic data

ALCOOL.....	14% VOL.
TOTAL ACIDITY	5,42 G/L
NET EXTRACT	32 G/L



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.



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 is a wine well
suited to accompany traditional Tuscan cuisine,
and in particular, the cuisine of the Maremma
region.

DOWNLOAD THE CERTIFICATE



MORELLINO DI SCANSANO

D.O.C.G. 2023, ORGANIC



V. DEL BERSAGLIERE

MORELLINO DI SCANSANO D.O.C.G. RISERVA 2021, ORGANIC

*A young man, a 20-year-old Bersagliere
born in 1921, found himself caught up in World War II.
He was captured in Libya and deported to India, where he spent 5 years of his life
without being able to see his family. He managed to return to Italy,
where he witnessed the Reconstruction, becoming a teacher and a farmer:*

"Food must never be lacking again," he said.

*In 1998, now an old man, he purchased a farm in Maremma
to revive the dream of a young man like himself.*

That Bersagliere was Giuseppe Valiani: my grandfather, who left us Podere 414.

This wine, created in his honor, ages for 5 years: the same wait that the Bersagliere endured before returning home.



V. DEL BERSAGLIERE

TECH SHEET



MORELLINO DI SCANSANO D.O.C.G. RISERVA 2021, ORGANIC

Wine created in honor of Giuseppe Valiani, "Il Bersagliere," grandfather of Simone Castelli, who, together with his nephew and Maurizio Castelli, founded Podere 414.

The wine matures in the cellar for 5 years, symbolizing the same wait endured by "Il Bersagliere" before reuniting with his family after the great war.



Grape Harvest dates

Starts in the last week of September, ends in the first week of October.



Vineyard

1,3 hectares of vineyard under organic management (certified by ICEA IT ORGANIC 006 OP.B1105). All vines are planted at high density (6,350 vines/hectare) using double Guyot system. The soil is clayey-calcareous. **Curiosity:** in the lower part of the vineyard, during the construction of the Maremma houses in the 1960s, workers used to collect and burn stones rich in calcium to provide lime for the buildings.



Grapes

100% SANGIOVESE



Wine making

Fermentations take place in modern concrete vats at controlled temperatures, using traditional methods: native yeasts, skin maceration for 15 to 20 days at temperatures of 27-29°C. Polyphenol extraction is achieved through frequent manual délestages and punch-downs.



Aging and Refinement

The wine is aged for 36 months in French fine-grain oak tonneaux (500 liters). It then refines in the bottle for 24 months.



Analytic data

ALCOOL.....14,5% VOL.



Bottling

FIRST HALF OF JULY 2021
2.000 NUMBERED BOTTLES



Time storage

More than 10 years.



Organoleptic analysis

The color is brilliant ruby red. The bouquet is characterized by primary aromas of ripe fruit, which blend perfectly with spicy, woody notes, along with medicinal and earthy undertones. This is the flagship wine of the winery, a result of agronomic and conceptual efforts aimed at maintaining high quality throughout over 25 years of activity. Vintages 2019 and 2020 will not be produced.

It is recommended to uncork the bottle at least 30 minutes before tasting, preferably 1 hour before.

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V. DEL BERSAGLIERE

MORELLINO DI SCANSANO D.O.C.G. RISERVA 2021, ORGANIC



COSTA OVEST

I.G.T. TOSCANA, GRECHETTO TOSCANO, 2024 ORGANIC

*From Maurizio Castelli's intuition,
this wine is born, produced from "grechetto" grapes:
grown in a vineyard on Monte Bottigli, a grove
known to locals for its wild and impenetrable nature.
They ripen with a view overlooking the Tuscan archipelago,
embodying the dual hilly and maritime vocation of our land.
An original and versatile white.*



COSTA OVEST

TECH SHEET



I.G.T. TOSCANA, GRECHETTO TOSCANO, 2024 ORGANIC

From the intuition of Maurizio Castelli, this wine is born, produced from “grechetto” grapes cultivated in a vineyard on Monte Bottigli—a grove known to locals for its wild and impenetrable nature.

They ripen overlooking the Tuscan archipelago, embodying the dual hilly and maritime vocation of our land. An original and versatile white.



Grape Harvest dates

The harvest takes place a few days before the first Sangiovese cuts in September.



Vineyard

The vineyard, covering an area of about 1 hectare, is cultivated with a high planting density (up to 6000 vines per hectare) and trained using the double Guyot system.

The soils have an east-west exposure on a steep slope, are clayey, and very rich in skeletal material, with the vines planted at an altitude of approximately 215-230 meters above sea level.



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.



Analytics

ALCOOL.....12,5% VOL.



Bottling

FIRST HALF OF MARCH 2025
11.000 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.

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COSTA OVEST

I.G.T. TOSCANA, GRECHETTO TOSCANO, 2024 ORGANIC



Flower Power

INTRODUCTION

I.G.T. TOSCANA ROSATO, 2025 ORGANIC

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.



FlowerPower

TECH SHEET



I.G.T. TOSCANA ROSATO, 2025 ORGANIC

This rosé finds its natural habitat as a “poolside wine” or alongside a barbecue with friends; it’s a possible alternative to other beverages for any casual, everyday occasion.

Made from organically grown grapes.



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.



Bottling

FIRST HALF OF FEBRUARY 2025
30.000 BOTTLES



Grapes

100% SANGIOVESE by organic grapes



Wine making

It's obtained by gently pressing whole grapes that have undergone a very brief skin contact.



Organoleptic analysis

With its classic pale pink color, it offers tropical fruit notes on the nose, followed by floral hints. On the palate, it is easy to drink and pleasantly enjoyable. Perfect as an aperitif on its own or paired with charcuterie boards, cold dishes, white meats, fish, and cheeses. Best served at around 12°C.



Analytics

ALCOOL.....12,5% VOL.

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Flower Power

I.G.T. TOSCANA ROSATO, 2025 ORGANIC



TREBBIANO TOSCANO

I.G.T. TOSCANA, TREBBIANO TOSCANO, 2023 ORGANIC

Trebbiano is part of Tuscany's wine heritage.

In many vineyards dating back to the 1970s, it's not uncommon to find this grape alongside Malvasia and other lesser-known biotypes.

With its "Trebbiano Toscano," Podere 414 aims to revive the variety's original, distinctive character, updated with modern winemaking techniques, evoking the wines once tasted at the estates and farms of that era.



TREBBIANO TOSCANO

I.G.T. TOSCANA, TREBBIANO TOSCANO, 2023 ORGANIC

Trebbiano is part of Tuscany's wine heritage. In many vineyards dating back to the 1970s, it's not uncommon to find this grape alongside Malvasia and other lesser-known biotypes. With its "Trebbiano Toscano," Podere 414 aims to revive the variety's original, distinctive character, updated with modern winemaking techniques, evoking the wines once tasted at the estates and farms of that era.



Grape Harvest dates

Harvest sometimes begins at the end of September, but more often in the first ten days of October, as this is a late-ripening variety intended for an age-worthy white wine.



Maturing and refinement

Aged in wood (5 hL tonneaux), during which it rests on the fine lees for about 7–8 months with weekly bâtonnage; followed by 8 months of bottle aging.



Vineyard

1 hectare of vineyard under organic management (certified by Ica IT ORGANIC 006 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 215–230 mt. above sea level.



Bottling

SECOND HALF OF AUGUST 2024
3.500 BOTTLES



Time storage

More than 10 years.



Grapes

100% TREBBIANO TOSCANO.



Analitics

ALCOOL.....**13%** VOL.



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.



Organoleptic analysis

Deep golden yellow; floral aromas and yellow-fleshed fruit well integrated with woody notes. On the palate it's structured, complex, and persistent, suited to long bottle aging. Pairs by affinity with fish, meat, and flavorful cheeses; excellent with pasta cacio e pepe.

TREBBIANO TOSCANO

I.G.T. TOSCANA, TREBBIANO TOSCANO, 2023 ORGANIC



BADILANTE

I.G.T, TOSCANA SANGIOVESE, 2023 ORGANIC

The Badilanti, for over a century, broke ground in the untouched lands of the Maremma. From those very same soils, our Sangiovese is born; elegant and generous, a timeless classic.



BADILANTE

TECH SHEET



I.G.T, TOSCANA SANGIOVESE, 2023 ORGANIC

The Badilanti, for over a century, broke ground in the untouched lands of the Maremma. From those very same soils, our Sangiovese is born; elegant and generous, a timeless classic.



Grape Harvest dates

The second week of September.



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.



Grapes

100% SANGIOVESE



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.



Analytics

ALCOOL.....14% VOL.



Bottling

SECOND HALF OF JANUARY 2025
45.000 BOTTLES



Time storage

5 years



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.

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BADILANTE

I.G.T, TOSCANA SANGIOVESE, 2023 ORGANIC



ALEATICO PASSITO

I.G.T TOSCANA



Produced in very small quantities

from 100% Aleatico grapes, a blend of the best vintages.

Created with pleasure to give pleasure, ideal as a meditation wine.

Classic pairings are highly enjoyable, especially chocolate or aged cheeses.

*Each bottle, with its original and elegant design, is sealed with wax
and presented in a wooden case.*



TOSCANA

I.G.T.

ALEATICO PASSITO

Produced in extremely limited quantities from 100% Aleatico grapes, blending the best vintages.

Conceived with pleasure to give pleasure, it is a meditation wine, perfect with chocolate or aged cheeses.

Each elegantly designed bottle is wax-sealed and presented in a wooden case.



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.



Bottling

SECOND HALF OF MARCH 2024



Time storage

More than 10 years.



Grapes

100% ALEATICO



Analytic data

ALCOHOL11,5% VOL.
SUGAR180 G/L.



Wine making

The grapes, already slightly dried on the plant are harvested, manually selected and completely dried; 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.



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 spicy tones; woody note of important complement necessary to harmonize the nose exuberance.

The palate shows character, great texture and personality, very pleasant given the residual sugar balanced by the natural acidity from fermentation and maintained by the assembly. The alcohol content is not excessive and this makes it a very balanced and pleasant drink.

ALEATICO PASSITO

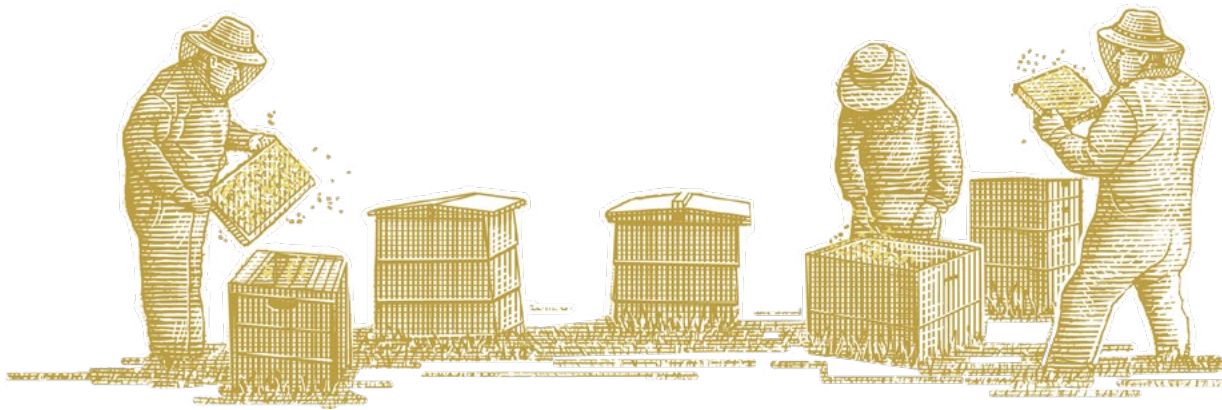
I.G.T TOSCANA

STILL LIFE



ITALIAN HONEY

MAREMMA WILDFLOWER HONEY



NATURAL INTELLIGENCE

Produced by our bees on vine-covered hills just a few kilometers from the Tyrrhenian Sea. They are the “guardians” of our vineyards: while we harvest the grapes, the bees share with us, in their own way, a “floral harvest,” thriving and inspiring our 100% organic production.



ITALIAN HONEY

MAREMMA WILD-FLOWER HONEY



The honey we produce symbolizes the deep bond between people, nature, and place—a bond we live every day throughout our work at Podere 414..



Organoleptic analysis

Amber colour and the intense flavour typical of wild-flower honey.



Extraction and jarring

OCTOBER 2024

Crystallization

Honey is a very complex, in some ways “living” food. Its crystallization is a natural phenomenon and a sign of authenticity. If you prefer liquid honey, simply warm the jar in a warm-water bath for a few minutes; however, if you want to preserve all the benefits of natural honey, it’s best to enjoy it as is.



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podere 414
VINERIA DI CAMPAGNA
CIL CINQUINO

Our seasonal countryside wine bar, right within the walls of Podere 414.

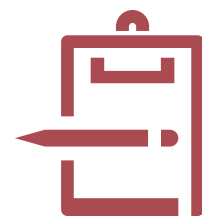
Dedicated to tastings, a shop, and a meeting point for tours. In the small rooms we keep our finest vintages, along with the chain of concrete tanks with which we began production.

The outdoor counter facing the cellar, under the pergola, is the gathering spot for staff and guests: here we share stories of the harvest and wine-making, taste the wines from our range, and sample a few specialties.

You're always welcome, but please remember our first commitment and priority is in the cellar. Check our opening hours and book in advance so we can welcome you at our best.



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



MAREMMA BLESSED LAND

podere414.it  

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