



Poderi San Lazzaro - Marche Sangiovese, "Polesio"



Certified Organic

Appellation: Marche Sangiovese IGT
Type: Red, dry
Grape Variety: 100% Sangiovese
Region: Marche

Vineyard: 500 feet a.s.l. with a northwestern/western exposure and a density of 1,600 vines per acre. Average vine age 10/15 year old.
Training System: Spurred Cordon
Soil: Mainly calcareous clay
Vine density: 4000 vines per hectare (1,800 per acre)
Harvest: Hand-picked last 10 days of September
Vineyard Notes: **Yield:** About 3.6/4.0 tons per acre

Winemaking Notes: **Vinification:** Submerged cap with frequent pump-overs 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.
Winemaker: Paolo Capriotti
Bottles Produced: 20.000

Tasting Notes: **Color:** Intense ruby red color.
Bouquet: It has medium intensity, fresh flowers with slightly smoky notes on the nose.
Taste: On the palate, the wine is elegant, with soft, mature tannins and a finish of good complexity and mineral notes..
Food Pairings: Pasta with red sauces.
