



VINITY
WINE COMPANY

Poderi San Lazzaro

Offida Pecorino, "Pistillo"

The Pecorino 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. The Offida DOC is the only DOC-level appellation for the varietal Pecorino.

Appellation: Offida Pecorino DOCG

Type: White, dry

Varietal: 100% Pecorino

Certified Organic

Tasting Notes

Color: Golden.

Bouquet: Rich and varied, ranging from citrus, durian fruit, lemon and pine to honeyed jasmine floral notes.

Taste: Rich in texture and body.

Pairing: Pairs well with seafood, appetizers, pecorino cheese and walnut bread, steamed white fish with ginger, chicken thighs with roasted red pepper and onion, and oven-roasted fish or pork.

Vineyard Notes

Vineyard: 500 feet a.s.l. on a northern exposure. Vine density; 1,800 vine per acre. Average vine age: 5 years old.

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

Training System: Guyot.

Soil: Mainly calcareous clay.

Harvest: Hand picked in mid September.

Yield: About 2.6 tons per acre.

Winemaking Notes

Vinification: Controlled temperature of 15-20°C (59-68°F) for a period of two weeks. Racking is followed by aging.

Aging: 70% in stainless steel tanks and 30% in large (30hl) Slavonian oak barrels.

Winemaker: Paolo Capriotti.



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.