



Podere San Lazzaro Marche Bianco Briscolo

Overview

- Perched on the rolling hills of Offida, halfway between the Adriatic and the Apennines, Poderi San Lazzaro has been coaxing life from these ancient clay soils for generations. Briscolo is their house Pecorino — the wine Paolo and Elisetta pour at their own table, and now yours.
- Pecorino is a grape of contradictions: wildly aromatic yet structured, generous yet taut; in the glass it shines a bright straw gold. The nose is immediate and expressive — white peach, lemon zest, fennel frond, and a hint of almond blossom. On the palate it's lively with characteristic Marche salinity cutting through the fruit like a sea breeze. The finish is long, mineral and rich.
- Farmed organically, made with as little intervention as the vintage will allow, and bottled with the kind of honest ambition that defines this corner of central Italy.

Appellation: Marche Bianco IGT

Type: White, dry

Varietals: 100% Pecorino

Winemaking and Vineyard Notes

Vineyard: 290 meters above sea level

Training System: Guyot.

Soil: Predominantly clay with limestone influence.

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

Fermentation: Pressing, cool fermentation in stainless steel.

Aging: 4-6 months in stainless steel.

Filtration and Bottling: Light filtration for clarity and stability.

Tasting Notes

Color: Pale straw to light yellow

Bouquet: Brimming with citrus zest and green apple. Herbal nuance and a strong mineral finish.

Palate: Lively acidity on the palate; clean, saline finish with citrus and floral notes.

Food Pairing

Shellfish, sushi and sashimi, chicken, seafood primi piatti and soft cheeses.



Poderi San Lazzaro winery began with Lorenzo Capriotti, who after years of hard work was able to purchase 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, from the Adriatic Sea and 25 kilometers 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 embraced organic farming and winemaking.