



VINITY  
WINE COMPANY

## Poderi San Lazzaro

### Offida Pecorino Colle San Giusto

#### Overview

- High on the Offida hillsides—where the Apennines tower and the Adriatic whispers just 15 kilometers away—this organic Pecorino finds its voice. Golden, aromatic, and unapologetically alive, it captures the mineral breath of Central Italy's most singular white wine. Rich citrus and lemon curd frame the center, with notes of honeyed jasmine. Underneath it all: flint, green apple, and the flinty grip of clay-rich soil. Soft on the tongue, firm in character, and a wine truly of place from the Offida appellation - Pecorino's only DOC-level home.

**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:** Commune of Offida in Le Marche.

**Training System:** Guyot.

**Soil:** Clay and limestone.

**Harvest:** Hand picked in mid September.

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

**Aging:** 4 months — 80% stainless steel, 20% barrique (Slavonian oak)

#### Tasting Notes

**Color:** Intense, luminous golden yellow

**Bouquet:** Complex and refined bouquet with notes of citrus, lime, lemon curd, green apple, peach pit, acacia flowers, and hints of honeyed jasmine. Mineral flint character.

**Palate:** Dry, crisp, and aromatic with soft texture and good structure. Multi-layered with savory depth. Mineral minerality carries through to a long, harmonious finish.

**Alcohol:** 14% ABV

#### Food Pairing

Pairs beautifully with fresh seafood, grilled white fish, oysters, and shellfish. Also excellent with roasted chicken, delicate pork preparations, vegetable-forward dishes, pecorino cheese, and Mediterranean appetizers.



**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.