



Poderi San Lazzaro Marche Rosato Elisé

Overview

- This wine has a name and a story. Elisetta is Paolo's wife, his partner in the vineyard and in life, and the person without whom none of this would exist.
- Made from Grenache grown on the organic clay hillsides of Offida, Elisetta is fermented cool in stainless steel to preserve every drop of freshness and fragrance. In the glass it's a deep luminous pink — the colour of a Marche sunset over the Adriatic. The nose blooms with rosehip, hibiscus, red currant and pink grapefruit, and the palate follows through with a silky, dry crispness and a long mineral finish that speaks quietly of the ancient soils beneath.

Appellation: Marche Rosato IGT

Type: Rosé, dry

Varietals: 100% Grenache

Winemaking and Vineyard Notes

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

Vineyard: 500ft. a.s.l. on a northern exposure.

Vine Density: 4,000 vines per hectare (1,800 vines per acre).

Average vine age: 5 years old.

Training System: Spurred cordon.

Soil: Mainly calcareous clay.

Yield: Approximately 70 quintals.

Harvest: Hand-picked at the end of September.

Vinification: Quick pressing followed by white wine-making method under controlled temperature of 16-18° C (60-64° F).

Aging: In stainless steel vats.

Bottles produced: 2000 per year

Winemaker: Paolo Capriotti.

Tasting Notes

Color: Brilliant ruby red with pink highlights.

Bouquet: Crisp and mineral with hints of cherries and watermelon.

Palate: Savory with delicate red fruit notes and a crisp mineral finish.

Food Pairing

Antipasti, bruschetta topped with tomato, garlic and basil, pasta with cheese or cream sauce, egg dishes, leafy salads with fall fruits, salmon dishes, poultry, spicy Asian dishes and soft cheeses like Camembert or Brie.



Poderi San Lazzaro 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.