



Podere San Lazzaro Offida Rosso Grifola

Overview

- In the hands of Paolo Capriotti, farmed organically on 40-year-old vines in the clay-rich hills above Offida, Grifola is the crown jewel of Poderi San Lazzaro.
- Harvested by hand in mid-October at peak ripeness, fermented slowly on skins, then aged for sixteen months in French oak barriques, this is a wine that earns its depth. In the glass it's an inky, impenetrable ruby-violet, dense with intent. The nose opens with dark cherry, plum, and wild bramble before giving way to layers of cinnamon, clove, cocoa, and a trace of leather and Mediterranean scrub. On the palate it's commanding but never heavy — great acidity lifts the dark fruit, tannins are smooth and purposeful, and the finish goes on long after the glass is empty.

Appellation: Offida Rosso DOC

Type: Red, dry

Varietals: 100% Montepulciano

Winemaking and Vineyard Notes

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

Vineyard: 500 feet above sea level with a density of 1,800 vine per acre.

Training System: Spurred Cordon.

Soil type: Calcareous clay.

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

Harvest: Hand picked in mid-October.

Yield: About 2.2 tons per acre

Aging: Sixteen months in new French oak barrique in which malolactic conversion occurs naturally. Aged six months in bottle before release.

Winemaker: Paolo Capriotti.

Bottles Produced: Only 6,000 per vintage.

Tasting Notes

Color: Intense ruby red color with purple hues. Shiny and impenetrable.

Bouquet: Intense nose with broad notes of cherries, cinnamon, cloves, cocoa and leather.

Palate: Powerful mouthfeel with good acidity and smooth tannins. A very well balanced wine. Beautiful and elegant now or enjoyed in several years.

Food Pairing

Braised and roasted meats. Pasta with hearty red meat sauces.



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.