



# VINITY

WINE COMPANY

## Poderi San Lazzaro

### Offida Rosso, "Grifola"

Offida was once part of the Rosso Piceno DOC but received its own classification in 2001. They were further promoted to full DCG status in June 2011. Offida Rosso requires a minimum 85% Montepulciano. The remainder can be up to 15% other authorized red varietals from the province of Ascoli Piceno. They must be aged for at least 24 months before release. Of this, 12 months must be spent in barrel.

**Appellation:** Offida Rosso DCG

**Type:** Red, dry

**Varital:** 100% Montepulciano

**Certified Organic**

#### Tasting Notes

**Color:** Intense ruby red color with purple hues. Shiny and impenetrable.

**Bouquet:** Intense nose with broad notes of cherries, cinnamon, cloves, cocoa and leather.

**Taste:** Powerful mouthfeel with good acidity and smooth tannins. A very well balanced wine. Beautiful and elegant now or enjoyed in several years.

**Pairing:** Braised and roasted meats. Pasta with hearty red meat sauces.

#### 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:** Spurred Cordon.

**Soil type:** Calcareous clay.

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

**Harvest:** Hand picked first in mid October.

**Yield:** Approximately 50 quintals per hectare.

#### Winemaking Notes

**Vinification:** Submerged-cap with frequent pump-overs daily for ten to fifteen days at 77 to 86 F (25 to 30 C).

**Aging:** Sixteen months in new French oak barrique in which malolactic conversion occurs naturally. Aged six months in bottle before release.

**Winemaker:** Paolo Capriotti.

**Bottles Produced:** 6000



*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.*