

2025 CATALOGUE

AN ANCIENT STORY

A TIMELESS LAND

Winery Boutique

· Wines of Puglia ·

PODERE
29



A UNIQUE LAND

We have been listening
for the rhythm of the
nature, because its
equilibrium is life.

BETWEEN SEA AND SKY

BEING ABLE TO WAIT

*Nature has
its natural flow*

We made a choice: do not irrigate the vineyard. It's all up to the rain: with its cyclic nature, it feeds the soil. Working through the rows is done only with the hoe, avoiding pesticides, according to biodynamic principles. Infact, in our soil, can grow the rocket, that is a natural antiseptic protecting the plants. Everything is spontaneous, made without forcing the slow rhythm of the vine, that blesses us giving back pure grapes full of taste.

We really have learnt
to listen our earth's times.



~ balance

“
My grandfather
told me about a
small vineyard
by the sea...
”

Giuseppe Marrano

I remember of the two of us walking through this sandy field, where the breeze coming from the sea, went brushing the salt mountains. That was an extraordinary moment into an extraordinary landscape. Here, in the same white and clayish soil, with its wild but sweet heart, we had an idea: plant and grow a vineyard, being sure that the earth would reward us for our efforts.



“
I used to believe
and I still
believe in this
land and I have
been cultivating
my passion for
autochthonous
grape variety



**Our roots, our story,
will come from our future**

Being aware of this soil feautures and of the most ancient wine traditions, make us thinking about the grape differently. So, four different kind of soils give value to the authchtonous grape wine, to produce excellent biological wines.



THE SOUL
~
OF THIS
A great Nero di Troia
LAND,
intense, charming, unique.
STRONG BUT
~
GENEROUS

PHILOSOPHY

Winery boutique, more than a wine cellar

Podere 29 wines are the mirror of the farm itself: they are straight, sincere and genuine. We like to think that every wine of ours, contains a piece of Apulia soul, with its flavour and its essence. Tasting them is an amazing experience.



~ Organic

Gelso Nero



NERO DI TROIA

indicazione geografica tipica

Intense ruby color with violet reflections. On the nose it is rich in essences of red fruits, figs, hints of spices like black pepper and hints of cloves.



GRAPES

100% Nero di Troia

SOIL

Frannk sandy

FORM OF CULTIVATION

Espalier

REFINEMENT

6 months in stainless steel

ALCOHOL

13% vol.

YIELD

90 ql.

GELSO NERO

Gelso d'Oro



NERO DI TROIA

indicazione geografica tipica

Intense ruby red, aromas of black berry fruit with cocoa, cinnamon, cumin and juniper tones. full bodied in the mouth with a balanced and very long finish.

GRAPES

100% Nero di Troia

SOIL

Frannk sandy

FORM OF CULTIVATION

Espalier

REFINEMENT

8 months in oak barrels

ALCOHOL

14% vol.

YIELD

75 ql.

GELSO D'ORO



LE COLLEZIONI

Duna



SUSUMANIELLO

indicazione geografica tipica

Intense ruby red in color with purple highlights. Very pronounced fruity notes, particularly wild berries (blackberry, black cherry, plum), along with spicy and floral notes. Good acidity, with tannins present but characterized by a pleasant softness, persistent, and a characteristic savory note.

GRAPES

100% Susumaniello

SOIL

Franco Argilloso

FORM OF CULTIVATION

Espalier

REFINEMENT

8 mesi in acciaio

ALCOOL

13,5% vol.

YIELD

90/ q.li

Duna Susumaniello



Duna

SUSUMANIELLO

indicazione geografica tipica

Susumaniello's skin contains high levels of anthocyanins, giving it an intense, dark colour. On the nose red fruits, among which plum stands out, herbaceous notes with a spicy return.

Excellent complexity and structure on the palate, with an elegant tannin that lends itself to long aging. Balanced and very long finish.

GRAPES

100% Susumaniello

SOIL

100% Sandy

FORM OF CULTIVATION

Alberello

REFINEMENT

9 months in tonneaux

ALCOHOL

15% vol.

YIELD

60 q.li



DUNA

Avia Pervia

PRIMITIVO

indicazione geografica tipica

Ruby red color with violet reflections. On the nose it has an intense fruity aroma rich in essences of red fruits. In the mouth warm harmonious with a soft body ready to drink.

GRAPES

100% Primitivo

SOIL

Frannk sandy

FORM OF CULTIVATION

Espalier

REFINEMENT

6 months in stainless steel

ALCOHOL

13,5% vol.

YIELD

90 ql.

AVIA PERVIA



Unio

NERO DI TROIA E PRIMITIVO PUGLIA

indicazione geografica tipica

Intense ruby red color with violet reflections typical of Nero di Troia. Deciduous, long and persistent thick palate. Pleasantly dry, velvety tannic with a soft body ready to drink.

GRAPES

60% Nero di Troia, 40% Primitivo

SOIL

Frannk sandy

FORM OF CULTIVATION

Spurred cordon espalier

REFINEMENT

2 months in steel, 4 months in French barriques

ALCOHOL

13,5% vol.

YIELD

100 ql.

UNIO



Gelso Bianco



FIANO MINUTOLO

indicazione geografica tipica

From the beautiful intense straw yellow color and honey it expresses intense aromas on the nose where the flavors of white pulp fruit with tropical scents dominate. In the mouth it highlights a "three-dimensional profession" thanks to its structure, acidity and aromatic richness that enhance breadth, length and depth.

GRAPES

100% Fiano Minutolo

SOIL

Frannk sandy

FORM OF CULTIVATION

Espalier

REFINEMENT

6 months in stainless steel

ALCOHOL

12% vol.

YIELD

80 ql.

GELSO BIANCO



Gelso Rosa



NERO DI TROIA

indicazione geografica tipica

Raspberry-colored, the nose is dominated by notes of cherry, black cherry and violets. Very elegant wine with a persistent floral finish of great freshness and minerality.

GRAPES

100% Nero di Troia

SOIL

Frannk sandy

FORM OF CULTIVATION

Spurred cordon

REFINEMENT

6 months in stainless steel

ALCOHOL

12,5% vol.

YIELD

90 ql.

GELSO ROSA



LE COLLEZIONI

Salina

Edizione Limitata

CHARDONNAY
indicazione geografica tipica

Dal colore giallo paglierino intenso e vivace si presenta al naso con profumi intensi persistenti, con note floreali e frutta a polpa bianca. In bocca si presenta un vino di grande freschezza e mineralità, con un leggero retrogusto sapido e fruttato.

GRAPES

100% Chardonnay

SOIL

Franco Argilloso

FORM OF CULTIVATION

Espalier

REFINEMENT

Fermentation in Barriques

ALCOOL

13,5% vol.

YIELD

100/ q.li

Chardonnay Edizione Limitata



Salina

CHARDONNAY

indicazione geografica tipica

Intense and lively straw yellow in color, it presents on the nose with intense persistent aromas, with floral notes and white pulp fruit. In the mouth it presents a wine of great freshness and minerality, with a slight savory and fruity aftertaste.

GRAPES

100% Chardonnay

SOIL

Frannk sandy

FORM OF CULTIVATION

Espalier

REFINEMENT

6 months in stainless steel

ALCOHOL

12,5% vol.

YIELD

90 ql.



SALINA







A UNIQUE LAND

Where we are

how to find us



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