

Terre di San Rocco is a small cellar, who choose the quality in favour of the quantity: for this reason we dedicate to maintain and preserve the natural characteristic of our wines by keeping a low yield.

Our vineyards “ Terre di San Rocco” are located in Roncade, near Treviso, between the Venetian lagoon and Montello hills. An area with ideal temperatures and characterized by an high temperature range between day and night, conditions that enhance the maturation of the grapes.

In this frame, illuminated by the sun and caressed by the breezes, we cultivate White Pinot, Grey Pinot, Chardonnay, Merlot and Cabernet Franc.

Our work is continuous and meticulous in the care of the vineyards, respecting the natural cycles of plant and its fruits, in order to obtain a really natural product. In late July, the grapes are thinned out by selecting 4-5 clusters per plant with a final yield of 50 qt. per ha. In this way the grapes left on the plants will receive more nourishment from the plant and the soil itself, ensuring persistent and distinctive flavours and aromas.

Between the beginning of August and the end of September, takes place the handmade harvest with special care on grape selection: only the perfectly ripe grapes with excellent sun exposure will be picked up, placed carefully in the baskets and brought directly in the cellar, surrounded by vineyards, where the bunches are worked while they still smells of nature. This is very important to avoid pre fermentation.

In the cellar, skilled hands make the last selection of the grapes before to proceed with the vinification under controlled temperature, to maintain unchanged all the properties and organoleptic qualities.

The fining for white and red wines, is made in stainless steel tanks for 12-16 months, before the bottling of Pinot Grigio, Merlot and Cabernet Franc and the Tirage for bottles dedicated to our Classic Method which rest for at least 36 months with their yeasts, while for a selection of red wine, especially for merlot, we foresee the ageing on oak barrels, giving intense and long lasting flavours that continue over time, expressing personality and characteristics.

Thanks to this strict control of all steps, we obtain a genuine product, excellent, full of pleasant aromas and flavours that enchant those who can taste it.

WINE EXCELLENCE

The collection of Terre di San Rocco wines:

Pinot Grigio delle Venezie Doc, Pinot Grigio Macerato delle Venezie Doc, 18:00-20:00 is our new APERITIVO Wines in White, Rosato and Red variant, Merlot IGT Veneto, Merlot Riserva IGT Veneto, Cabernet Franc IGT Veneto and Classic Method of Chardonnay brut and Extra Brut, Classic Method of Pinot Bianco Brut, Classic Method of Pinot Grigio Brut (Maria Vittoria), Classic Method of Pinot Bianco Sur Lie Brut

Bottle produced: 120000-150000 per year

Terre di San Rocco is chosen from the following Hotel and Restaurant, among others:

Mandarin Oriental Milan

Armani Hotel Milan

Villa Serbelloni Bellagio Como Lake

Londra Palace Venice

Hotel de Paris Montecarlo

Alaymo Group in Calandre Restaurant Padua, ABC Montecchia Golf Padua, Quadri Restaurant Venice

Kurhaus Hotels Group Switzerland

Terre Di San Rocco

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