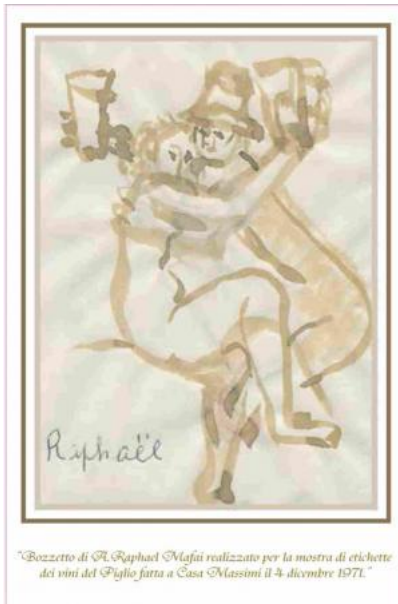


Maria Ernesta Berucci

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.



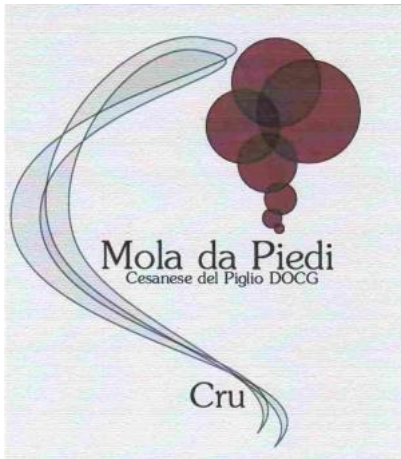
DOCG Cesanese del Piglo "L'Onda"

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.