

ARTENOVA: *Impruneta Terracotta Amphorae*



Leonardo Parisi (left) from Artenova with some 700L eggs.

Artenova is a family run business that specializes in the creation of winemaker friendly Impruneta terracotta amphorae for winemaking and beverage alcohol. The company is located in **Impruneta, Tuscany** which is the city that gave Impruneta terracotta its name. The company has a rich history working with the clay of the surrounding area and through a collaboration approach with wineries around the world, it has **established itself as a leading manufacturer of Impruneta terra cotta amphorae**. Every two years, Artenova hosts the infamous cultural wine tasting event, "**La Terracotta e il vino**" where producers from everywhere in the world come to exhibit and taste wines made in amphora.

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**.



Colombino technique being applied to make a classic amphora.

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

Artenova 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**.






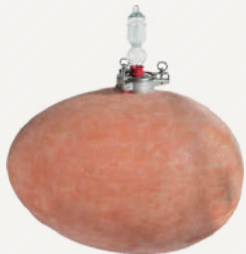
Classic 500L "jar" amphorae lined in a cellar.

2022 USA PRICES ARTENOVA

- 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.



Traditional Impruneta Terracotta Amphorae Handmade in Tuscany

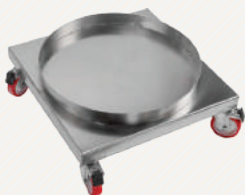
	PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
	Jar 500L	131	374	56	38	4,980 €
	Jar 800L	210	440	62	47	8,540 €
■ Each jar comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						
	Egg 450L	118	440	48	34	4,850 €
	Egg 700L	184	550	54	42	8,675 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Dolium 500L	132	396	48	42	6,055 €
	Dolium 1000L	264	704	58	48	7,805 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Horizontal Egg 220L	58	286	34	40	3,745 €
	Horizontal Egg 450L	118	440	40	48	6,235 €
■ 220L horizontal egg comes with a 16.5 cm diameter stainless steel manhole and 2 inch opening.						
■ 450L horizontal egg comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						

OPTIONAL ACCESSORIES (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

LARGE COLMATORE 66 €



INOX BASE WITH WHEELS 1 660 €



INOX BASE WITH WHEELS 2 660 €



INOX BASE NO WHEELS 660 €



2" TRI-CLOVER BALL VALVE 198 €



SAMPLE VALVE 66 €

