

BOUCHARD COOPERAGES
AUSTRALIA PTY. LTD.

JARRES, EGGS & AMPHORAE PORTFOLIO

AUSTRALIA 2021

Grés Sandstone Jarres • Cocciopesto & Cemento Eggs
• Impruneta Terra Cotta Amphorae •



A commitment to quality and customer service.



PRODUCT COMPARISON

2021

*10HL
ZEN



*10HL
ROTUNDA



*10HL
OPUS



MATERIAL	<i>Sandstone/Stoneware</i>	<i>Inpruneta Terracotta</i>	<i>Cocciopesto</i>
SUPPLIERS			
ORIGIN	FRANCE	ITALY	ITALY
COMPOSITION	Clay composed of 65.04% silica (also known as quartz)	Clay with a high percentage of a calcareous mineral deposit termed "gallestro" in Tuscan dialect	An aggregate of stone, gravel, sand, terracotta, marl stone and clay brought together with a binding agent low in heavy metals
THICKNESS (CM)	3	3	8
VOLUME (L)	230-1200	230-1600	350-2,500
PRODUCTION	Assembled in layers that are fired at 1320 C	Made in molds or by hand that are fired at 1020 C	Air dried in molds
POROSITY (%)	2.5 (Oak barrel porosity = 5%)	6-12	Varied
PORE DIAMETER (microns)	0.4-1.1	0.004	n/a
WINEMAKING	- Fermentation of whites - Ageing of whites & reds	- Fermentation of whites & reds - Ageing of whites & reds	- Fermentation of whites & reds - Ageing of whites & reds
AGEING TIME	- Long ageing - Slow micro-oxidation	- Fast ageing - High micro-oxidation	Varied
STYLE	Caters best to linear, high tension, tight, focused, vibrant styles of wines	Softens tannins and mouthfeel and expresses varietal characteristics	Adds texture and retains brightness and varietal characteristics
VARIETALS	Aromatic and textural whites or elegant, light skinned bright reds	Powerful, tannic, thick, reductive red skinned grapes	Varied
UNIQUE FEATURES	Different shapes that promote fluid dynamics and promote more or less texture in the wine	- External hatch door makes emptying red ferments easy - Gallestro contains very good thermal inertia characteristics	Very good thermal inertia characteristics for drawing out ferments and maintaining a constant temperature
PREPARATION	Warm water	Mild 5% tartaric acid soak	Mild 5-8% tartaric acid rinse

VIN ET TERRE

Grès Sandstone Jarres



Vin et Terre was founded by **Patrick Lalanne in Bordeaux France** and produces different styles of “jarres” or jars made of “**grès**” or **sandstone** for the fermentation and aging of wines. For over forty years Patrick has supplied the French wine industry with winemaking materials and has always been impressed by the results of ceramic vessels for aging wine. With contacts in the ceramic industry, Patrick decided to design and patent his own product range of **grès jarres for winemaking purposes**.



MATERIAL

Vin et Terre crafts their jarres exclusively from grès, which contains a high concentration of **SiO₂, found naturally in “silex,” also known as quartz**. Once cooked, grès is extremely durable over time.



HISTORY

The craftsmanship technique of these jarres was invented by Chinese **ceramic specialists along the Yellow River in 1500 BC** and was later developed in Northern Europe.

PRODUCTION

The jarres are **assembled by hand** via different layers of sandstone clay. The finished jarre is then cooked at over **1300 degrees Celsius** or 2372 degrees Fahrenheit. After being cooked, the jarres are extremely durable and resistant to chemical and temperature changes, and have walls about **3 cm thick**.

The jarres are made from natural materials and the smooth interior makes them easy to clean. The jarres have very strong natural thermal inertia characteristics. For some jarres, Vin et Terre does a salt glaze finishing on the exterior of the jarre to make it smoother and easier to clean. The salt glaze does not change the porosity of the grès.

POROSITY

Once cooked, the porosity of the vessel is **less than 2.5%** (the porosity of an oak barrel is between 3% - 5%) and the average radius of the pores is 0.004 micron. This allows for a **very slow and extended micro-oxidation** process that can easily be controlled and monitored.

WINEMAKING & STYLES OF WINE

The jarres perform best for the fermentation and élevage of **white wines** or **very delicate elegant reds** and have good thermal inertia characteristics. The different models allow for different **natural fluid dynamics** that impact the rate of the élevage of the wine.

These jarres allow the wines to express their **varietal characteristics** and **showcase their crystalline and mineral components** resulting in very **pure, linear, fresh and high tension wines** that completely respect the fruit and vineyard. Because of a reduced porosity, extended aging time is advisable.





All prices below are listed in Euros (€) and include transport, heat treatment, duty and customs to our warehouse in Adelaide. For delivery outside South Australia, please enquire.

2021 AUSTRALIA PRICES

VIN ET TERRE: Grés Sandstone Jarres

Your invoice will be in \$AUD based on the exchange rate at the date of invoice. 30% deposit due at order confirmation with 70% balance due before delivery to the winery. Below prices do not include GST.

	PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	OPENING DIAMETER (CM)	PRICE
	ZEN 500L	500	200	110	90	50	4,090 €
	ZEN 1000L	1000	320	155	110	50	6,450 €
	ZEN 1200L	1200	319	175	110	50	7,185 €
INCLUDED ACCESSORIES: Grés sandstone lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung							
	CORALIE 320L	320	160	90	83	30	3,590 €
	CORALIE 500L	500	240	110	110	40	4,210 €
	CORALIE 1000L	1000	320	145	126	50	6,935 €
INCLUDED ACCESSORIES: Grés sandstone lid with clamps, silicone joint, butterfly valve, inox palette, silicone bung							
	OVO COUCHÉ 230L	230	100	70	104	5	3,265 €
	OVO COUCHÉ 300L	300	130	80	115	5	3,465 €
INCLUDED ACCESSORIES: Silicone bung							
	OVO 500L	500	380	137	100	12	4,775 €
	OVO 1000L	1200	700	160	115	12	7,185 €
	OVO 1000L with Lid	1200	700	160	115	50	7,555 €
INCLUDED ACCESSORIES: Salt glaze, butterfly valve, inox palette, silicone bung							
	SPHERO 600L	600	400	120	115	12	5,025 €
	SPHERO 1000L	1000	700	150	115	12	7,185 €
	SPHERO 1000L with Lid	1000 with Lid	700	150	115	50	7,430 €
INCLUDED ACCESSORIES: Salt glaze, butterfly valve, inox palette, silicone bung							
	DIVINE 950L	950	600	120	109	50	8,055 €
INCLUDED ACCESSORIES: Salt glaze, grés sandstone lid with clamps and silicone joint, butterfly valve, inox support, silicone bung							

ACCESORIES

Vin et Terre's Grés Jarres



ACCESSORY	APPLICABLE ON	PRICE
STAINLESS STEEL PALLETE JACK 	All Zen, Coralie, Ovo and Sphero jarres include a stainless steel pallet jack friendly base support system.	Included
INOX LID 	■ Zen: 500L, 1000L, 1200L ■ Coralie: 500L, 1000L	345 €
COLMATORE GLASS BUNG SYSTEM 	■ All Jars ■ 34 cm tall ■ 45 cm tall	105 € 135 €
50cm WIDE GRÉS LID WITH INOX SUPPORT SYSTEM 	■ Sphero: 1000 L ■ Ovo: 1000 L ■ Divine: 950 L	200 €
OVO COUCHÈ ROTARY SUPPORT SYSTEM  	■ Ovo couchè: ■ 230 L ■ 300 L	300 €



MOVEMENT STUDY OF WINE INSIDE Vin et Terre's Grés Jarres

*Made by the Celsius Laboratory located next to Lyon

THERMAL CONDUCTIVITY

Thermal conductivity is a quantity introduced to quantify the ability of a structure to conduct heat, represented by the unit $Wm^{-1} K^{-1}$.

Conductivity of the different main materials used for the storage of wine are:

MATERIAL	CONDUCTIVITY ($WM^{-1} K^{-1}$)
Oak	0.16
Terra Cotta	0.83
Grès	1.30
Concrete	2-5
Stainless Steel	26

**GRÉS IS THEREFORE A MATERIAL THAT
IS NOT VERY CONDUCTIVE
AND CAN BE TERMED AN INSULATE**

MOVEMENT

The movement of a liquid is dependent on:

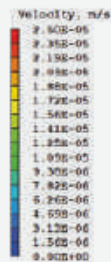
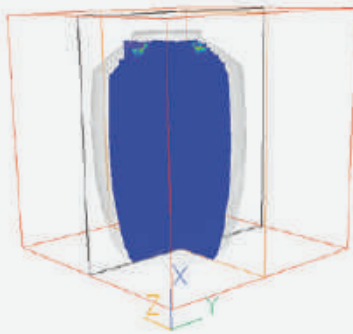
- The temperature gradient acts as the energy for movement
- Gravity is the motor
- The form is the accelerator or the brake

FORM OF JARRE	ZEN	CORALIE	OVO	DIVINE
Average Speed in cm/day inside of the jarre provoked by a thermal gradient of 3°C	8	43	52	130

For example, if we compare the movement of the wine in the form of the standing egg (Ovo) made in other materials, it would yield the following results:

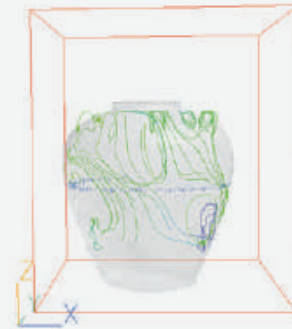
■ Oak : 17 cm/day ■ Concrete : 60 cm/day ■ Inox : 69 cm/day

ZEN JARRE FLUID DYNAMICS



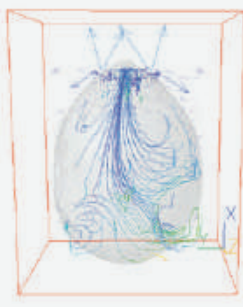
The shape of the Zen jarre has no curvature to give movement to the wine allowing the wine to rest peacefully with very little movement

CORALIE JARRE FLUID DYNAMICS



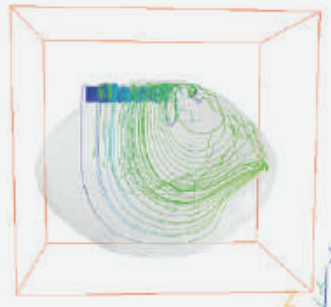
The shape of the Coralie jarre allows the wine to be tranquil with some very weak movement which allows for the enological quality of a slow exchange of tannin in the wine.

OVO JARRE FLUID DYNAMICS



The shape of the Ovo jarre allows for a movement from top to bottom with some random circulation. It allows for some uncertain agitation that further develops the wine's texture.

DIVINE JARRE FLUID DYNAMICS



The Divine jarre with its elliptical shape allows for the propagation, acceleration and recirculation of the wine inside of the Jarre.

DIVINE JARRE FLUID DYNAMICS



Thanks to this movement, the wine close to the wall is renewed and allows more interaction with oxygen. This movement does not put the lees in suspension but renews wine in contact with them.

VIN ET TERRE GRÉS

French Winery References



*For references in other countries, please contact us

BORDEAUX — Château Guadet // Château Meylet // Château Mangot // Château La Dauphine // Domaine de l'Amandière // Château Laplagnotte Bellevue // Château La Closerie du Chêne // Château Doyac // Château Gombaude Guillot // Château La Tribune // Château Mons La Graveyre à Cambes // Château Béchereau/M. Dupas Joel // Château Pabus // Domaine Serge Thierry // Domaine Les Carmels // Vignobles Chauveau/Targon // Château Lagrange (Vignobles Lacoste) // Château de Piote // Château L'Escarderie // Château Les Graves de Viaud // Château Peybonhomme Les Tours // Château Roland La Garde // Château Coulange (Mourens) // Clos Le Petit Badon // Château Laplagnotte Bellevue // Vins Olivier Cazenave // Domaine de Chevalier

BOURGOGNE / BEAUJOLAIS / JURA — **BOURGOGNE** Domaine Michelot // Domaine Bonneau du Martray // Domaine Roulot // Domaine Morey Coffinet // Domaine Bouzereau // Domaine Fourrier SAS // Maison Joseph Drouhin // Roux Père et Fils // Domaine Jean Féry // Domaine Changarnier // Domaine Chandon de Briailles // Domaine Antoine Lienhardt // Domaine du Clos des Rocs // Domaine Edouard Vincent // Domaine Eric Forest // Maison Mathias // Domaine Collet // Bernard Defaix // Domaine La Meulière // Domaine Lamarche // Domaine du Clos des Rocs // Le Domaine D'Henry
BEAUJOLAIS Domaine Raphael Beysang // Domaine Bernard Jomain // Domaine Jean Foillard // Domaine Bernard Valette // Domaine Longère // Domaine Nicolas Boudeau // Domaine des Josephins // Domaine Tano Péchard // Domaine Chignard Cédric // Clos des Mourres // Domaine Gramenon // Domaine de l'Aitonement // Vignobles Verzier // Domaine Julien Frappa // Domaine Philippe Viet // GFA Pépicherie 69 // Domaine Nicolas Boudeau
JURA Domaine Ganevat // Domaine Ratte // Fabrice Dodane // Maison Rijkaert // Domaine de La Borde

CHAMPAGNE — Champagne Bourgeois Diaz // Champagne Vouette et Sorbée // Champagne Van Belle // Champagne Beerens // Champagne Dechannes // Champagne Marcel // Champagne Christian Piollot // Champagne Veuve Clicquot // Champagne Pascal Doquet // Champagne Charlot Tanneux // Champagne Coutier René // Gaiffe Hentzien // Champagne Augustin // Champagne Guy Charlemagne // Champagne Waris Larmandier // Lycée viticole d'Avize // Champagne Bonnet Ponson // Champagne Marc // Champagne Sélèque // Champagne Nowak // Champagne Lecomte Père et Fils // Champagne Camille Marcel // Champagne Billecart Salmon // Champagne Piot Sevilliano // Champagne Chailionx Vollereaux // Champagne Lamblot // Champagne Lecomte

CÔTES DU RHÔNE / PROVENCE / CORSE — **CÔTES DU RHÔNE** Domaine Monin // Domaine Jamet // Clos des Mourres // Yves Gras/Santaduc // Domaine Saint Gayan (Meffre) // Domaine de Beurenard // Gaec L'Authentique // Domaine de Cremone // Domaine du Grand Singe // Domaine la Cavalière // Tardieu Laurent // Domaine la Ville Rouge **PROVENCE** Clos Saint Joseph // Château de Fontcreuse // Clos Sainte Magdeleine // Domaine de St Ser // Domaine de Garbelle // Domaine Balcon // Domaine La Mongestine // Domaine La Madrague // Château de Pibarnon // La Tour des Videaux // Château Lafoux // Valérie Courrèges // Domaine de la Fouquette // Château de Peyrassol // Olivier Varenne **CORSE** Domaine Vico // Clos Culombu // APM Vins Aurélie Patacchini // Domaine San Quilico // Domaine de Pietrella // Domaine Comte Peraldi // Domaine Saparal // Domaine San Quilico (Orenga)

LANGUEDOC — Domaine Gayda // Château La Baronne // Domaine Les Clos Perdus // Château Montfin // Domaine Ste Marie des Crozes // Mas Zenitude // Domaine Terres des Cambon // Domaine La Sorga // Vins Submarine (McGroarty) // Mas Foulaquier // Domaine Romain Plon // Château Coupe Roses // Domaine Quartironi/Pradel // Domaine Bordes // Le Clos du Gravillas // Domaine La Croix Gratiot // Mas de Cynanque // Le Temps Fait Tout // Les Vignes Oubliées // Mas des Mesures // Domaine de la Courbairoule // Domaine Des Pierres Bleues // Domaine Thuronis // Château Montfin // Domaine Ste Marie des Crozes // Château Beaugard Mirouze // Mas Julien // Domaine Frederic Brouca // Terre des Dames // Mas du Novi // Mas des Navas

ROUSSILLON — Mas Amiel // Château de l'Ou // Domaine des Demoiselles // Vignobles Reveille // Dom Matassa // Dom Jean Gardies // Dom des enfants // Dom Calimas // Dom de l'Arca // Dom J Pierre Mignot // Domaine de Schistes // Domaine Brial // Vignobles Reveille // Olivier Pithon // Dom Calimas // Dom de l'Arca

SUD-OUEST — Domaine Terres de Causses // Château Lassolle/Stéphanie Roussel // Clos Cavenac/Thierry Hudon // Vignobles de la Légue (ex Chattier) // Vignobles Le Bihan // Domaine Antocyane // L'Enclos des Braves, Rabastens // Domaine de Plaisance // Clos Trottelligotte // Vignobles Brumont // Domaine La Pointe // Domaine Pinto // Domaine Grussaute // Vignobles Pyrenaia // Vignobles Arrivée // Domaine Laurens // Domaine Benoit Montiel // Vins No Control // Domaine de Brin // Domaine de Cantalauze // Domaine Bruno Montels // Languedoc

SAVOIE / ALSACE — **SAVOIE** Domaine les Côtes Rousses // Domaine du Perron // Domaine Céline Jacquet // Earl Curtet // Le Mont Blanc // Domaine Belluard // Domaine Les Vignes de Paradis // Domaine Yann Pernuit // Matthieu Appfel // Domaine Pascal et Annick Quenard // Domaine Lambert Gérard **ALSACE** Pierre Frick // Domaine Marcel Deiss // Domaine Valentin Zusslin // Domaine Ostertag // Domaine Rémy Gresser // Domaine Jossmeyer // Vignobles Klur // Domaine Gross // Domaine Geschick // Domaine Trapet

VAL DE LOIRE — La Ferme de la Sansonnière (Mark Angeli) // Domaine de Juchepie // Château Pierre Bise // Domaine Bruno Dubois // Domaine Antoine Sanzay // Domaine Bobinet // Domaine de la Bergerie (Guéniard) // Domaine Richou // Domaine de Bablut // Château de Fosse Sèche // Clos de l'Elu // Clos de l'Ecotard // Domaine du Caillou à Turquant // Domaine Les Grandes Vignes // Domaine du Vieux Pressoir // Domaine Reignier David // Domaine Les Murailles Neuves // Domaine des Varinelles // Domaine Loic Mahé // Domaine Pierre Ménard // L'Austral // Manoir de La Tête Rouge // Château de Bois Brinçon // Domaine Joulin // Domaine de la Renière // Domaine Damien Laureau // Domaine Les Chesnaies : Béatrice et Pascal Lambert // Amirault Yannick // La Gardière : Sébastien David // Clos des Quarterons (Amirault) // Domaine de L'écu // Domaine Michel Bedouet // Stéphane Orieux // Saget la Perrière/Dom Grandes Espérances // Domaine Gilbert // Paul Fouassier // Domaine Mardon // Vincent Carême // Domaine Frantz Saumon // Marie Thibault // Domaine Mérias Benoit // Le Sot de l'Ange (Quentin Bourse) // La Ferme du Plateau // Jacquelin Rouvre // Domaine Hervé Villemade // Domaine Claude Courtois // Clos du Tue Boeuf // G'M Claude Marquet // Domaine des Jumeaux // Domaine Les Terres d'Ocre // Domaine de la Bergerie // Domaine Les Grandes Vignes // Château Pierre Bise // Domaine de la Tuffière // Jezequel // Domaine Tabordet // Vignobles Joseph Mellot // Domaine Henry Pelle // Monmousseau // Domaine Moyer // Château La Roche en Loire // Domaine la Grange Tiphaine // Domaine de la Barbinière



DRUNK
TURTLE

DRUNK TURTLE

Cocciopesto and Cemento

Drunk Turtle is a family-owned company located in Tuscany that has rediscovered the use of Cocciopesto for winemaking (fermentation and aging) in the form of Cocciopesto eggs that they call Opus. They are best known for their Cocciopesto eggs because of the material's advantages and lower CO2 production footprint as compared to cemento.



MATERIAL

Cocciopesto is a very durable ancient Roman building material that is crafted from a mix of Italian stone, sand, marl stone and terracotta that is all brought together with a natural binding agent that is extremely low in heavy metal content. In fact, it is so low in heavy metal content that alimentary goods can be put in direct contact with it. The material is also less basic than cemento, therefore only a very light tartaric acid neutralization treatment is needed before usage.

HISTORY

Cocciopesto was used by the ancient Romans as a building material for the transportation of water around the Roman empire by aqueducts and viaducts. But the material was also crafted into wine transportation vessels. Through recent discoveries and comparative experiments with Drunk Turtle's cemento eggs, Drunk Turtle primarily crafts their eggs in cocciopesto as opposed to cemento.

PRODUCTION

The cocciopesto is mixed and then poured by hand into molds and then left to air dry over a couple months. The molds contain two pieces that are then assembled and jointed together with the vessels' wall being around 8 cm thick. Once dry, the eggs need to be treated with a light tartaric acid solution to neutralize the basic limestone content in the cocciopesto so as to not increase the pH of the wine.



POROSITY

The porosity of untreated cocciopesto varies between 2% - 5%. However, once a thin layer of tartaric acid is applied, the porosity of the opus changes. The porosity of the Opus (along with other vessels) decreases over time.

WINEMAKING & STYLES OF WINE

Cocciopesto contains bits of Impruneta terracotta inside the mix and therefore the eggs show thermal inertia characteristics in terms of fermentation qualities. Meaning, the vessels will lengthen the ferment over time without any temperature spikes, thus adding complexity and more fruit-driven notes to the ferment.

The egg's practical external hatch doors make emptying them very easy. Because the vessels have a lower porosity than terracotta, they cater to brighter, higher tension and more elegant reds and whites. The natural egg shape keeps the lees in constant suspension, heightening the wine's textural qualities.



2021 AUSTRALIA PRICES

Cocciopesto & Cemento Eggs

Made in Italy

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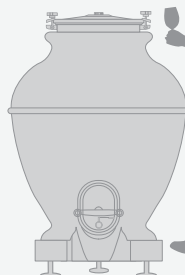
PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	COCCIOPESTO	CEMENTO
OPUS 3.5 (exactly 3.72 HL)	372	550	117	97	4,990 €	4,495 €
OPUS 10 (exactly 10.5 HL)	1050	1250	192	130	9,935 €	8,405 €
OPUS 17 (exactly 18 HL)	1800	2196	246	160	14,990 €	11,390 €
- Each Opus includes a "5 point system" stainless steel top door, a stainless steel oval external opening door, a draining valve, a racking valve (only for 10 HL and 17 HL) and a wine tester. - Spray ball for the preparation protocol, included in order. - For the 3.5 HL, it is possible for the Opus to come without a stainless oval external door upon request.					Ancient blend of different Italian crushed stones & terracotta	Premium Italian concrete

FEATURES

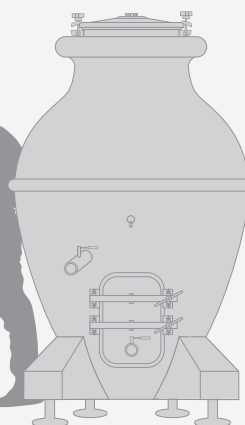
- Silicone gaskets on top and external opening door
- 5 point system top door
- Forklift friendly feet system
- All accessories are ASI 316 Stainless Steel



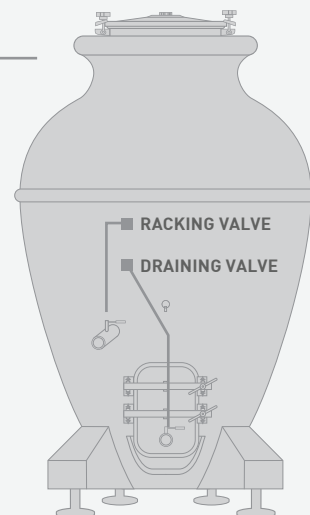
OPUS 10 COCCIOPESTO



3.5 HL



10 HL



17 HL

OPTIONAL ACCESSORIES

COLOR CUSTOMISATION

SIZE

EXTERNAL PAINT

INTERNAL EPOXY

OPUS 3.5HL

300 €

375 €

OPUS 10HL

450 €

525 €

OPUS 17HL

600 €

675 €



- Large Colmatore glass bung system

Internal Food Grade Epoxy Coating for:
Cemento OPUS 3.5 / 10 / 17

109 €

375 €
525 €

- Safety ladder brackets, thermometer, internal cooling plates and custom exterior decoration available upon request.
- No metal rebar or netting used in structure and mixture.
- Can be used for fermentation, aging, or both.

MONTECCHIO

Impruneta Terra Cotta Amphorae



Antica Fornace Montecchio has been **producing Impruneta terracotta goods since the 1700s** and remains a family-run farm, winery and business located in San Donato which is in the **commune of Impruneta** in the Chianti region of Tuscany. In collaboration with Massimo Ricci; a famous architecture professor from Florence, Marco Boracchini from Montecchio produces **small, large and practical Impruneta terracotta amphorae** for winemaking purposes.

MATERIAL

Impruneta terracotta is famous because of its **mineralogical composition that is low in metals**, with the most sought after representations coming from around Tuscany's Impruneta area. Here the clay has **high levels of a calcareous residual called "galestro,"** which makes it a natural heat sink.

HISTORY

Terracotta, which translates to "baked earth," remains the oldest ceramic that man has created, with traces of it appearing **6000 years BC**. It was later discovered in Tuscany and Impruneta by the Etruscans around 700 years BC. While terra cotta can be found everywhere, the **uniqueness of Impruneta terracotta** is its **high levels of galestro, crucial for making wine amphora**.

PRODUCTION

The amphorae are **handmade** either via the traditional **"colombino" technique**, where the clay is hand rolled and built **30 cm high per day**, or using a method where the clay is placed in molds. Before being cooked, the amphorae need to undergo a **7 week air drying process** where they will lose **10 - 15% of their weight due to water evaporation**. The amphorae are then cooked in large ovens that reach **1020 degrees Celsius** or 1868 degrees Fahrenheit.



POROSITY

Once cooked, the porosity is between **6-12%**, sometimes even a little bit more depending on the amphora's production.

The average radius of the **pores are between 0.4 to 1.1 microns**.

WINEMAKING & STYLES OF WINE

Montecchio Impruneta terracotta works very well for the **fermentation of reds** because they naturally draw the fermentation out **without any stalling or temperature spikes**. **The vessels have very practical external doors for emptying**.

For aging, they work best on bold, tannic and reductive reds because of the increased micro-oxidation qualities. **Due to their increased porosity and permeability, shorter aging times are advised**.



2021 AUSTRALIA PRICES

*Traditional Impruneta Terracotta Amphorae
Handmade in Tuscany*

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CIGARS AND PUNCHEONS



PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	PRICE	
Cigar 260L	66	352	56	20	3,374 €	• Stainless steel tri-clover valve supports (2" x 1.5")
Puncheon 500L	132	616	61	37	4,975 €	• Stainless steel tri-clover lids (2" x 1.5") • Stainless steel top door (12" diameter)

■ Each Cigar and Puncheon can also come with a valveless stainless steel door on customer's request.

BEEHIVE



Beehive 700L	185	671	71	32	6,820 €	• Stainless steel lateral door (7"W x 9"H)
Beehive 1000L	264	902	82	37	8,895 €	
Beehive 1600L	423	1998	87	43	12,520 €	• Stainless steel lateral door (13"W x 17"H)

■ Each Beehive includes: tri-clover valve supports (2"x2"), tri-clover spherical valves (2"x2"), tasting valve, stainless steel top door (16" diameter)

■ Each Beehive can be made without stainless steel external doors and valves upon request.

ROTUNDA



Rotunda 1000L	264	683	589	47	8,990 €	• Stainless steel lateral door (7"W x 9"H) • Stainless steel top door (16" diameter)
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■ Each Rotunda includes: 1 x 2" tri-clover valve support and 1 x 2" tri-clover valve.

■ Each Rotunda can be made without valve and lateral door.

AMPHORAE:

Classic

Uovo



Uovo 500L	132	518	47	28	4,995 €	• Stainless steel lateral door (7"W x 9"H)
Uovo 800L	211	584	53	39	5,475 €	
Classic 300L	80	368	40	37	3,900 €	
Classic 550L	145	478	43	40	5,385 €	

■ Each Classic and Uovo includes: 1 x 2" tri-clover valve support, 1 x 2" tri-clover valve, and a stainless steel top door (16" diameter).

■ Each Uovo and Classic can also be made without lateral door and valve supports.

OPTIONAL ACCESSORIES

PRICE



■ Colmatore glass bung system

109 €

- Thermometer and cooling plates available per request.
- Since each Amphora is made by hand, there can be small variations in dimensions.
- Different sizes that are not in listing can be made upon request.
- Can be used for fermentation, aging, or both.
- Unless cigar or puncheon, its recommended to keep Amphorae on Palettes, or to make a wooden structure for it to stand on.



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