



Podere 29

"Avia Pervia" Primitivo

Ruby red color with violet reflections.

On the nose it has an intense fruity
aroma rich in essences of red fruits.

On the palate it is harmonious
with soft tannins, a true pleasure to drink.

Primitivo 100%

Organic

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| Appellation | Puglia IGT |
| Vineyard | Eight hectares of organic vineyards, utilizing biodynamic principals. Four soil types consisting mainly of white and red clay along with sandy soils, as the vineyards sit close to the Adriatic Sea in Northern Puglia. |
| Vinification | 6 months in stainless steel |
| Pairing | Drink with pizza, burgers, spicy barbecue, and curries. It's remarkably versatile, and can work with everything from roasted lamb, eggplant parmesan, and hearty stews. |

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After WWII, returning soldiers were given plots of land to rebuild their lives with. Plot 29, generations later, gave birth to these organic vineyards along the northern coast of Puglia. Giuseppe Marrano's love of his homeland, passed down from his father and grandfather, is displayed in his convictions towards a natural and sustainable approach, utilizing biodynamic principals, all to celebrate the indigenous varietals of Puglia. A unique blend of four soils, dominated by clay and sand, allow these wines to express their native characteristics to be enjoyed by all.