



NON-OAK PRICING & PORTFOLIO 2026 NORTH AMERICA

Amphora / Egg / Tank / Wineglobe



WINEGLOBE

EGGINOX



A commitment to quality and customer service since 1979.



Production of a 400L Wineglobe at Michael Paetzold in Bordeaux.

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 of the most famous cellars in France and worldwide.

HISTORY

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.

PRODUCTION



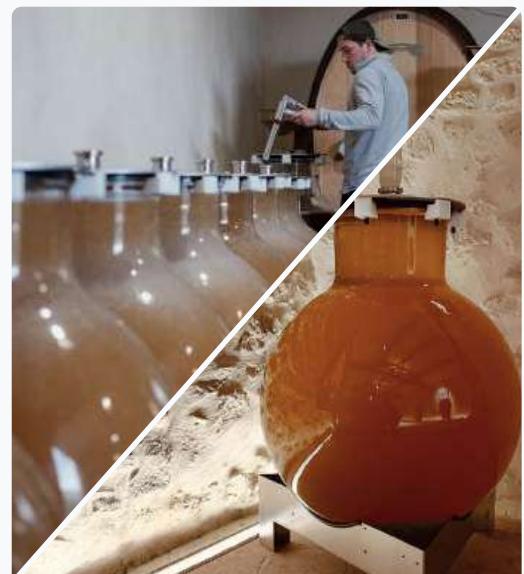
A 400L Wineglobe in action on Syrah at Matthieu Barret - Domaine du Coulet.

Wineglobes, 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 Vinitech 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 for lees sedimentation, wine turbidity and malolactic fermentation to be observed and studied.

Row of 220L Wineglobes at Domaine Combier in Crozes Hermitage used on Marsanne / Roussane.



Semillon finishing up alcoholic fermentation on the triangle palette jack friendly stand.

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%.

2026 USA PRICES

WINEGLOBE

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- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.

WINEGLOBE

THE GLOBE



115L

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



NEW!

400L

VOLUME (GAL)	106
WEIGHT (LBS)	176
HEIGHT (IN)	36
DIAMETER (IN)	36
PRICE	5,950 €

220L

VOLUME (GAL)	58
WEIGHT (LBS)	75
HEIGHT (IN)	36
DIAMETER (IN)	30

PRICE 4,950 €

INCLUDED ACCESSORIES



STANDARD ACCESSORIES



OPTIONAL ACCESSORIES FOR 220L & 400L (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

THE WOODEN CROSS STAND	90 €	THE OAK TIN STAND	850 €	STACKABLE CAGE	750 €	THE WASHING STAND	850 €
Material: Oak L 380 x l 390 x H 102 mm Thickness: 30 mm		Material: Untreated Oak Length: 1600 mm				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	
THE LEES STIRRER	150 €	THE GLASS BUBBLER	150 €	LID CUSTOMIZATION	190 €	WASHING HEAD	320 €
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 pipette through the glass tube. Material: Borosilicate Glass 3.3		Possibility to have your logo engraved on the cover. Color of Engraving: Black		Material: Stainless Steel	



750 Ceramic Amphora in a Bordeaux Château, which are blended with barrels.

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.



Tava 320L Ceramic Amphora in a cellar in Givry Burgundy used both on Chardonnay and Pinot Noir

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.



The first 12.5HL Monolite delivered in North America to a winery in Ontario.

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.

2026 USA PRICES

TAVA

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TAVA



Italian Ceramic Amphora
2.5% & 5% Porosity

320L 4,650 €



INCLUDED ACCESSORIES



12.5HL MONOLITE STANDARD

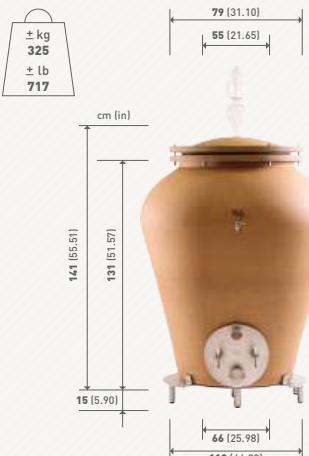


Italian Ceramic & Grés Monolite 2.5% Porosity

25HL MONOLITE STANDARD



750L 7,950 €



Price Grés (2.5% porosity)

13,300 €

Height with Stand (in)

83

Max Diamater (in)

48

Weight with Stand (lbs)

1,467

Stand Dimensions (in)

38 x 38 x 10

Standard Accessories

SS manhole, sample valve, stainless steel door with 1" and 2" TC valves, colmatore, dark grey painted metal beam stand made of 5x pieces.

Price Grés (2.5% porosity)

14,400 €

Height with Stand (in)

88

Max Diamater (in)

60

Weight with Stand (lbs)

2,280

Stand Dimensions (in)

47 x 47 x 10

12.5HL MONOLITE HIGH STAND



25HL MONOLITE HIGH STAND



1600L 15,450 €



Price Grés

1,050 €

Height with Stand (in)

88

Max Diamater (in)

38

Weight with Stand (lbs)

1,548

Stand Dimensions (in)

38 x 38 x 15

Stand Dimensions (in)

47 x 47 x 10

Dark grey metal beam stand made of 7x pieces

Price Grés

1,190 €

Height with Stand (in)

101

Max Diamater (in)

60

Weight with Stand (lbs)

2,407

Stand Dimensions (in)

47 x 47 x 10

12.5HL MONOLITE INOX STAND



25HL MONOLITE INOX STAND



Price Grés

1,650 €

Height with Stand (in)

91

Max Diamater (in)

88

Weight with Stand (lbs)

1,548

Stand Dimensions (in)

40 x 18

Price Grés

1,880 €

Height with Stand (in)

105

Max Diamater (in)

60

Weight with Stand (lbs)

2,290

Stand Dimensions (in)

40 x 18



concrete dreams



Tailor made 9, 11, 13 and 17 HL Standard tanks for Miani in Italy's Friuli region.

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.

A row of 44 HL Opale in a Rhône cellar.



NEW! A row of 20 HL Opale in a Veneto cellar.

CLC CONCRETE DREAMS:

Concrete Tanks



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.

A row of 20 HL Diamante in a cellar in the Chianti.



A row of 14.5 HL Aromy in a Bordeaux white cellar.

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 its 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 Graillot, Ermitage du Pic Saint Loup, Chateau Ferriere, Chateau Grand Corbin, Peyrassol, Clos Rougeard, Egly-Ouriet, Chateau Pavie-Macquin, Chateau La Fleur-Petrus, Prieuré de Saint Jean de Bébian, Chateau Fourcas Hosten, Domaine de Chevalier, Durfort Vivens, Laherte Champagne, Chateau de Beaucastel.

Italy:

Gaja, Massolino, Foradori, Mastrottoni, Gagliole, El Sacramento, Castello di Radda, Occhipinti, Biondi Santi, Pfischer, Abbazio Novacella, Livio Felluga, San Leonardo, Elena Walch, Tenuta di Carleone, Miani, Piero Pan, Livio Felluga, Poggerino, Vietti, Emidio Pepe, Vini Franchetti, Tenuta di Trinoro, Gagliole, Le Ripi.

North America:

Stony Hill, Amos Rome Vineyards, Long Shadows, Broc Cellars, Two Vintners, Fortuity Cellars, Kiona Vineyards, Latta Wines, Tooth & Nail Winery, Albatross Ridge, Six Eighty Cellars, High West Distillery, Road 13 Vineyards, Blue Grouse Winery, Benjamin Bridge Vineyards

Rest of the World:

Mac Forbes, A.A Badenhorst, Taylors, Quinta Nova, Heimann, Mauro Bierzo.

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concrete dreams

NEW!

JARA 3 HL



DIAMANTE 20 HL

ATTENTION: Seed screen on racking and full discharge valves recommended. (1,2)

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)

1 ONE-DOOR (HORIZONTAL)



(CONCRETE TANKS MADE IN ITALY.)

2 TWO-DOOR (HORIZONTAL)



3 ONE-DOOR (VERTICAL)



AROMY 14.5 HL

4 CASTEL



5 CLASSIQUE



6 DYNAMIQUE



VOLUME (GAL)

80

DIAMETER (IN)

40

HEIGHT (IN)

44

WEIGHT (LBS)

1200

PRICE (EUROS)

4,850 €

STANDARD ACCESSORIES

- DN 400 mm Manhole
- 1.5" Tri-Clover Valve
- Tasting Tap

VOLUME (GAL)

528

DIAMOND HEIGHT (IN)

59

BASE HEIGHT (IN)

10

TOTAL HEIGHT (IN)

69

WIDMTH (IN)

57

DIAMOND WEIGHT (LBS)

4,620

BASE WEIGHT (LBS)

342

TOTAL WEIGHT (LBS)

4,961

PRICE (EUROS)

13,705 €

VOLUME (GAL)

528

DIAMETER (IN)

83

HEIGHT (IN)

10

WIDTH (IN)

93

LENGTH (IN)

57

DIAMOND WEIGHT (LBS)

4,620

BASE WEIGHT (LBS)

903

TOTAL WEIGHT (LBS)

5,523

PRICE (EUROS)

14,820 €

VOLUME (GAL)

357

DIAMETER (IN)

357

HEIGHT (IN)

357

WIDTH (IN)

357

LENGTH (IN)

80

DIAMETER (IN)

80

HEIGHT (IN)

80

WIDTH (IN)

80

LENGTH (IN)

80

DIAMANTE & AROMY STANDARD ACCESSORIES

- 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)

Numbers corresponds to type of Diamante and Aromy

- 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. 9

OPALE

NEW!

OPALE STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening)
- Top Manhole, 400 mm, double action relief pvc valve (Opale 17HL - 22.5HL)
- Top Manhole, 500 mm, double action relief pvc valve (Opale 44HL - 67HL)
- Top Manhole, 800 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

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	DIAMETER (IN)	WEIGHT (LBS)	PRICE (EUROS)
17	449	70	63	5,200	15,950 €
20	528	85	63	5,200	16,450 €
22.5	594	85	63	5,200	16,950 €
44	1,162	80	89	12,125	19,860 €
51	1,347	89	89	12,787	22,010 €

BELLOW SIZES LOADED IN CONTAINER HORIZONTALLY AND REQUIRE ADDITIONAL INSTALLMENT COSTS AT WINERY.

57	1,501	99	89	13,228.72	21,670 €
62	1,638	109	89	13,668	22,650 €
67	1,770	119	89	14,110	24,660 €
70	1,849	129	89	14,330	25,940 €
72	1,902	139	89	14,500	26,110 €

RUBIS

RUBIS STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening)
- Top Manhole, 500 mm, double action relief pvc valve (Opale 40HL - 60HL)
- 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

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	DIAMETER (IN)	WEIGHT (LBS)	PRICE (EUROS)
40	1,056	72	87	12,400	17,820 €
50	1,321	91	87	12,787	20,600 €
60	1,585	113	87	13,668	21,920 €

CRU

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

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
15	396	79	57	57	6,614	14,850 €
20	528	79	63	63	7,716	16,540 €
30	793	79	73	73	9,039	18,050 €
40	1,057	98	68	68	10,361	20,010 €
20	528	98	58	58	7,716	16,540 €
30	793	98	66	66	9,039	18,050 €
40	1,057	98	68	68	10,361	20,010 €



concrete dreams

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2026 USA PRICES
CLC CONCRETE DREAMS
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	12,580 €
20	528	79	57	45	7,055	13,360 €
25	660	79	57	54	7,937	13,910 €
30	793	79	57	63	8,818	15,660 €
40	1,057	79	57	81	10,367	17,450 €
50	1,321	79	69	81	11,684	19,060 €
60	1,585	79	69	96	13,228	23,845 €
75	1,981	79	85	87	15,432	25,245 €
100	2,642	79	85	112	18,960	26,640 €
125	3,302	79	85	141	24,251	34,230 €



TRONCO

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	55	57	7,055	14,720 €
25	660	79	61	61	7,937	15,610 €
30	793	79	65	65	8,598	16,110 €
40	1,057	79	73	72	10,141	16,450 €
50	1,322	79	81	81	11,905	17,200 €



VENUS

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	57	47	7,275	12,490 €
30	793	79	80	47	9,259	15,560 €
40	1,057	79	80	60	10,582	18,890 €
50	1,321	79	80	74	11,905	23,240 €
60	1,585	79	80	86	13,448	23,700 €
75	1,981	79	80	105	15,653	24,330 €



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. 9

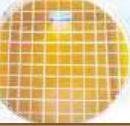
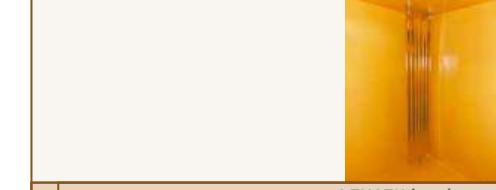
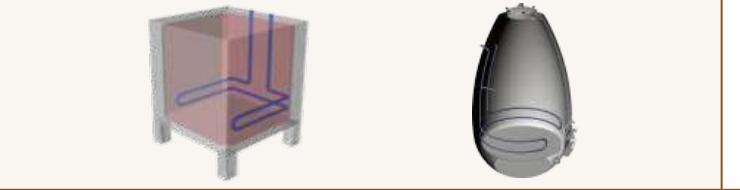
ACCESSORIES

CLC CONCRETE DREAMS



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					
			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					
			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					
			Concrete Kickflat on the top 100 x 150 mm - cost for each single side	375 €							
ACCESSORIES			PRICES (EURO)	TOP MANHOLE, DOUBLE ACTION RELIEF PVC VALE (AVAILABLE FOR DISCOUNT)		PRICES (EURO)					
			1.5" Tri Clover Valve	515 €		DN 400 (mm)	INCLUDED				
			2" Tri Clover Valve	570 €		DN 500 (mm)	INCLUDED				
			2" Tri Clover Racking Valve	570 €		DN 600 (mm)	1,135 €				
			Bottom Drain Plug DN 80 (no valve, only cap with chain) - AISI 304	620 €		DN 800 (mm)	2,325 €				
			1/2" Sampling Ball Valve	190 €		DN 1000 (mm)	2,565 €				
			Analog Thermometer -20 +60 °C with 1/2" well (30 cm length) additional thermowells available upon request	335 €		DN 1200 (mm)	2,955 €				
LEVEL GAUGE WITH DN 24 POLYCARBONATE SIGHT TUBE AND STAINLESS STEEL FRAME			PRICES (EURO)	ANTI FALL GRID FOR TOP MANHOLE		PRICES (EURO)					
Open circuit with bottom drain port			365 €		DN 800 (mm)	585 €					
Closed circuit with bottom drain port and top valve			620 €		DN 1000 (mm)	620 €					
Curved version for Venus façade - Surcharge			1,025 €		DN 1200 (mm)	775 €					
COOLING PLATE (FIXED VERTICALLY FROM THE TOP)			SEED SCREEN ON THE RACKING OUTLET								
				200 mm Cylindrical Screen h.400 mm (Recommended for racking valve on Diamond)	375 €						
				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)											
LENGTH (mm)			PRICE STANDARD		PRICE TRUNCATED						
WIDTH (mm)	600	800	1000	1200	1400	1600	1800	2000	PRICE STANDARD	PRICE TRUNCATED	
	270	740 €	740 €	935 €	1,040 €	1,095 €	1,155 €	1,220 €	2,240 €	2,535 €	
	370	-	-	1,060 €	1,170 €	1,275 €	1,415 €	1,485 €	2,535 €	2,725 €	
	470	-	-	1,105 €	1,275 €	1,385 €	1,470 €	-			
FEET OPTIONS (4X FEET PER PACK)									*Smaller feet available upon request		
CONCRETE	WIDTH / LENGTH (in)		HEIGHT (in)		WEIGHT (lbs for 4x feet)		PRICE (4x feet)		*Inox feet available upon request		
	12 x12		24		1,190		395 €				
	12 x 12		28		1,389		660 €				
		16 x16		31		2,822		975 €			



20 HL Egginox at Verité Winery in the Alexander Valley.

The Collio section of Italy's Friuli region has a rich history in growing aromatic white varietals 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.

HISTORY

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.

PRODUCTION

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.



2x 1,500L Egginox for whites at Knight's Bridge in the Alexander Valley.



Freshly delivered 2,000L Egginox to La Viarte in Italy's Friuli region.

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.

2026 USA PRICES

EGGINOX

- 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.

EGGINOX



Stainless Steel Eggs

PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
	500L	132	154	63	37
	1000L	264	264	76	46

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 DUJAC 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



Line of Cocciopesto Opus 15's at Yangarra in Australia's McLaren Vale.

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.



Extremely useful winemaker accessories including external hatch door for removing red ferments.

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.



Drunk Turtle Cemento and Cocciopesto Opus 10's.

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.

2026 USA PRICES

DRUNK TURTLE

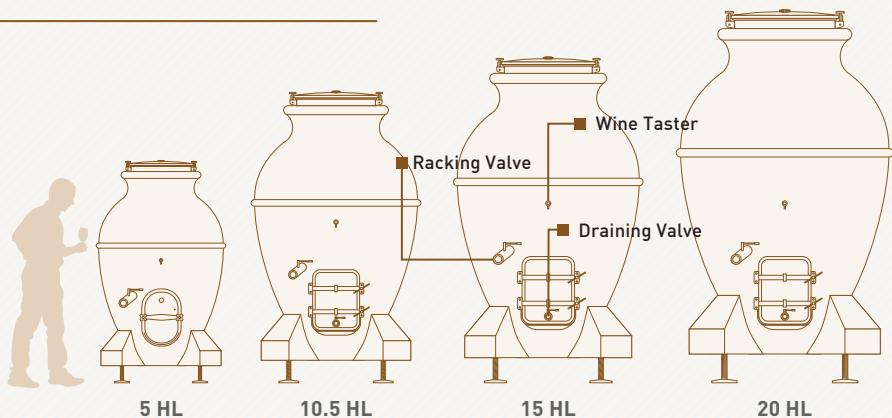
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- Products will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.
- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.



Cocciopesto & Cemento Eggs Made in Italy

PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	COCCIOPESTO	CEMENTO
OPUS 5	132	1,764	63	39	6,450 €	5,890 €
OPUS 10	277	2,645	82	51	11,680 €	11,010 €
OPUS 15	396	3,439	102	58	14,250 €	12,240 €
OPUS 20	528	4,850	102	62	16,970 €	14,190 €
<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 and a tasting valve. 					Ancient blend of different Italian crushed stones and terracotta	-

FEATURES



OPTIONAL ACCESSORIES

External Color Customization	PLEASE INQUIRE
Large Colmatore glass bung system	165 €
Internal Food Grade Epoxy Coating OPUS 5 OPUS 10 / OPUS 15 / OPUS 20	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.

NON-OAK VESSEL COMPARISON 2026



MATERIAL	Ceramic	Concrete	Glass	Cocciopesto	Stainless Steel
SUPPLIERS					
ORIGIN	Italy	Italy	France	Italy	Slovenia
COMPOSITION	A patented mixture of clay.	Concrete and reinforced concrete made from local stones and gravel	Borosilicate Glass	An aggregate of stone, gravel, sand, terracotta, marl stone and clay brought together with a binding agent low in heavy metals	AISI 304 Stainless Steel with polished Bright Annealed inner surface
THICKNESS (cm)	5	10	.7	8	.2
VOLUME (L)	320 - 1,600	1500 - 60,000	220	350-2,500	500 - 2,000
PRODUCTION	<ul style="list-style-type: none"> Assembled by hand in molds in Italy and fired at 1260 C 	<ul style="list-style-type: none"> Concrete poured into molds Concrete poured into reinforced structure 	<ul style="list-style-type: none"> Glass blown at Bordeaux based production site 	<ul style="list-style-type: none"> Air dried in molds 	<ul style="list-style-type: none"> Proprietary
POROSITY (%)	<ul style="list-style-type: none"> The standard is 5% but lower or higher porosity is available 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> 0% 	<ul style="list-style-type: none"> 3%-5% 	<ul style="list-style-type: none"> 0
PORE DIAMETER (microns)	0.008	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> N/A 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> 0
WINEMAKING	<ul style="list-style-type: none"> Fermentation of whites & reds (especially in 1600L) Aging of whites & reds 	<ul style="list-style-type: none"> Fermentation of whites & reds Aging of whites & reds 	<ul style="list-style-type: none"> Fermentation of some whites & reds Aging of whites & reds 	<ul style="list-style-type: none"> Fermentation of whites & reds Aging of whites & reds 	<ul style="list-style-type: none"> Fermentation of whites Aging of whites & reds
AGEING TIME	<ul style="list-style-type: none"> At 5% porosity, similar to the aging times of barrels 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> Varied
STYLE	<ul style="list-style-type: none"> Aromatic and textural white & lighter or more concentrated reds 	<ul style="list-style-type: none"> Adds texture and retains brightness and varietal characteristics 	<ul style="list-style-type: none"> Purest expression of grapes, terroir and vineyard site. Natural lees stirring can build texture and mouthfeel. 	<ul style="list-style-type: none"> Adds texture and retains brightness and varietal characteristics 	<ul style="list-style-type: none"> Adds texture while retaining fruit quality, can be used for reductive styles
VARIETALS	<ul style="list-style-type: none"> All 	<ul style="list-style-type: none"> Strong Bordeaux, Rhône and Italian references 	<ul style="list-style-type: none"> All 	<ul style="list-style-type: none"> Varied 	<ul style="list-style-type: none"> Aromatic whites, sparkling wines and light-skinned reds
UNIQUE FEATURES	<ul style="list-style-type: none"> Winemaking-friendly accessories and an external hatch door on the 1600L. 	<ul style="list-style-type: none"> Optimal thermal inertia characteristics for drawing out ferments and completely customizable based on the winery's needs 	<ul style="list-style-type: none"> Glass is the purest of materials. Completely consistent interior. No topping up needed with less SO2 additions needed. 	<ul style="list-style-type: none"> Very good thermal inertia characteristics for drawing out ferments, maintain a constant temperature and egg shaped. 	<ul style="list-style-type: none"> Movement and natural suspension of less preserves fruit quality, ease of use and cleaning
PREPARATION	<ul style="list-style-type: none"> Water 	<ul style="list-style-type: none"> 30% tartaric acid rinse 	<ul style="list-style-type: none"> Water 	<ul style="list-style-type: none"> Mild 5-8% tartaric acid rinse 	<ul style="list-style-type: none"> Warm water



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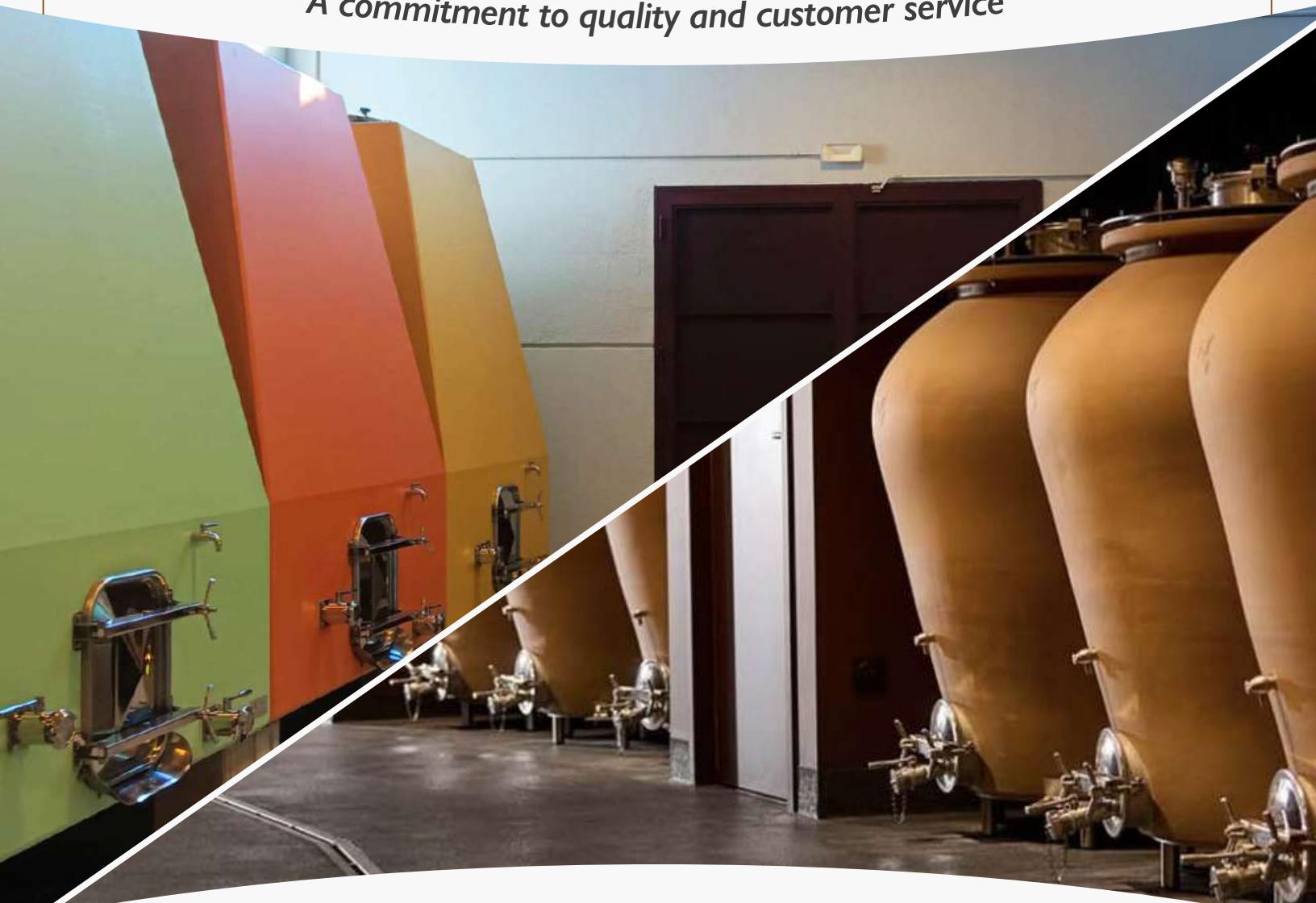

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