

# Maria Ernesta Berucci

## Wines



### IGT Passerina del Frusinate Bianco

**Soil:** clay and limestone

**Grapes:** 70% Passerina and 30% Trebbiano Romagnolo

**Vinification:** Stainless, zero added sulfur.



### IGT Rosso del Frusinate

**Soil:** clay and limestone

**Grape:** Cesanese di Affile and Cesanese Comune

**Vinification:** Stainless, aged in Slavonian barrels for 6-8 months. No added sulfites.



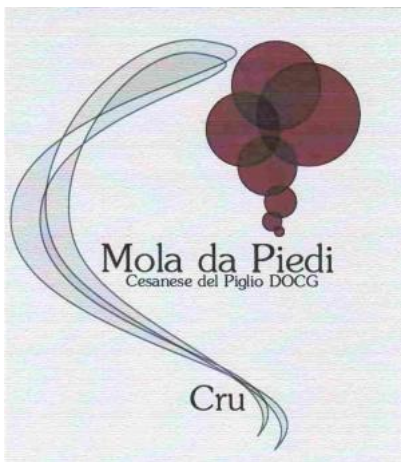
**DOCG Cesanese del Piglo "L'Onda"**

**Soil:** clay and limestone

**Grape:** Cesanese di Affile

**Age of Vines:** over 50 years

**Vinification:** stainless, Slavonian barrels for 18 months, 6 months bottle aging. No added sulfites.



**DOCG Cesanese del Piglo "Mola di Piedi"**

**Soil:** clay and limestone

**Grape:** Cesanese di Affile

**Age of Vines:** over 45 years

**Vinification:** food-trod grapes in open vats, aged in demijohns. No added sulfites.