



Poderi San Lazzaro Offida Pecorino Pistillo

Overview

- Pecorino is one of Italy's great rediscoveries — a native white grape that nearly disappeared, saved by the stubborn devotion of a handful of growers in the clay hills of Le Marche. At Offida, where the Adriatic breeze meets the cool air rolling down from the Apennines and under the expert craft of Paolo Capriotti, it reaches its fullest expression. Pistillo is the proof.
- Certified organic, hand-harvested at peak ripeness, and vinified with quiet precision — fermented cool in stainless steel, then aged on its lees with a touch of oak barrique to add depth without obscuring the grape's wild, singular character.

Appellation: Offida Pecorino DOP

Type: White, dry

Varietal: 100% Pecorino

Winemaking and Vineyard Notes

Vineyard: 500 feet a.s.l. on a northern exposure. Vine density; 1,800 vines per acre.

Average vine age: 5 years old.

Production area: Comune of Offida in Le Marche.

Training System: Guyot.

Soil: Mainly calcareous clay.

Harvest: Hand picked in mid September.

Yield: Approx. 60 quintals/hectare.

Production: Approx. 6,000 bottles annually.

Vinification: Fermented in stainless steel at 16–18°C with bâtonnage through spring. Racking is followed by aging.

Aging: 70% in stainless steel tanks and 30% in large (30hl) Slavonian oak barrels.

Winemaker: Paolo Capriotti.

Tasting Notes

Color: Deep, luminous golden yellow.

Bouquet: Lime zest, golden apple, acacia blossom, and a compelling streak of flint and mineral.

Palate: Simultaneously soft and electric — rich texture, bright salinity, and a finish with real structural grip and length.

Food Pairing

Grilled fish, shellfish, roasted vegetables, or delicate white meats like veal or chicken; equally at home alongside a creamy risotto or a plate of aged pecorino cheese.



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.