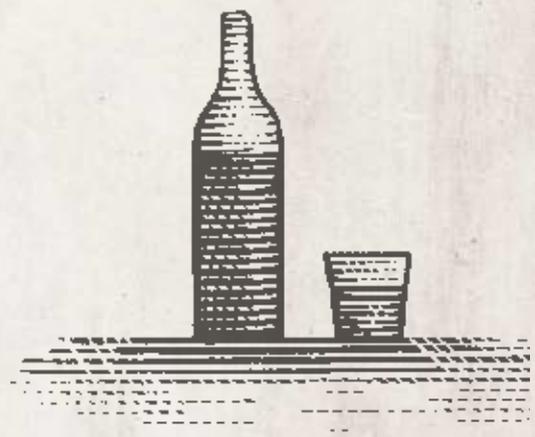
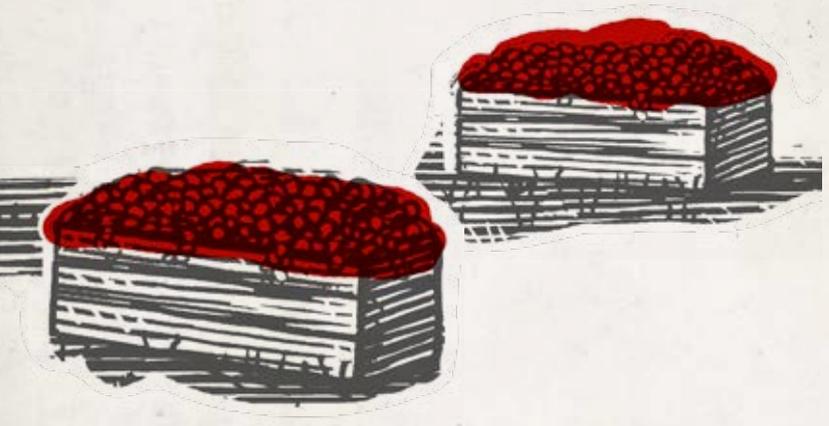




podere
414



Catalog
2022



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

Badilante I.G.T Toscana Sangiovese

Trebbiano Toscano I.G.T. Toscana

Passito Aleatico I.G.T. Toscana

vitae
la guida vini
2022

CAMERONOSSO
BEREBENE
E LE MIGLIORI ENOTECHE D'ITALIA
2022

★★★
TRE STELLE ORO
SEMINARIO PERMANENTE
LOGGI VERONELLI

Drinking Club Italiana
VINBUONI
ITALIA
★
GOLDEN STAR

ANNUARIO DEI
MIGLIORI VINI ITALIANI
2022
Roma, febbraio 2022
3° Miglior Vino Dolce



MORELLINO DI SCANSANO 2020

LABEL

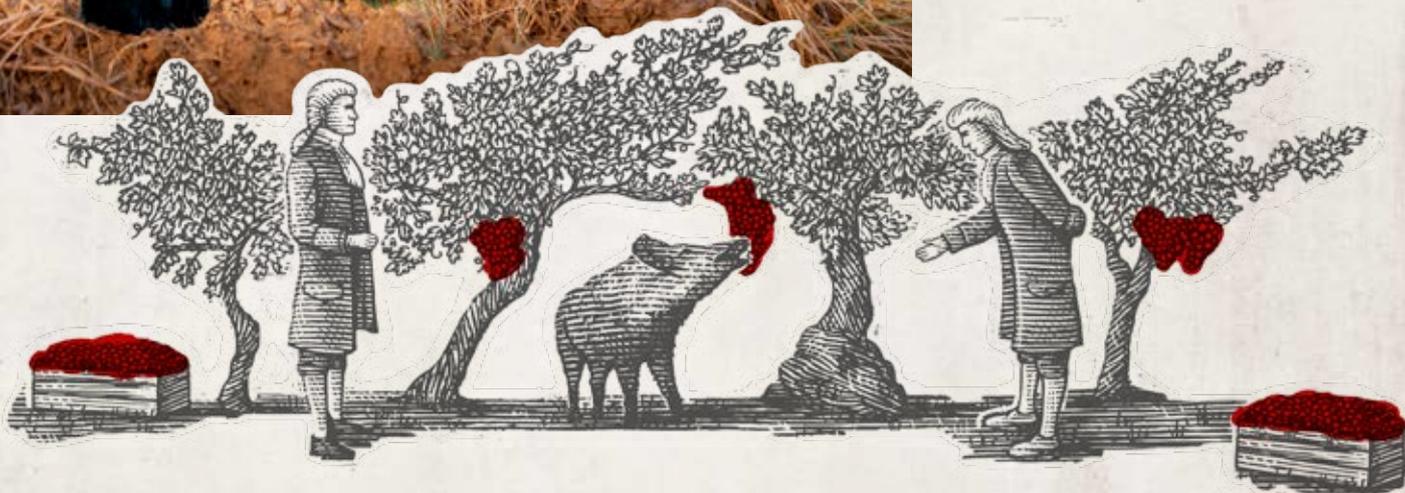
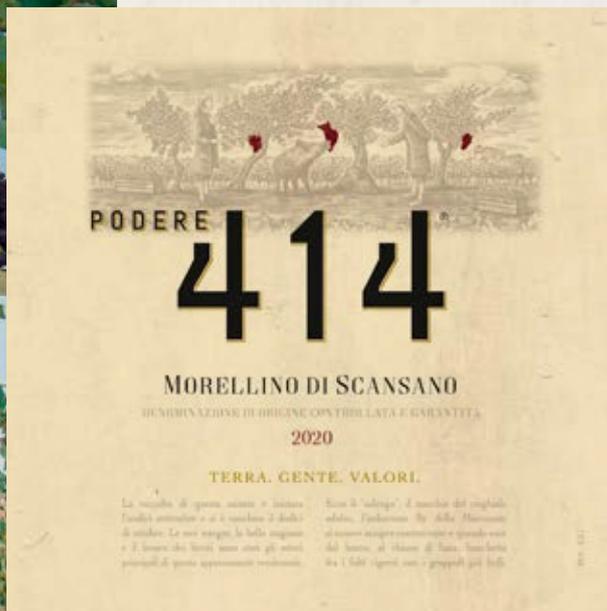
DOCG ~ Podere 414

The "Solengo" is the male of the adult wild boar, the undisputed King of the Maremma;

It always moves against the wind; when he comes out of the woods, in the moonlight,

banquets among the thick vineyards with the most beautiful grapes.

Morellino 2020 celebrates the Tuscan Maremma and its king.



MORELLINO DI SCANSANO 2020

TECHNICAL SHEET

DOCG ~ Podere 414



Grape Harvest dates

Start September 11th, end October 12th 2020. Harvesting done manually on all the grapes.



Maturing and refinement

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



Vineyard

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



Bottling

APRIL 2022
95.000 BOTTLES



Time storage

More than 10 years



Grapes

85% SANGIOVESE
15% ALTRI VITIGNI A BACCA ROSSA
(*Ciliegiolo, Colorino, Alicante, Syrah*).



Analytic data

ALCOHOL	14,5
TOTAL ACIDITY	5,45 G/L
NET EXTRACT	30 G/L
SUGAR	0,5 G/L



Wine making

Fermentations take place in modern concrete baths and small wooden vats, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C; polyphenol extraction with manual delestage and punchdowns.



Organoleptic analysis

The colour is ruby red. The bouquet is characterized by notes of ripe fruit which blend with spicy notes coming from the oak. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the sustained 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.



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MORELLINO DI SCANSANO 2020

STILL LIFE

DOCG ~ Podere 414



Flower Power

LABEL

IGT ~ Toscana Rosato, 2021

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, 2021

TECHNICAL SHEET



Grape Harvest dates

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



Bottling

MARCH 2022.
AROUND 30.000 BOTTLES.



Grapes

100% SANGIOVESE
by organic grapes.



Organoleptic analysis

The color is a classic pale pink, light and brilliant, the flavour of this rosè is characterized by first notes of tropical fruits as grapefruit and pineapple, followed by apricot and wild flowers hints.



Wine making

The vinification is made with the “soft pressure” method, after a short maceration on the skins. After a freezing period of the fresh juice the fermentation takes place in steel with selected yeasts.

Match and temperature

The wine is ideal for aperitif but matches as well with charcuterie, cheese, pasta, pizza, meat or fish; serve at around 12°C.



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Flower Power

IGT ~ Toscana Rosato, 2021

STILL LIFE



TREBBIANO TOSCANO

LABEL

IGT Toscana ~ Trebbiano Toscano, 2019

*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, 2019

TECHNICAL SHEET



Grape Harvest dates

Starts sometimes at the end of September, but more frequently on the first 10 days of October.



Maturing and refinement

After a period on the lees of six months with frequent batonnages the wine refines in bottles for at least six months.



Vineyard

1 hectare of vineyard under organic management (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 has a basic pH, is rich in clay and stones, the altitude is 230 mt above sea level.



Bottling

SEPTEMBER 2020
4.000 BOTTLES



Time storage

More than 10 years.



Organoleptic analysis

Intense golden color, bouquet characterized by floral and yellow fruit aromas, well integrated the woody notes. On the palate the wine shows structure, complexity and persistence. As a structured white, it matches well with fish or meat dishes that support is particular characteristics and personality.



Grapes

100% TREBBIANO TOSCANO.



Wine making

After a short maceration the first steps of the fermentation are managed in concrete casks with control of the temperature, after this first step the fermentation is completed in French oak tonneaux.



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TREBBIANO TOSCANO

STILL LIFE

IGT Toscana ~ Trebbiano Toscano, 2019



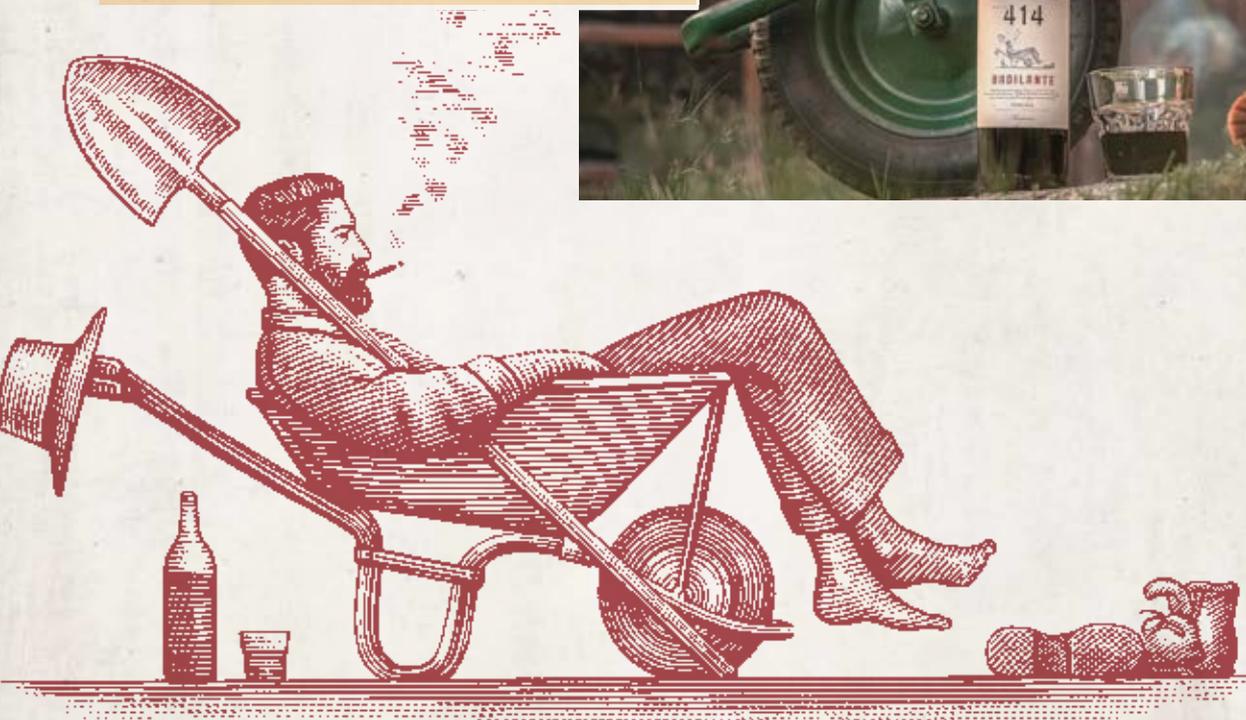
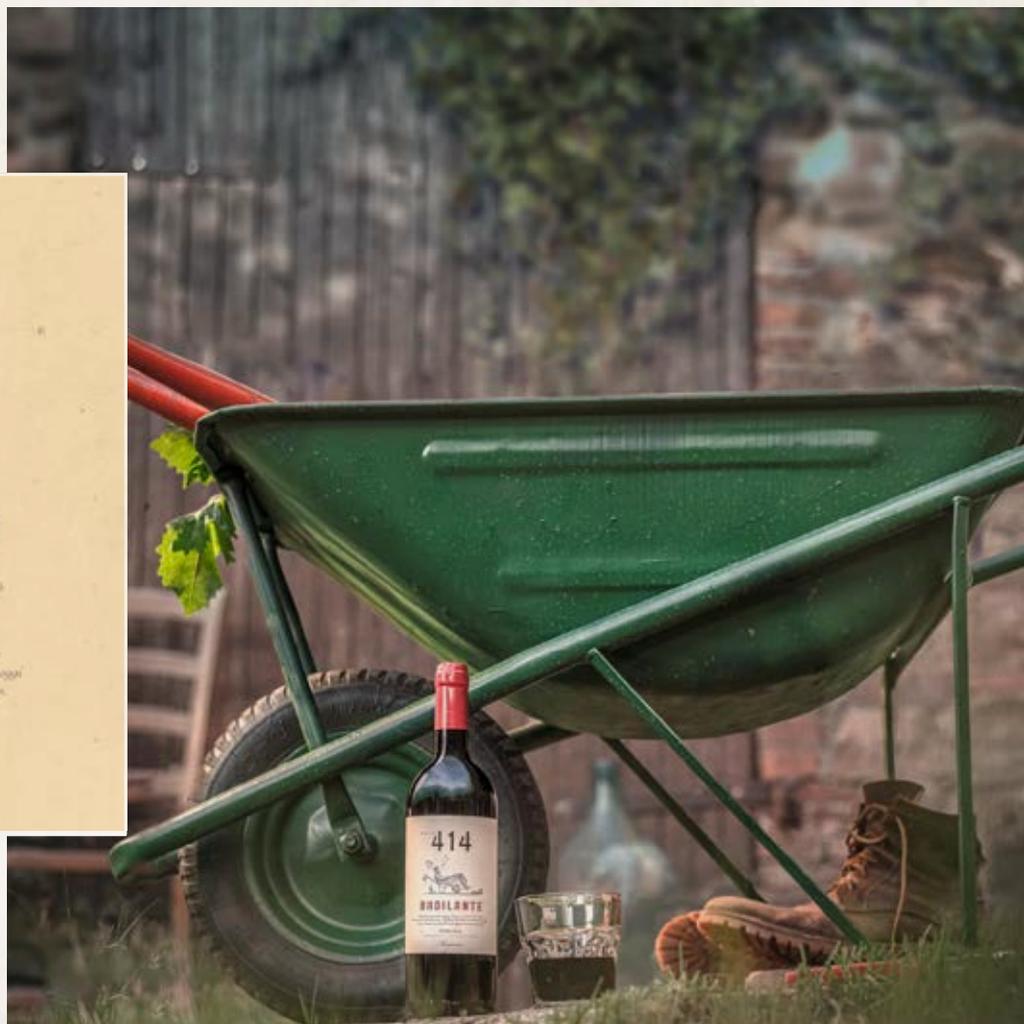
BADILANTE

LABEL

I.G.T Toscana Sangiovese, 2020

*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

TECHNICAL SHEET

I.G.T Toscana Sangiovese, 2020



Grape Harvest dates

Start second week of September.



Maturing and refinement

The wine refines for 12 months in cement casks.



Vineyard

All of the vines are planted at high density (from 6200 to 6500 vines/hectare) and the main training system is the double guyot, the soil is heterogeneous, some vines are on light and sandy soil with neutral pH, and a minor amount in a clay and gravelly soil with higher pH. The medium altitude is 230 mt above seal level.



Bottling

MARCH 2022
50.000 BOTTLES



Time storage

7-8 YEARS



Grapes

100% SANGIOVESE



Organoleptic analysis

The colour is ruby red. The bouquet is characterized by red fruit notes complemented by spicy hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced acidity. Thanks to its versatility Badilante is perfect in combination with informal food or light-medium dishes from Tuscan tradition.



Wine making

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



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BADILANTE

STILL LIFE

I.G.T Toscana Sangiovese, 2020



ALEATICO PASSITO

I.G.T Toscana

LABEL

*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

ALEATICO PASSITO

I.G.T Toscana

TECHNICAL SHEET



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 colour 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.



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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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