

Podere 29

Unio

Intense ruby red color with violet reflections typical of Nero di Troia. Long and persistent on the palate with big red fruit and subtle oak notes. Pleasantly dry, velvety tannins with a soft body ready to drink.

Nero di Troia 60%

Primitivo 40%

Organic

Appellation	Puglia IGT
Vineyard	Organic and biodynamic vineyards. Chalk and sandy soils. Hand harvested.
Vinification	2 months in steel, 4 months in French barrels.
Pairing	Pairs beautifully with the local Ragu alla Pugliese, but also with cured meats, rich pastas, BBQ dishes, grilled meats, game and aged cheeses.

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.