



VINITY
WINE COMPANY

Poderi San Lazzaro

Marche Sangiovese, "Polesio"

Sangiovese is an amazing grape. It can make wines that are light and fresh as well as wines that are deep, rich and powerful. But whether they are easy-to-drink or contemplative they sing with Italian-style dishes. Polesio is somewhere in the middle, pretty much everyone likes it, but it is not simple. Poderi San Lazzaro makes this great everyday wine at an every day price.

Appellation: Marche Sangiovese IGT

Type: Red, dry

Varietal: 100% Sangiovese

Certified Organic

Tasting Notes

Color: Intense ruby red color.

Bouquet: It has medium intensity, fresh flowers with slightly smoky notes on the nose.

Taste: On the palate, the wine is elegant, with soft, mature tannins and a finish of good complexity and mineral notes.

Pairings: Pasta with red sauces, pizza, burgers and hot sandwiches.

Vineyard Notes

Vineyard: 500 feet a.s.l. with a northwestern/western exposure and a density of 1,600 vines per acre. Average vines age 10/15 year old.

Training System: Spurred Cordon.

Soil: Mainly calcareous clay.

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

Harvest: Hand picked last 10 days of September.

Yield: About 3.6/4.0 tons per acre.

Winemaking Notes

Vinification: Submerged cap with frequent pumpovers each day for 5-7 days at temperatures of 22-25 degrees Celsius (72-77 degrees Fahrenheit). After racking, aging in stainless steel tanks, where the malolactic fermentation develops naturally.

Aging: In stainless steel tanks for about 6 months.

Winemaker: Paolo Capriotti.

Bottles Produced: 20,000.



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.