



## Podere San Lazzaro Rosso Piceno Superiore Podere 72

### Overview

- From the coastal hills of the Marche, Podere 72 from Poderi San Lazzaro captures the energy and depth of Montepulciano grown just steps from the Adriatic breeze. Sourced from a single hillside parcel, it reflects a focused, site-driven approach where careful farming and low yields bring clarity and intensity to the glass.
- Ripe black cherry, plum, violets, and subtle spice unfold over a structured yet vibrant palate, supported by fine tannins and a saline-tinged freshness. Both powerful and refined, it is a wine that speaks clearly of place—marrying coastal influence with the depth and seriousness of old-vine Montepulciano.

**Appellation:** Rosso Piceno Superiore DOC

**Type:** Red, dry

**Varietals:** 50% Montepulciano, 50% Sangiovese

### Winemaking and Vineyard Notes

**Vineyard:** 500 feet a.s.l. on a western exposure.

**Vine density:** 1,800 vine per acre. Average vine age: 36 years old.

**Training System:** Guyot.

**Soil:** Mainly calcareous clay.

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

**Harvest:** Handpicked first 10 days of October

**Yield:** About 2.6 tons per acre

**Vinification:** Submerged cap with frequent daily pumpovers for a period of 6-8 days at 25-30 degrees Celsius (77-86 degrees Fahrenheit). Racking is followed by aging in oak barrels with natural malolactic fermentation.

**Aging:** 16 months in French oak barriques, then 6 months in bottle before release.

### Tasting Notes

**Color:** Bright ruby red.

**Bouquet:** Red cherry, wild strawberry, cranberry, Mediterranean herbs, and subtle earthy spice.

**Palate:** Juicy and vibrant, showing lively acidity, soft tannins, and a distinct saline, mineral undertone. A savory finish adds depth and persistence while maintaining a fresh, coastal energy.

### Food Pairing

Best with simple, flavorful dishes like grilled sausages, roast chicken with herbs, or pizza and rustic tomato-based pastas where its bright acidity and juicy red fruit can cut through richness. It also pairs beautifully with lightly aged cheeses and Mediterranean fare, echoing its savory, coastal character and subtle herbal edge.



**Poderi San Lazzaro winery** began with Lorenzo Capriotti, Pwho 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.