



VINITY
WINE COMPANY

Poderi San Lazzaro Vermouth di Offida

Overview

- A modern Italian classic from the heart of the Marche. Made by Poderi San Lazzaro in Offida—between the Adriatic and the Apennines—this vermouth begins with an unusual twist: a rosé base wine pressed from estate-grown Grenache, then fortified and infused with botanicals in collaboration with acclaimed aromatist Oscar Quagliarini. The result glows a distinctive brick-rose in the glass and opens with bold aromas of gentian, rhubarb, and orange peel. The palate makes a real impression—warm and harmonious, with a beautifully judged balance between bitter and sweet, all carried by a lively freshness that keeps it bright. Serve it chilled over ice with a twist of orange as an aperitivo, reach for it as an elegant after-dinner pour, or stir it into your favorite cocktail. Vermouth, reimagined from the Piceno hills.

Tasting Notes

Color: Brick-rose (rosa mattone).

Nose: Decisive notes of gentian, rhubarb, and orange peel.

Palate: Warm and harmonious, with a perfect balance between the bittering and sweet elements.

Alcohol: 22% ABV

Serving: An elegant, refined after-dinner drink; also excellent chilled over ice with an orange twist as an aperitivo, or in cocktails



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.