VINITY
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Poderi San Lazzaro
Trebbiano Macerato



BIOLOGICO

Overview

- In the rolling hills of Offida, a few miles from the Adriatic, Paolo Capriotti and Elisetta Carosi farm their family's vineyards organically. For this wine, they let Trebbiano rest on its skins like a red wine. The result is a glowing, golden-amber white with real texture and personality.

Appellation: Marche Bianco IGT

Type: White, dry

Varietal: 100% Trebbiano

Winemaking and Vineyard Notes

Vineyard: 9 hectares total (estate).
Production area: Commune of Offida in Le Marche.
Training System: Approx. 290m (950ft) above sea level.
Soil: Clay and limestone.
Harvest: Hand picked in mid September.
Vinification: Harvested by hand in full maturity and crushed and fermented with spontaneous fermentation with the point peels the wine remains in maturation in maceration with the skins for about 150 days from September to February.
Aging: Transferred without pressing the skins that are inside the wine remains in aging in cement tanks for about six months. It is bottled the fall following the harvest and remains in the bottle for about six before being put on the market.



Tasting Notes

Color: Golden amber with orange highlights.
Bouquet: The nose shows dried apricot, orange peel, chamomile, wildflower honey and dried herbs.
Palate: Medium-bodied and textured, with a light tannic grip, bright acidity, and a savory, saline finish.
Serving Temperature: 12–14°C (54–57°F); a touch warmer than a typical white
Alcohol: 13.5%

Food Pairing

Porchetta, roast pork or chicken, aged pecorino, fritto misto, mushroom dishes, and spiced or curry-based dishes.

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.

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