



Poderi San Lazzaro Offida Passerina Corolla

Overview

- Passerina belongs to Le Marche — to these particular hills, this particular clay, this particular dance of sea breeze and mountain air. Corolla is its purest expression from one of Italy's most prized appellations in the province of Ascoli Piceno.
- Paolo and Elisetta tend their Passerina vines organically on the sun-facing slopes above Offida, harvesting by hand in late September when the grapes have found their balance between ripeness and bite. Fermented cool in stainless steel and rested on its lees, the wine needs nothing more than time and a cold glass.

Appellation: Offida Passerina DOCG

Type: White, dry

Varietal: 100% Passerina

Winemaking and Vineyard Notes

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

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

Training system: Guyot.

Soil type: Predominantly clayey.

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

Harvest: Hand-picked at the end of September.

Yield: About 2.7 tons per acre.

Vinification: After harvest and de-stemming, the grapes are pressed softly and the juice separated from the skin. After temperature-controlled fermentation at 60 to 68° F (18 to 20° C), the wine rests on the lees for four to five months, with a monthly battonage. It is bottled after light filtering.

Aging: 3 months in the bottle.

Winemaker: Paolo Capriotti.

Bottles Produced: 6000 btls.

Tasting Notes

Color: Bright straw gold with a faint green glint.

Bouquet: Pineapple, ripe lemon, white peach, and a drift of wild herbs from the hillside.

Palate: On the palate it's lively and generous, with a mouthwatering freshness and that characteristic Adriatic salinity threading through to a clean, lingering finish.

Food Pairing

Grilled fish, shellfish, fresh goat's cheese, or a simple plate of antipasti.



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.