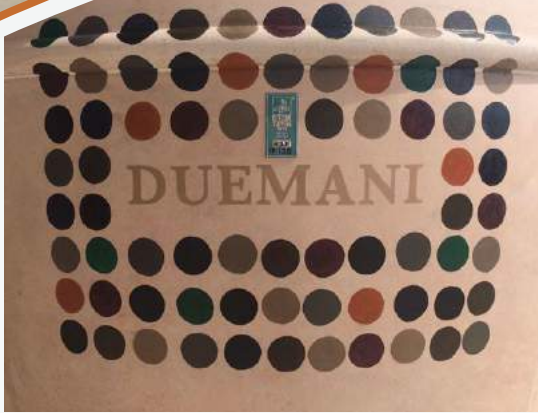




DRUNK TURTLE: *Cocciopesto and Cemento*



Facade customization for Duemani winery in Tuscany.

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.



Opus at a winery in Temecula, CA.

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**.



Opuses at a winery in Paso Robles, CA.

2021 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.

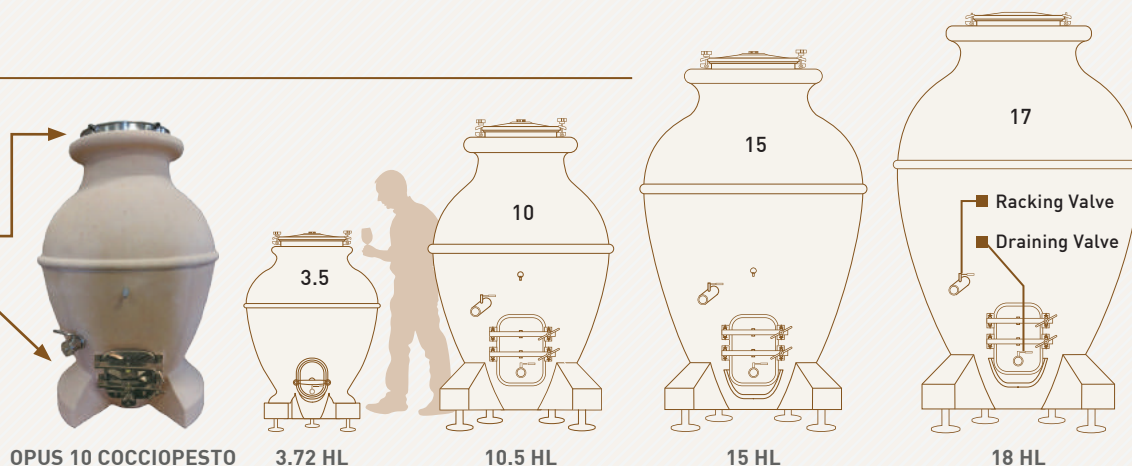


Cocciopesto Eggs Made in Italy

Product:	Volume (gal)	Weight (lbs)	Height (in)	Diameter (in)	Cocciopesto	Cemento
OPUS 3.5 (exactly 3.72 HL)	98	1212	60	39	3,855 €	3,295 €
OPUS 10 (exactly 10.5 HL)	277	2645	82	51	9,480 €	6,795 €
OPUS 15 (exactly 15 HL)	396	3439	88	58	11,452 €	7,737 €
OPUS 17 (exactly 18 HL)	476	4841	102	63	13,765 €	9,980 €
<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, and 17HL) and a tasting valve. IMPORTANT! OPUS 17 HL require additional heavy duty forklift capabilities for delivery and installation in winery. 					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
- All Opuses (including the 3.5) have a sample valve



OPTIONAL ACCESSORIES

External Color Customization

	Price
OPUS 3.5HL	300 €
OPUS 10HL	400 €
OPUS 15HL	600 €
OPUS 17HL	600 €



- Large Colmatore glass bung system

Internal Food Grade Epoxy Coating for OPUS 3.5
OPUS 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.