



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 cocchiopesto 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 cocchiopesto so as to not increase the ph of the wine.



POROSITY

The porosity of **untreated cocchiopesto 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**.



2020 USA PRICES DRUNK TURTLE

- All prices below are listed in Euros (€) and include delivery to our Napa Valley, CA warehouse.
- Products will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.
- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.



Cocciopesto Eggs Made in Italy


Product:	Volume (gal)	Weight (lbs)	Height (in)	Diameter (in)	Cocciopesto	Cemento
OPUS 3.5 (exactly 3.72 HL)	98.2	1212	60	39	3,670 €	3,140 €
OPUS 10 (exactly 10.5 HL)	277.4	2755	80	51	9,030 €	6,470 €
OPUS 17 (exactly 18 HL)	475.5	4841	102	63	13,110 €	9,505 €
OPUS 25 (exactly 26 HL)	686.8	6503	116	70	20,470 €	14,170 €
<ul style="list-style-type: none"> 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 10HL, 17HL and 25HL) and a tasting valve. Spray ball for the preparation protocol, included in order. IMPORTANT! OPUS 17 HL and 25 HL require additional heavy duty forklift capabilities for delivery and installation in winery. The 25HL OPUS does not fit in a standard container, so it may require separate shipping costs. 					Ancient blend of different Italian crushed stones and terracotta	-

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



OPTIONAL ACCESSORIES

		Price
External Color Customization	OPUS 3.5HL	300 €
	OPUS 10HL	400 €
	OPUS 17HL	600 €
	OPUS 25HL	750 €
 <ul style="list-style-type: none"> Large Colmatore glass bung system 		109 €
	Internal Food Grade Epoxy Coating for OPUS 3.5 OPUS 10 / 17 / 25	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.