



BOUCHARD COOPERAGES

NON-OAK PRICING & PORTFOLIO

2024 NORTH AMERICA

Amphora / Egg / Tank / Wineglobe



concrete dreams



EGGINOX



WINEGLOBE



A commitment to quality and customer service since 1979.

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WINEGLOBE: Glass Globes for Winemaking



Meursault 1er Cru Charmes and 1er Cru Genevrières at Domaine Michelot in Meursault in Wineglobes.

Wineglobe, produced in Bordeaux France by the Paetzold family are single piece glass globes that range from 25L – 400L. The most popular sizes are the 115L and 220L which allow for the purest expression regarding terroir-driven wines. The Wineglobe was created in 2015 and in 2020 received the famous Vinitex Innovation Trophy award. Today, it represents the ultimate reference for a neutral, high end cutting edge vessel found in the most prestigious of cellars for the fermentation and aging of white and rosé wines and the aging of red wines.

MATERIAL

Borosilicate glass is used for making Wineglobes. It is the purest, strongest, and most resistant type of glass allowing for the globes to be inert, smooth, impermeable, neutral, and unaltered over time. Glass is an eternal, noble, and long-lasting material that has a thermal conductivity close to that of concrete, allowing for good temperature stability. The transparency of glass allows lees sedimentation, wine turbidity and malolactic fermentation to be observed and studied.

HISTORY

In 2010, Institute of Bordeaux graduate, consultant, company founder and estate owner Michael Paetzold initiated research for new containers to be used at his winery in South West France. In 2014, especially with Burgundy domaines including Meursault's Eduard Ente, Paetzold started seriously looking into glass as an aging vessel since winemakers always loved the wines aged their "demijannes". The Wineglobe came to be in 2015 and was tested through 2019 on all varietals. In 2020, the first Wineglobes were commercially sold. Today, over 500 customers are using Wineglobes in some the most famous cellars in France and worldwide.

PRODUCTION

Wineglobes are produced at an onsite custom state of the art glass oven in Bordeaux where the quality of the craftsmanship is second to none. Unique about Wineglobes is how they are made from a single piece of glass and possess extremely winemaker friendly accessories.



Line of Wineglobes on Wave stand at Chateau Grand Corbin in Saint Émilien.

POROSITY

The porosity on Wineglobes is 0% making them oxygen proof however their shape allows for the wine to stay in constant motion, be dynamic and alive and avoid being reduced.

WINEMAKING & STYLES OF WINE

Wineglobes have been shown to produce unique wines that are totally different to those fermented and aged in wood, concrete or steel vats. The natural features of the fruit, vineyard, and terroir are exposed in a way that is completely distinctive, unique and produces wines of purity and perfume. Wineglobes represent a unique tool to understand your terroir, vineyard and fruit in their purest forms and can be used interchangeably on all styles of white, rosé, sparkling base, skin contact or red wines. Due to the elimination of headspace, topping is not needed and SO₂ additions can be reduced by 25% to 50%.



Wineglobes with the design stand at François Chidaine in the Loire.

2024 USA PRICES

WINEGLOBE

- 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.

WINEGLOBE

THE GLOBE

INCLUDED ACCESSORIES (115L/220L)

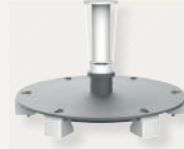


115L

VOLUME (GAL)	30
WEIGHT (LBS)	45
HEIGHT (IN)	29
DIAMETER (IN)	24
PRICE	2,990 €

220L

VOLUME (GAL)	58
WEIGHT (LBS)	75
HEIGHT (IN)	36
DIAMETER (IN)	30
PRICE	5,490 €



THE LID

Designed for filling to the brim (like barrels)

Composed of:

- 1 316L stainless steel cover, brushed
- 6 black or white brackets
- 1 L seal - BNIC et FDA
- 1 Silicone bung + 1 plastic bubbler



THE TEFLONE CROSS STAND

Material: food-grade teflon

Color: black or white

L 430 x l 430 x H 120 mm

Thickness: 30 mm



DARK SLIPCOVER











Efficiently protects the Wineglobe from light

Easy to slip on/off with the lid in place

Material: Lycra

- Maximum operating pressure allowance is 0.1bar
- The Globe is resistant to thermal shock (heating and rapid cooling) up to 194°F

OPTIONAL ACCESSORIES FOR 220L (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

THE WOODEN CROSS STAND	90 €	STAINLESS STEEL SQUARE	975 €	THE OAK TIN STAND	1,500 €	THE DESIGN STAND	875 €	THE WAVE STAND	875 €
									
Material: oak L 380 x l 390 x H 102 mm Thickness: 30 mm		Allows to move full Wineglobe by forklift or pallet jack. Material: 316L stainless steel L 780 x l 780 x H 200 mm		Material: untreated oak Length: 1600 mm		Material: 316L stainless steel, brushed finish L 810 x l 702 x H 398 mm		Material: 316L stainless steel, brushed finish L 800 x l 650 x H 120 mm	
THE HARNESS	330 €	THE WASHING STAND	1,500 €	THE LEES STIRRER	275 €	THE GLASS BUBBLER	240 €	LID CUSTOMIZATION	185 €
									
Designed for manual handling of the empty Wineglobe. Ideal for moving, turning upside down, drying out the Wineglobe. Material: fabric		Ideal for gathering lees, washing and drying out the Wineglobe. Material: 316L stainless steel, brushed finish, with anti-scratch pads H 718 - Ø 930 mm		Ideal to realize the operation of batonnage in Wineglobe. Material: 316L stainless steel rod and food grade teflon stirrer Length: 1300 mm		Siphon system for silicon bung drilling ø32 cm. Designed to see the wine inside and take samples with a pipetter through the glass tube. Material: borosilicate glass 3.3		Possibility to have your logo engraved on the cover. Color of Engraving: Black	



TAVA: Italian Ceramic Amphora



750L TAVA amphora in a cellar in Bordeaux.

TAVA is a family owned and operated company led by third generation Francesco Tava and located in Mori Trentino, Italy. Since 2013, TAVA exclusively produces ceramic amphora specifically for winemaking.

MATERIAL

TAVA crafts their amphora from a patented mixture of local clay that was developed through years of research with enologists and ceramic technicians.

HISTORY

For over three generations, TAVA has been producing ceramic based products. In 2013, Francesco Tava took over his family's business and following successful tasting trials decided to reposition his family company towards exclusively producing amphora for winemaking.

PRODUCTION

TAVA amphora are entirely made by hand via setting a ceramic clay in molds and are then fired at temperatures between 2192 F and 2300 F. The higher temperature you fire at, the smaller the pores are on the amphorae and hence the lower the porosity. During the initial drying process, humidity and temperature are controlled via evaporative coolers and the presence of vegetation inside of the the production site. The presence of vegetation is crucial for regulating humidity and temperature levels, thus bringing countless benefits to both worker's conditions and the final product. Because the amphorae are made by hand, the markings on each amphorae vary slightly.



TAVA production site in Mori Trentino where vegetation is used to provide a more oxygen rich environment for their artisans and more consistent amphorae drying conditions.

POROSITY

The standard porosity of TAVA amphora is similar to that of an oak barrel at 5%. However, depending on the customer's request, the porosity can be higher or lower than 5% allowing for a slow and consistent rate of micro oxidation.

WINEMAKING & STYLES OF WINE

All three sizes of amphora are equipped with winemaking friendly accessories including a sealable lid, tasting tap, full discharge valve and pallet jack / forklift friendly stand. The 1600L amphora can also come equipped with an external hatch door.

Due to TAVA's standard porosity similar to that of an oak barrel, the amphora works best for the fermentation and aging of all styles of whites or the élevage of both lighter and more full bodied reds. TAVA amphora will respect your vineyard site and the typicity of the varietal while contributing texture on the palette and brightness and freshness from an aromatic perspective.



A 320L and 1600L TAVA amphora.

2024 USA PRICES

TAVA

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Italian Ceramic Amphora

		INCLUDED ACCESSORIES		RECOMMENDED ACCESSORIES	
320L ± kg 190 ± lb 419	3,750 €		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Steel Inox Base 320		
750L ± kg 325 ± lb 717	6,850 €		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Steel Inox Base 750		
1600L ± kg 575 ± lb 1,268	12,950 €		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Stainless Steel Base 1600L		



concrete dreams

CLC: Concrete Tanks



Two door 20 HL CLC Diamonds at Domaine du Gringet in France's Savoie.

CLC Vasche, which stands for “**Cooperative Lavorazione Cementi**,” is a family-owned and run company located outside of Padova in North Eastern Italy. CLC is a leading manufacturer for standard and tailor made concrete tanks for wine production, whose tanks can be found throughout Italy, France, Spain, South Africa and other important winemaking countries throughout the world.

MATERIAL

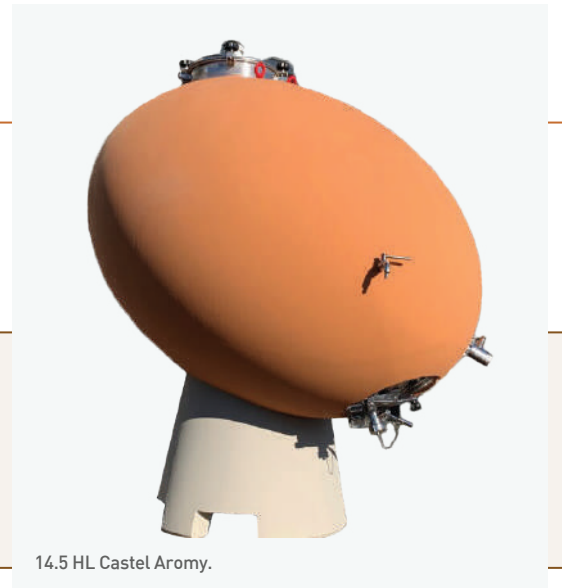
CLC concrete tanks are made of either **concrete, or reinforced concrete** depending on the shape and size of the tank. The production and mix of concrete is a consistent blended aggregate of **sand, marl, clay, stones and gravel sourced from the local Brenta river** which is fed from rivers that originate from melting glaciers high up in the neighboring Dolomite Mountains reaching into the Alps.

HISTORY

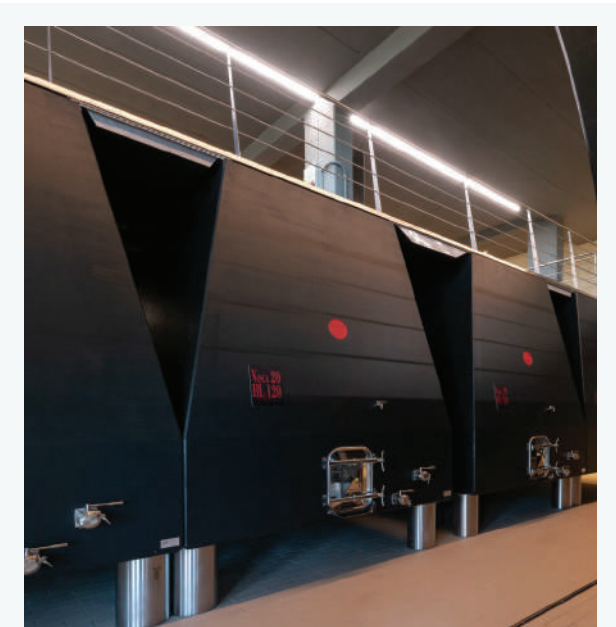
CLC was **founded in 1955** by a group of Italian families that to this day run the company together. They specialize in the **production of standard, modular tanks but have also built their reputation by offering tailor made concrete tanks** that are customized to their customers' cellars and needs.

PRODUCTION

A state of the art, computerized machine is used to accurately and consistently mix the right amounts of all necessary aggregates, cement, and water in order to **guarantee a consistent and optimal mix of concrete across all tanks**. For small standard tanks, the concrete is poured inside of molds and allowed to cure. For larger tanks, rebar and reinforced steel is used to provide structural support to the tank.



14.5 HL Castel Aromy.



Line of Tronco tanks.

POROSITY / WINEMAKING

If the interior of the concrete tanks are not lined with epoxy, application of **30% tartaric acid solution is needed to neutralize** the inside of the concrete tank before using for wine production therefore the porosity of the concrete varies over time, however concrete does allow wine to breathe. Due to it's extremely stable thermal inertia characteristics, **concrete tanks are excellent vessels for fermentation**; but many producers also opt to age their wine in the vessels too.

REFERENCES

France:

Domaine du Coulet - Matthieu Barret, Alain Graillet, Ermitage du Pic Saint Loup, Chateau Ferriere, Chateau Grand Corbin, Peyrassol, Clos Rougeard, Egly-Ouriet, Château Pavie-Macquin, Château La Fleur-Petrus, Prieuré de Saint Jean de Bébian, Château Fourcas Hosten, Domaine de Chevalier.

Italy:

Gaja, Massolino, Foradori, Mastrojanni, Gagliole, El Sacramento, Castello di Radda, Occhipinti, Biondi Santi, Pfischer, ELena Walch, Abbazio Novacella, Livio Felluga.

Rest of the World:







Mac Forbes, A.A Badenhorst, Stony Hill, Taylors, Amos Rome.

2024 USA PRICES CLC

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concrete dreams

DIAMANTE 20 HL				(CONCRETE TANKS MADE IN ITALY.)			NEW AROMY 14.5 HL					
ATTENTION: Seed screen on racking and full discharge valves recommended. [1,2]	1	ONE-DOOR (HORIZONTAL)	2	TWO-DOOR (HORIZONTAL)	3	ONE-DOOR (VERTICAL)	4	CASTEL	5	CLASSIQUE	6	DYNAMIQUE
												
Inside of the Diamond is a spherical ovoid that promotes stirring and suspension of lees pre and post-fermentation.												
ATTENTION: Ships horizontally. Installed vertically in cellar. [3]												
VOLUME (GAL)	528	528	528	VOLUME (GAL)			357	357	357			
DIAMOND HEIGHT (IN)	59	59	83	HEIGHT (IN)			85	77	76			
BASE HEIGHT (IN)	10	20	10	WIDTH (IN)			52	52	52			
TOTAL HEIGHT (IN)	69	79	93	LENGTH (IN)			76	80	80			
WIDTH (IN)	57	57	57	WEIGHT (LBS)			3,307	3,307	3,307			
LENGTH (IN)	79	79	57	PRICE (EUROS)			10,705 €	10,705 €	10,705 €			
DIAMOND WEIGHT (LBS)	4,620	4,620	4,620									
BASE WEIGHT (LBS)	342	903	903									
TOTAL WEIGHT (LBS)	4,961	5,523	5,523									
PRICE (EUROS)	13,305 €	14,390 €	14,390 €									

DIAMANTE AND AROMY STANDARD ACCESSORIES

Numbers corresponds to type of Diamante and Aromy

- Top manhole DN 500 mm and double action relief PVC valve [1,2,3]
- Top manhole DN 400 mm and double action relief PVC valve [4,5,6]
- Rectangular manway 315x420 mm with drip lip (horizontal opening) [2,3]
- 1/2" Sampling ball valve fixed on the horizontal frontal manway [1,2,3]
- 1/2" Sampling ball valve fixed on concrete [4,5,6]
- Oval manway 300 x 400 at tank bottom [2]
- Oval manway 300 x 400 at tank bottom and total discharge ball valve 2" Tri Clover ball valve, gasket, bolts and drain hole [4,5,6]
- Partial discharge racking 2" Tri Clover ball valve, gasket, bolts and drain hole [2,3,4,5,6]
- 49" x 60" x 11" stand [3]
- Total discharge ball valve 2" Tri Clover ball valve, bolts [2,3,4,5,6]
- 2x 10" tall concrete supports [1]
- 2x 20" tall concrete supports [2]
- Standard Grey Ral smooth wash concrete exterior [1,2,3,4,5,6]
- More accessories on pg. 11

OPALE						CRU						
PRODUCT	VOLUME (GAL)	HEIGHT (IN)	DIAMETER (IN)	WEIGHT (LBS)	PRICE (EUROS)	PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
44	1,162	80	89	12,125	19,280 €	15	396	79	57	57	6,614	14,420 €
51	1,347	89	89	12,787	20,405 €	20	528	79	63	63	7,716	16,060 €
BELOW SIZES LOADED IN CONTAINER HORIZONATLLY AND REQUIRE ADDITIONAL INSTALLMENT COSTS AT WINERY.						30	793	79	73	73	9,039	17,525 €
57	1,501	99	89	13,228.72	21,035 €	40	1057	98	68	68	10,361	19,427 €
62	1,638	109	89	13,668	21,990 €	BELOW SIZES LOADED IN CONTAINER HORIZONATLLY AND REQUIRE ADDITIONAL INSTALLMENT COSTS AT WINERY.						
67	1,770	119	89	14,110	23,940 €	20	528	98	58	58	7,716	16,060 €
70	1,849	129	89	14,330	25,185 €	30	793	98	66	66	9,039	17,525 €
72	1,902	139	89	14,500	25,350 €	40	1057	98	68	68	10,361	19,427 €

OPAL STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening)
- Top Manhole, 800 mm, double action relief pvc valve [Opale 44HL - 67HL]
- Top Manhole, 500 mm, double action relief pvc valve [Opale 70HL - 72HL]
- Partial discharge racking 2" Tri Clover Ball Valve
- Full discharge draining 2" Tri Clover Ball Valve
- 1/2" Sampling ball valve
- Standard Grey Ral smooth wash concrete exterior
- More accessories on pg. 9

CRU STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening)
- Top Manhole, 500 mm, double action relief pvc valve
- Full discharge draining 2" Tri Clover Ball Valve
- Partial discharge draining 2" Tri Clover Ball Valve
- 1/2" Sampling ball valve
- Standard Grey Ral smooth wash concrete exterior
- More accessories on pg. 9



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2024 USA PRICES CLC Standard Tanks

IMPORTANT: CLC takes great pride in making tailor made concrete wine tanks that can be customized depending on your winery. But for any tank taller than 89 inches, they will need to be loaded inside of the container horizontally which requires additional container unloading and tank installation services.

STANDARD

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
15	396	79	45	45	5,952	12,215 €
20	528	79	57	45	7,055	12,970 €
25	660	79	57	54	7,937	13,505 €
30	793	79	57	63	8,818	15,200 €
40	1,057	79	57	81	10,367	16,940 €
50	1,321	79	69	81	11,684	18,505 €
60	1,585	79	69	96	13,228	23,150 €
75	1,981	79	85	87	15,432	24,510 €
100	2,642	79	85	112	18,960	25,860 €
125	3,302	79	85	141	24,251	33,235 €



TRONCO

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	55	57	7,055	14,295 €
25	660	79	61	61	7,937	15,155 €
30	793	79	65	65	8,598	15,645 €
40	1,057	79	73	72	10,141	15,975 €
50	1,322	79	81	81	11,905	16,695 €



VENUS

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	57	47	7,275	12,130 €
30	793	79	80	47	9,259	15,110 €
40	1,057	79	80	60	10,582	18,340 €
50	1,321	79	80	74	11,905	22,565 €
60	1,585	79	80	86	13,448	23,020 €
75	1,981	79	80	105	15,653	23,625 €



STANDARD ACCESSORIES: STANDARD / TRONCO / VENUS

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening)
- Top Manhole 500 mm, double action relief pvc valve
- Partial discharge racking 2" Tri Clover ball valve
- Full discharge draining 2" Tri Clover ball valve
- 1/2" Sampling ball valve
- Standard Grey Ral 7030 concrete exterior
- 4x 80 cm tall feet per Standard and Tronco tank and 4x 40 cm tall feet per Venus tank
- More accessories on pg. 11

ACCESSORIES

CLC Concrete Tanks



concrete dreams

Depending on the tank and accessory, the below accessories can be included either on the Diamante, Opale, Cru, Standard, Tronco and Venus tanks.

LOGOS / COLOR / CONSTRUCTION		PRICES (EURO)	MANWAY ON FACADE		PRICES (EURO)		
	SMALL: max 190 x 190 mm Logo on façade	630 €		Rectangular Manway (405 x 530 mm) with drip, flush to the inner bottom AISI 304 SS - Horizontal Opening	1,170 €		
	LARGE: max 380 x 380 mm Logo on façade	885 €		Rectangular Manway (405 x 530 mm) with drip, flush to the inner bottom AISI 304 SS - Vertical Opening	1,565 €		
	Standard Grey Ral 7030. Other colors to be defined on Ral standard color.	INCLUDED		Round Manway (DN 400 mm) with drip, flush to the inner bottom AISI 304 SS - Outwards Opening	1,100 €		
	Concrete Kickflat on the top 100 x 150 mm - cost for each single side	375 €	TOP MANHOLE, DOUBLE ACTION RELIEF PVC VALE (AVAILABLE FOR DISCOUNT)		PRICES (EURO)		
ACCESSORIES		PRICES (EURO)		DN 400 (mm)	INCLUDED		
	1.5" Tri Clover Valve	515 €		DN 500 (mm)	INCLUDED		
	2" Tri Clover Valve	570 €		DN 600 (mm)	1,135 €		
	2" Tri Clover Racking Valve	570 €		DN 800 (mm)	2,325 €		
	Bottom Drain Plug DN 80 (no valve, only cap with chain) - AISI 304	620 €		DN 1000 (mm)	2,565 €		
	1/2" Sampling Ball Valve	190 €		DN 1200 (mm)	2,955 €		
	Analog Thermometer -20 +60 °C with 1/2" well (30 cm length) additional thermowells available upon request	335 €	ANTI FALL GRID FOR TOP MANHOLE		PRICES (EURO)		
	1/2" Probe Well	235 €		DN 800 (mm)	585 €		
LEVEL GAUGE WITH DN 24 POLYCARBONATE SIGHT TUBE AND STAINLESS STEEL FRAME		PRICES (EURO)		DN 1000 (mm)	620 €		
	Open circuit with bottom drain port	365 €		DN 1200 (mm)	775 €		
	Closed circuit with bottom drain port and top valve	620 €	SEED SCREEN ON THE RACKING OUTLET		PRICES (EURO)		
	Curved version for Venus façade - Surcharge	1,025 €		200 mm Cylindrical Screen h.400 mm (Recommended for racking valve on Diamond)	375 €		
COOLING PLATE (FIXED VERTICALLY FROM THE TOP)				200 mm Cylindrical Screen h.500 mm	395 €		
				200 mm Cylindrical Screen h.1000 mm	650 €		
				210 mm Shutter Screen h. 500 mm (Recommended for draining valve on Diamond)	340 €		
				350 mm Shutter Screen h. 500 mm	475 €		
				350 mm Shutter Screen h. 1000 mm	925 €		
			COOLING PIPES DN 34 (FIXED VERTICALLY FROM THE TOP)				
							
				PRICE STANDARD	PRICE TRUNCATED		
			SMALL (40HL - 80HL)	2,240 €	2,535 €		
			LARGE (90HL - 120HL+)	2,535 €	2,725 €		
			FEET OPTIONS (4X FEET PER PACK)				
WIDTH (mm)			CONCRETE	WIDTH / LENGTH (in)	HEIGHT (in)	WEIGHT (lbs for 4x feet)	PRICE (4x feet)
				12 x 12	24	1,190	395 €
				12 x 12	28	1,389	660 €
				16 x 16	31	2,822	975 €

*Smaller feet available upon request

*Inox feet available upon request

EGGINOX: Stainless Steel Eggs



1500L Egginox at Movia in Slovenia.

Egginox was founded by three professionals in the wine and inox industries and the company **specializes in the production of premium inox egg-shaped** fermentation and aging vessels for winemaking and beverage alcohol production. The production site is located in **Nova Gorica Slovenia** which is right on the frontier with the **Friuli region** of Italy, one of the **aromatic white wine capitals of the world**.

MATERIAL

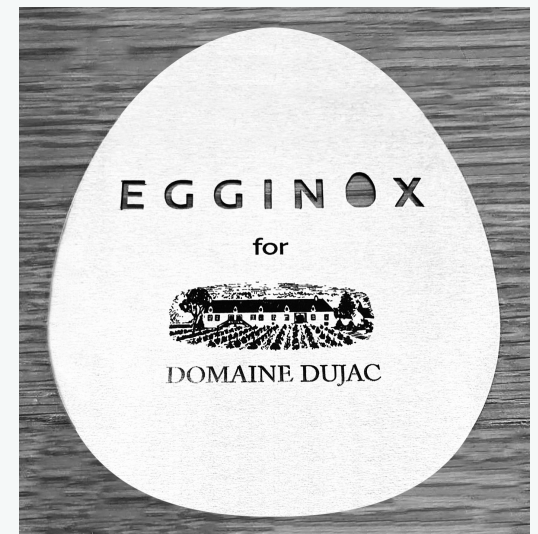
The grade of inox used in the production of the Egginox eggs is **AISI 304 stainless steel** and the inner surface is **polished BA (Bright Annealed)** that has minimum roughness to facilitate tartrate removal.

HISTORY

The **Collio section of Italy's Friuli region** has a rich history in growing aromatic white varieties that are made in a **combination of oxidative and reductive styles**. Nova Gorica in Slovenia is right on the border with this famous Italian winemaking region but it also has a famous and well respected winemaking region of its own. Slovenia as a country supplies Europe and other International markets with many **Inox manufactured products** and is considered a **specialist and industry leader for this material**.

PRODUCTION

What makes the Egginox product unique in the industry is the **high grade premium inox** used and the **specialized welding** that is carried out meticulously by professionals who are absolute experts at their craft. The egg shape of the vessel and the material which it is made from makes **cleaning the tanks extremely practical and hygienic** since steam can also be applied.



Egginox customer plaque that comes with tank.

POROSITY

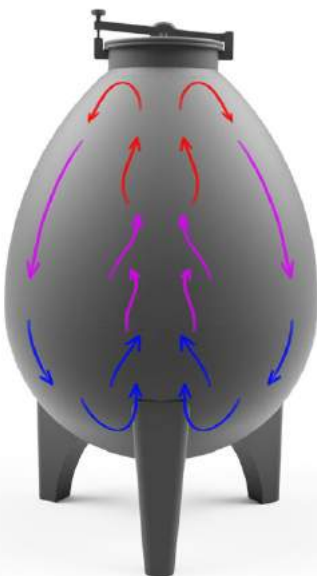
The **porosity of inox is 0%**. This means that the "angel's share" on the tank is next to nothing and the wines inside of the tank **do not see the oxygen exchange experienced** with barrels, amphora or concrete tanks.

WINEMAKING & STYLES OF WINE

The Egginox tanks maintain the **natural suspension of the lees and preserve the juice's fruit quality during fermentation, the PH of the wine is not impacted and there is no variability between tanks**. The light weight of the tanks make them extremely easy to handle and clean hygienically. The shape and engineering of each Egginox tank follows the golden ratio found in natural eggs.

By keeping the wine in constant motion and the lees in constant suspension, the Egginox will **add a textural component to your wine** and because of the material's inertness and lack of porosity, it will **amplify the taste of fruit and respect the identity of your vineyard site**.

With references spanning from the Friuli in Italy, Brda in Slovenia, Alsace, Burgundy and Champagne in France and the Vinho Verde region of Portugal, the **Egginox tanks are gaining a following** with aromatic whites, sparkling wines and light skinned red producers where very **minimum oxygen exchange is needed to keep the wine in a bright, energetic and tense state**.



Fluid dynamic diagrams of an Egginox.

2024 USA PRICES

EGGINOX

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EGGINOX



Stainless Steel Eggs



PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
500L	132	154	63	37	8,190 €
1000L	264	264	76	46	11,900 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve.



1500L	396	319	85	37	14,790 €
2000L	528	374	94	59	15,710 €
2500L	660	429	98	63	16,990 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve. Oval front manway door.

OPTIONAL ACCESSORIES (EGGINOX CUSTOMER PLAQUE INCLUDED FOR CUSTOM ORDERS)



EGGINOX CHAMPAGNE
CUSTOMER PLAQUE

Product	Size	Prices (€)
EGGINOX COOLING FLAG LOCATED ON SIDE OF TANK	500L / 50cm	345 €
	1000L / 75cm	360 €
	1500L / 100cm	380 €
	2000L / 125cm	405 €
	2500L / 150cm	425 €

- Cooling flag made from AISI 316 Inox



DRUNK TURTLE: *Cocciopesto and Cemento*



Cocciopesto Opus 10 in a Chianti cellar.

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.



Extremely useful external opening door for removing ferments.

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**.



Cocciopesto and cemento Opus side by side

2024 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.

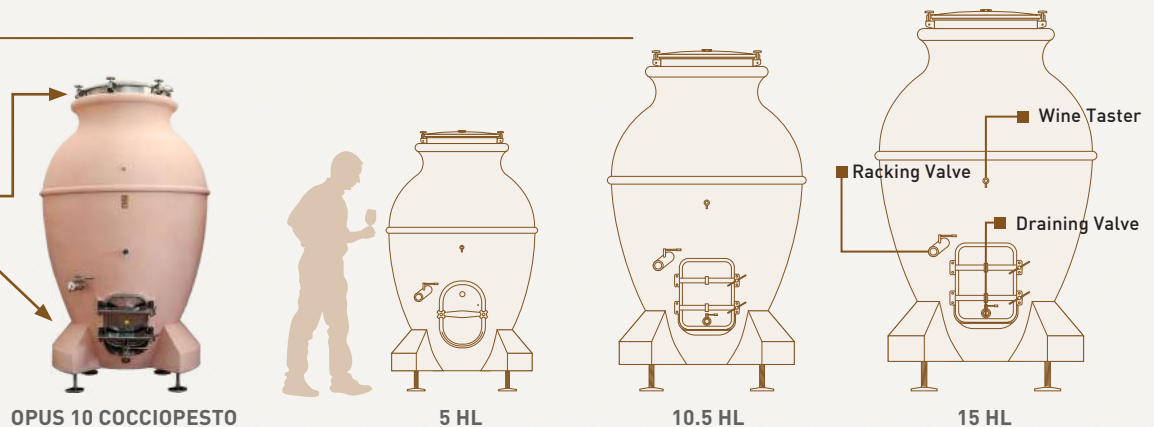


Cocciopesto Eggs Made in Italy

PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	COCCIOPESTO	CEMENTO
OPUS 5 (exactly 5 HL)	132	1,764	63	39	6,140 €	5,610 €
OPUS 10 (exactly 10.5 HL)	277	2,645	82	51	11,120 €	10,485 €
OPUS 15 (exactly 15 HL)	396	3,439	102	58	13,560 €	11,650 €
<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 15HL) and a tasting valve. 					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

	Price	
External Color Customization	OPUS 5HL	
	OPUS 10HL	PLEASE INQUIRE
	OPUS 15HL	
 <ul style="list-style-type: none"> Large Colmatore glass bung system 	165 €	
	<ul style="list-style-type: none"> Internal Food Grade Epoxy Coating OPUS 5 OPUS 10 / OPUS 15 	450 € 630 €

- 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.



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