

V. DEL BERSAGLIERE

INTRODUCTION

MORELLINO DI SCANSANO D.O.C.G. RISERVA 2018, BIO

*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. -Simone Castelli

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



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TECHNICAL SHEET



MORELLINO DI SCANSANO D.O.C.G. RISERVA 2018, BIO



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 BIO 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 % |
| TOTAL ACIDITY..... | 5,50 G/L |
| NET EXTRACT..... | 30,00 G/L |
| SUGAR..... | 0,5 G/L |



Bottling

FIRST HALF OF JULY 2021
2.000 NUMBERED BOTTLES



Time storage

More than 10 years.

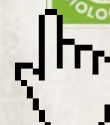


Organoleptic analysis

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.

DOWNLOAD CERTIFICATE



V. DEL BERSAGLIERE

STILL LIFE

MORELLINO DI SCANSANO D.O.C.G. RISERVA 2018, BIO

