



## 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.**



## 2020 USA PRICES MONTECCHIO

- 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

#### CIGARS AND PUNCHEONS

##### Cigars and Puncheons



Product	Volume (gal)	Weight (lbs)	Height (in)	Diameter (in)	Price	Accessories
Cigar 260L	66	352	56	20	2,040 €	• Stainless steel tri-clover valve supports (2" x 1.5")
Puncheon 500L	132	616	61	37	3,575 €	• 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	5,275 €	• Stainless steel lateral door (7"W x 9"H)
Beehive 1000L	264	902	82	37	7,165 €	
Beehive 1600L	423	1998	87	43	10,560 €	• 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	7,875 €	• 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	3,995 €	• Stainless steel lateral door (7"W x 9"H)
Uovo 800L	211	584	53	39	4,870 €	
Classic 300L	80	368	40	37	2,750 €	
Classic 550L	145	478	43	40	4,195 €	

■ 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



■ Large colmatore glass bung system

109 €

- Thermometer and cooling plates available upon request.
- Since each amphorae 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.
- Inox bases and pricing available upon request.

#### INOX BASE

