



VINITY
WINE COMPANY

Poderi San Lazzaro

Offida Passerina, "Corolla"

The Passerina grape is an historic grape of the Marche region. It transforms into a wine of distinctly individual character that sets it apart from many traditional white wines of the world today.

Appellation: Offida Passerina DOCG

Type: White, dry

Varietal: 100% Passerina

Tasting Notes

Color: Light straw color.

Bouquet: Ranging from citrus to durian fruit to sage and pine.

Taste: Medium to full body with nice acidity.

Pairings: With sheep's milk cheeses, poultry, olive ascolane (deep-fried breaded olives stuffed with meat), roasted fish with lemon and anchovy, linguine alla vongole (pasta with clams), butterflied chicken with lentils, and poached fish.

Vineyard Notes

Production area: Commune of Offida, in the Marche region of Central Italy.

Vineyard: 500 feet above sea level with a density of 1,800 vine per acre.

Training System: Guyot.

Soil type: Predominantly clayey.

Vine density: 4000 vines per hectare (1,800 per acre).

Harvest: Hand-picked at the end of September.

Yield: About 2.7 tons per acre.

Winemaking Notes

Vinification: After harvest and de-stemming, the grapes are pressed softly and the juice separated from the skin. After temperature-controlled fermentation at 60 to 68° F (18 to 20° C), the wine rests on the lees for four to five months, with a monthly battonage. It is bottled after light filtering.

Aging: Three months in the bottle.

Winemaker: Paolo Capriotti.

Bottles produced: 6000 btls



Poderi San Lazzaro began when Lorenzo Capriotti purchased a farm in the hills of Offida. The property was an excellent location for viticulture atop a hill 290 meters above sea level and only 15 kilometers (9 miles) from the Adriatic Sea and 25 kilometers (15 miles) from the Apennine mountains. Lorenzo began by planting vineyards of Montepulciano, Sangiovese and Passerina grapes.

Paolo Capriotti, with his wife Elisetta, took over in the farm and winery in 2003. They added a modern wine making facility in 2012 and expanded the amount of Passerina vines and added Pecorino and Grenache vineyards in the area around the winery. The estate now organically farmed has 9.5 hectares of vineyards with plots between 15 and 60 years-old, two hectares of olive trees and two more of forest.