PODERE
SAN MICHELE

PODERE SAN MICHELE

"Seventy years of tradition, passion, and quality in the heart of Tuscany"

Set in the splendid frame of Upper Tuscan Maremma, Podere San Michele—nestled among vineyards and olive groves stretching across the plain between the ancient Via Aurelia and the sparkling sea of San Vincenzo—tells a story of over seventy years. It is a story built on dedication to the land, respect for tradition, and love for the fruits that nature bestows upon us. Founded after World War II as a small family farm, today the estate is managed by the third generation, who proudly carries forward the values and techniques handed down over time.

OUR PRODUCTS ARE THE RESULT OF A HARMONIOUS BALANCE BETWEEN NATURE, EXPERIENCE, AND ARTISANAL CARE.

WE OFFER A SELECTION OF:

- Red and White Wines, crafted using traditional methods and aged in the cellar with care and patience.
- Grappa Riserva, distilled from our carefully selected grape pomace.
- Extra Virgin Olive Oil, produced from native cultivars and harvested by hand.

Every product encapsulates the authentic identity of our land and the passion of those who cultivate it every single day. The harvest is still carried out by hand, with the same meticulous care as in the past. Every phase of production follows the natural rhythm of the seasons, with minimal intervention and a deep respect for the environment. The use of sustainable agronomic practices combined with gentle, unforced winemaking guarantees a genuine, expressive, and living product.

Welcome...

PODERE SAN MICHELE

The New Cellar and Tasting Room

Nestled in the heart of the **Etruscan Coast** in San Vincenzo, the new tasting room at **Podere San Michele** was created as a gathering place for wine, culture, and hospitality. Warm and refined, it was designed to enhance every nuance of the sensory experience. Here, guests can embark on a journey of discovery through our wines—an authentic expression of the land and the passion behind them. The warmth of wood, natural lighting, and attention to detail create an intimate, relaxing atmosphere ideal for tasting, learning, and sharing.

Adjacent to the room, an outdoor lounge area furnished with comfortable sofas and armchairs invites you to immerse yourself in the tranquility of the countryside, surrounded by its sounds, aromas, and breathtaking landscape.

Every glass tells a story: that of our vineyards, the patient work in the cellar, and our deep connection to the land. Guided tastings accompany enthusiasts and curious visitors alike through an exploration of aromas, flavors, and traditions, delivering an authentic and emotionally rich experience.

The tasting room is not just a physical space, but an invitation to slow down, listen, and savor time—one sip at a time.

Welcome to Podere San Michele, in the heart of the Etruscan Coast, San Vincenzo.

PODERE
SAN MICHELE

Our Cellar: Where Magic Transforms Grapes into Wine

2
4
6
8
10
12

Our Vines and a Single Land: Syrah, Viognier, Sangiovese, and Cabernet Sauvignon

At Podere San Michele, we carefully cultivate and respect the grape varieties that represent the essence of our production: Syrah, Sangiovese, Viognier, and Cabernet Sauvignon. All vines are grafted onto selected rootstocks—a technique that combines the resistance of the rootstock with the superior quality of noble grape varieties, enhancing vine health, yield, and vineyard longevity.

PODERE SAN MICHELE

Syrah & Viognier

MEDITERRANEAN ELEGANCE AND INTENSITY

Native to the Rhône Valley, Syrah and Viognier have found their ideal terroir at Podere San Michele. The grafted vines adapt perfectly to our stony, well-drained soils, benefiting from a mild microclimate with excellent diurnal temperature variations.

SYRAH CHARACTERISTICS: Medium-sized clusters, dark berries with thick skins rich in anthocyanins.
AROMA PROFILE: Notes of black pepper, wild berries, violets, and liquorice.
IN THE CELLAR: ah is aged in wood, developing body, structure, and complexity.

VIOGNIER CHARACTERISTICS: A white grape variety with thick skins and medium-small, compact clusters.
AROMA PROFILE: Aromas of white flowers and yellow fruit, savory with a long-lasting finish.
IN THE CELLAR: Aged in stainless steel tanks and in the bottle.

Sangiovese

THE AUTHENTIC VOICE OF TUSCANY

As the iconic grape variety of the region, Sangiovese is the beating heart of our tradition. Thanks to grafting on vigorous, resilient rootstocks, the vines achieve greater uniformity in growth and ripening, ensuring consistent grape quality.

VARIETY CHARACTERISTICS: Medium to large clusters, oval berries, thin skins rich in tannins.
AROMA PROFILE: Cherry, plum, violet, with subtle earthy and spicy undertones.
IN THE CELLAR: Sangiovese lends itself to traditional winemaking with aging in large oak casks, yielding a balanced, fresh, and age-worthy wine.

Cabernet Sauvignon

NATURAL VERSATILITY

A red grape variety originating from France, Cabernet Sauvignon is not only one of the most widely planted varieties but also one of the most versatile. It adapts well to various climatic conditions and maintains its organoleptic characteristics in seamless harmony with the terroir.

VARIETY CHARACTERISTICS: Medium-small, well-compacted clusters with highly resistant, blue-black skins displaying purplish hues.
AROMA PROFILE: Red fruit notes such as blackcurrant, blackberry, and plum.
IN THE CELLAR: Produces wines with deep color, rich tannins, and intense aromatic complexity.

Thanks to these grape varieties, Podere San Michele harvests healthy, vigorous grapes that fully express the identity of our land.

Completing Our Product Range

EXTRA VIRGIN OLIVE OIL
A superior category olive oil obtained directly from Frantoio, Moraiolo, and Leccino olive varieties grown on the estate. The olives are hand-picked during the first week of October and immediately delivered to the mill for pressing. The resulting oil is fragrant, smooth, light, aromatic, and low in acidity.

GRAPPA RESERVE
This spirit is distilled from the grape pomace used to produce our IGT Toscana wines. Made from fermented first-press pomace, it is aged in oak casks for 24 months and finished in tonneaux. It delivers an intense, balanced flavor with subtle fruity notes, warm spices, and vanilla on the finish.

PODERE SAN MICHELE

Our Land: Passion, Tradition, and History

Tastings and Cellar Tours

Experience an authentic visit through family stories, the scent of fermenting must, and guided tastings of our products during cellar tours and classic tasting flights.

We offer a range of customizable experiences through partnerships with local personal chefs—from cooking classes and cooking shows to aperitifs, dinners, business breakfasts, and barbecues—all paired with our estate-grown wines and extra virgin olive oil.

Fermentation Vats

PODERE SAN MICHELE

Our Treasures

PODERE
SAN MICHELE

allodio®

Toscana,

indicazione geografica tipica

allodio®

Toscana

indicazione geografica tipica

Viognier

LA TERRA DOVE CRESCONO LE VITI FU ALLODIO "TERRA LIBERA" CHE, NELL'ANTICO DIRITTO GERMANICO INDICAVA PROPRIETÀ PRIVA DI VINCOLI ED ONERI FEUDALI.

Elisir s.a.s. di Baruzzi Gabriele
Imbottigliato all'origine da
Azienda Agricola PODERE SAN MICHELE
di Socci - Socci Sabatini - Società Agricola n.c.
SAN VINCENZO - ITALIA
www.poderesanmichele.it

75 cl e PRODOTTO IN ITALIA 12,5%vol

DICHIARAZIONE NUTRIZIONALE Valori medi per 100 mL 349 kJ / 84 kcal		
Grassi totali	<0,5	g/100 mL
- di cui acidi grassi saturi	<0,1	g/100 mL
Carboidrati totali	1,0	g/100 mL
Zuccheri totali	<0,5	g/100 mL
Proteine totali	<0,5	g/100 mL
Sale (come NaCl)	0,01	g/100 mL

RACCOLTA DIFFERENZIATA

CONTIENE SOLFITI
CONTAINS SULPHITES

PODERE
SAN MICHELE

PODERE
SAN MICHELE

allodio®

SANGIOVESE

Toscana,

indicazione geografica tipica

allodio®

Toscana

indicazione geografica tipica

SANGIOVESE

LA TERRA DOVE CRESCONO LE VITI FU ALLODIO "TERRA LIBERA" CHE, NELL'ANTICO DIRITTO GERMANICO INDICAVA PROPRIETÀ PRIVA DI VINCOLI ED ONERI FEUDALI.

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Zuccheri totali	<0,5	g/100 mL
Proteine totali	<0,5	g/100 mL
Sale (come NaCl)	0,01	g/100 mL

RACCOLTA DIFFERENZIATA

CONTIENE SOLFITI
CONTAINS SULPHITES

PODERE
SAN MICHELE

ALATERNO®

SYRAH

Toscana,
indicazione geografica tipica.

PODERE
SAN MICHELE

ALATERNO®
SYRAH
Toscana
indicazione geografica tipica

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di Socci - Socci Sabatini - Società Agricola n.c.
SAN VINCENZO - ITALIA
www.poderesanmichele.it

75 cl ℮ PRODOTTO IN ITALIA 14%vol

DICHIARAZIONE NUTRIZIONALE		RACCOLTA DIFFERENZIATA
Valori medi per 100 ml:	340 kJ / 80 kcal	BOTTIGLIA - VETRO
	quantità / unità di misura	TAPPO: SUGHERO (FSC) - ORGANICO
Grassi totali	<0,5 g/100 ml	CAPSULA: ALLUMINIO (CIALUME) - ALLUMINIO
- di cui: acidi grassi saturi	<0,1 g/100 ml	VERIFICA LE DISPOSIZIONI DEL TUO COMUNE
Carboidrati totali	1,0 g/100 ml	
Zuccheri totali	<0,5 g/100 ml	
Proteine totali	<0,5 g/100 ml	
Sale (come NaCl)	0,01 g/100 ml	

CONTIENE SOLFITI
CONTAINS SULPHITES

PODERE
SAN MICHELE

LE CORBE

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

PODERE
SAN MICHELE

LE CORBE

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

Elisir s.a.s. di Baruzzi Gabriele
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di Socci - Socci Sabatini - Società Agricola n.c.
SAN VINCENZO (LI) - ITALIA
www.poderesanmichele.it

DICHIARAZIONE NUTRIZIONALE
Valori medi per 100 ml: 340 kJ / 80 kcal

	Quantità	Unità di misura
Grassi totali	< 0,5	g/100 ml
- di cui: acidi grassi saturi	< 0,1	g/100 ml
Carboidrati totali	1,0	g/100 ml
Zuccheri totali	< 0,5	g/100 ml
Proteine totali	< 0,5	g/100 ml
Sale (come NaCl)	0,01	g/100 ml

RACCOLTA DIFFERENZIATA
Bottiglia: Vetro (GL71)- VETRO
Tappo: Sughero (FOR 01)-ORGANICO
Capsula: Alluminio (CAL1060)- ALLUMINIO
(Verifica le disposizioni del tuo comune)

75 cl ℮
PRODOTTO IN ITALIA
14% Vol

Contiene solfiti - Contains Sulphites

Olio
Extra Vergine
di Oliva
TOSCANO
INDICAZIONE GEOGRAFICA PROTETTA

San Vincenzo
TOSCANA - ITALIA
www.poderesanmichele.it

Olio
Extra Vergine
di Oliva
TOSCANO
INDICAZIONE GEOGRAFICA PROTETTA

VALORI NUTRIZIONALI

ITALIA

Azienda Agricola PODERE SAN MICHELE
di Socci - Socci Sabatini Società Agricola n.c.
Via della Caduta n. 3 - San Vincenzo - LI
www.poderesanmichele.it
Conservare in luogo fresco e asciutto al riparo dalla luce e da fonti di calore

Elisir s.a.s. di Baruzzi Gabriele

PODERE
SAN MICHELE

Grappa

TOSCANA
RISERVA

Elisir s.a.s. di Baruzzi Gabriele

DISTILLATO ED IMBOTTIGLIATO PER CONTO DI
PODERE SAN MICHELE DI SOCCI & SABATINI SNC
LOC. CALDUTA 3/A - 57027 SAN VINCENZO (LI)
DA DISTILLERIA DE.TA - BARBERINO TAVARNELLE
ITALIA - CODICE ACCISA IT005FA001255

lt 0,500 ℮ 43% vol

Skilful Gestures

Certain things we still prefer to do by hand, with all the meticulous care they require.

Wax sealing the corks is a mark of craftsmanship and distinction that seals the wine, protecting it over time while lending timeless elegance to the bottle.

PODERE SAN MICHELE

Farmstay

Podere San Michele is the ideal destination for a romantic getaway, a family vacation, or a peaceful business stay—and four-legged friends are always welcome! Its strategic location allows guests to fully enjoy the golden beaches and lively town of San Vincenzo, before retreating to the quiet Tuscan countryside.

Our estate is equipped to welcome you year-round, offering an authentic experience filled with local flavors, aromas, and endless possibilities. It is a place where winemaking traditions meet warm hospitality and a region full of surprises.
Discover charming **historical villages** rich in art and culture, immerse yourself in nature with outdoor **sports,** unwind to the sound of crashing waves, **admire breathtaking landscapes and memorable sunsets,** and indulge in our **exceptional local food and wine selection.** The surrounding area—framed by the beautiful Etruscan Coast—is a true treasure trove waiting to be explored.

PODERE SAN MICHELE

Authentic Tuscan Traditions & Unique Places

Mornings start with the fragrance of local produce:
enjoy a rich breakfast under the cool porch during the summer—the same spot where you can savor traditional Tuscan cuisine.

Our guest rooms feature all modern amenities for a relaxing stay. Warm and bright, each room is named after one of the fine grape varieties grown on our estate: immerse yourself in the warmth of Sangiovese, the freshness of Syrah, or the elegance of Viognier.

Rooms with a private, fully equipped garden nook are perfect for guests traveling with pets or anyone seeking their own private corner of relaxation.

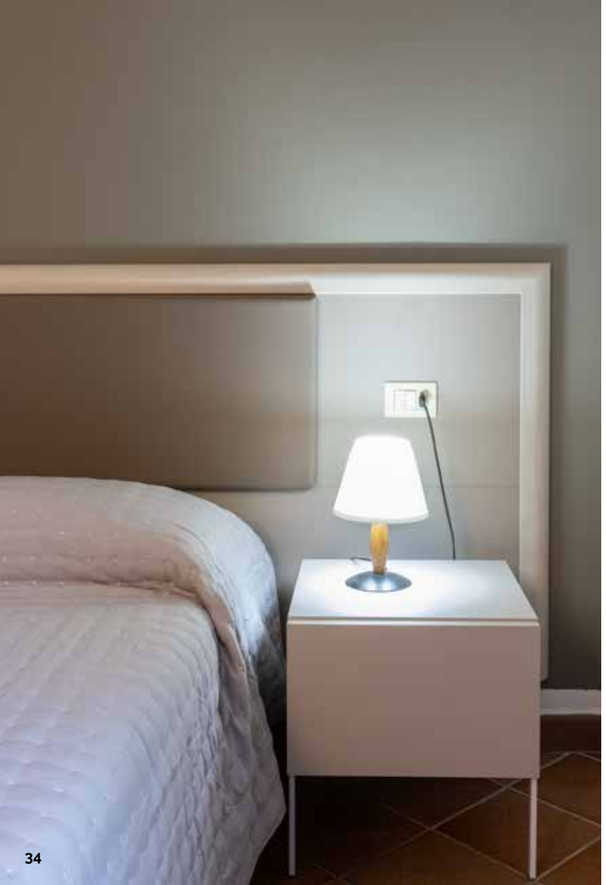
Our guest rooms hold the history of our family: they were created within the spaces of our historic cellar, where we vinified grapes and produced our very first bottles until the late 1990s.

LA VIOGNIER - Digital Detox Room & Annexe (No TV, No Wi-Fi): Rich in real connections. Forget notifications and glowing screens—this room is an invitation to unplug and immerse yourself in absolute calm. Enjoy deep, restful sleep far from digital distraction, along with your own private outdoor relaxation area.

LA SANGIOVESE: A spacious, comfortable double room with a private outdoor relaxation area.

LA SYRAH: A cozy, welcoming double room with a private outdoor relaxation area.

LA CABERNET SAUVIGNON: A family room suitable for a small group of friends or a family of 3 to 5 people, featuring a private outdoor relaxation area.



SAN MICHELE
ALATERNO

PODERE SAN MICHELE

Packaging

Every bottle of wine, olive oil, and grappa we produce is crafted with utmost care—not only in its contents, but also in its presentation. Our packaging is designed to highlight the elegance and quality of our products: premium materials, refined labels, and customized gift boxes showcase our passion and deep connection to Tuscan heritage. Every detail is curated to offer an authentic experience from the very first glance.

PODERE
SAN MICHELE

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