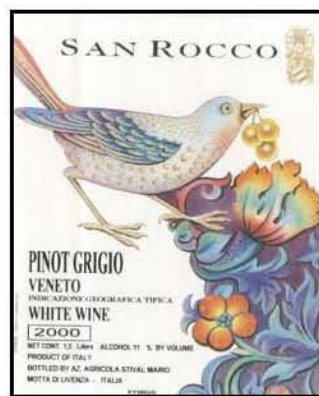


San Rocco

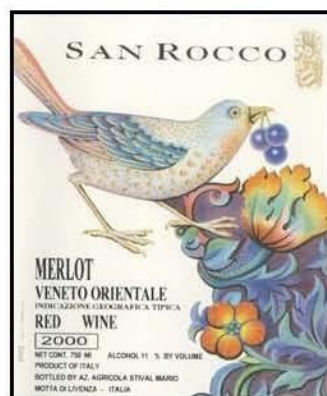
Winery Profile

For three generations, the Stival family has perfected the blend of personal commitment and modern technology to produce outstanding varietal wines from the soil in the province of Treviso (Veneto). Commendatore Mario Stival and his sons Mauro and Giovanni share administrative responsibilities and oversee all phases of the winery's operations. Mario and his sons are all oenologists and graduates of the viticultural school in Conegliano.

San Rocco is the name inscribed over the main entrance to the winery. Centuries ago, the building housed clergy who worked in and around Motta di Livenza. San Rocco wines offer unsurpassed value. The wines are made from the highest quality varietal grapes and bottled at the estate. They are attractively packaged and are marketed at very reasonable prices. The San Rocco wines are great for wine-by-the-glass specials and everyday drinking.



San Rocco Pinot Grigio: This wine is made from select Pinot Grigio grapes. Straw-yellow in color, it has an intense bouquet with a delicate scent of wildflowers. This wine is dry, fresh and harmonious and full of character. It should be served chilled and goes well with rich hors d'oeuvres, soups, stewed meats and fish. (alc. 11% by vol.)



San Rocco Merlot: This wine is made from select Merlot grapes. Ruby-red in color and turning garnet with age, this wine has an intense bouquet. It is dry, distinct and savory in the mouth with a light, harmonious finish. This wine should be served at room temperature and goes well with red or white roasted meats and poultry. It is perfect with wild game or fowl. (alc. 11% by vol.)