



Poderi San Lazzaro Marche Sangiovese Polesio

Overview

- Sangiovese is Italy's great wanderer — at home from Tuscany to Umbria to the Adriatic coast. But plant it in the clay hills above Offida, farm it organically, and let Paolo Capriotti have his way with it, and something quietly special happens. Polesio is that something.

Appellation: Marche Sangiovese IGT

Type: Red, dry

Varietal: 100% Sangiovese

Winemaking and Vineyard Notes

Vineyard: 500 feet a.s.l. with a northwestern/western exposure and a density of 1,600 vines per acre. Average vines age 10-15 years old.

Training System: Spurred Cordon.

Soil: Mainly calcareous clay.

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

Harvest: Hand picked last 10 days of September.

Yield: About 3.6/4.0 tons per acre.

Vinification: Submerged cap with frequent pumpovers each day for 5-7 days at temperatures of 22-25 degrees Celsius (72-77 degrees Fahrenheit). After racking, aging in stainless steel tanks, where the malolactic fermentation develops naturally.

Aging: In stainless steel tanks for about 6 months.

Alcohol: 14% vol

Winemaker: Paolo Capriotti.

Bottles Produced: 20,000 annually.

Tasting Notes

Color: Bright ruby red.

Bouquet: It has medium intensity, fresh flowers with slightly smoky notes on the nose.

Palate: Fresh and floral — violets, wild red berries, and a faint smoky lift.

Food Pairing

Perfect with pasta, pizza, grilled meats, or a simple board of charcuterie and good bread.



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.