



VINITY
WINE COMPANY

Poderi San Lazzaro Extra Virgin Olive Oil

The San Lazzaro Estate is located near the village of Offida, on the Eastern-Central coast of Italy, at an elevation of 900 feet above the Adriatic Sea. This treasured area of the Marche has an historical predilection to olive oil and red wine production from indigenous olive varieties like Carvignola and Sargano. Shaping the estate into one of the finest and most innovative in the Marche region, Paolo Capriotti and his father, Lorenzo, work to tend both the vineyards and olive trees in this agriculturally thriving and pristine land. The estate olive oil of Poderi San Lazzaro is made with three main olive varieties, **Leccino**, **Carboncella** and **Sargano**.

As with their vineyards, careful attention is given to hand pruning and harvesting techniques to achieve top quality fruit. Harvested by hand “pre invaiatura” at the instant the olives are perfectly green and ripe, before turning black and pressed with care, this is an extra virgin olive oil of the highest quality.

One of the main factors that determines the quality of the **Olio Nuovo** or “New Oil” is the timing of the harvest. To achieve the best results, the olives are hand picked early in the season between mid September and the beginning of October. This early harvesting method yields a fresher, more brilliant green color, reflective of the captured essential essence and flavor of the ripe, green olive. This early picking produces a lower yield (around 10%) while most commercial oil olive producers tend to pick much later to achieve a higher production yield. The technique used for making this oil involves the addition of cold water, which results in a lower yield, but ensures freshness, prevents oxidation and maintains a very low acidity in the finished oil. This careful production process captures the richest concentration of the healthy and beneficial elements offered by the olive.

Initially, the flavor is fruity and slightly pungent, all signs of correctly pressed olives. With time, the flavor will soften and become increasingly silky.

This extra virgin olive oil is best when used to enhance the flavors of grilled or poached fish and meats.

Certified Organic



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.