



## 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

# 2023 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

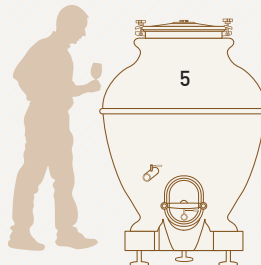
PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	COCCIOPESTO	CEMENTO
OPUS 5 (exactly 5 HL)	132	1,764	63	39	6,140 €	5,610 €
OPUS 10 (exactly 10.5 HL)	277	2,645	82	51	11,120 €	10,485 €
OPUS 15 (exactly 15 HL)	396	3,439	102	58	13,560 €	11,650 €
<ul style="list-style-type: none"> <li>Each OPUS 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.</li> </ul>					Ancient blend of different Italian crushed stones and terracotta	-

### FEATURES

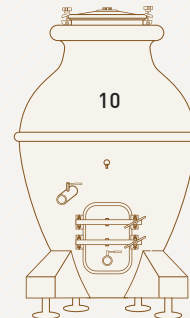
- Silicone gaskets on top and external opening door
- 5 point system top door
- Forklift friendly feet system
- All accessories are ASI 316 stainless steel
- All Opuses (including the 3.5) have a sample valve



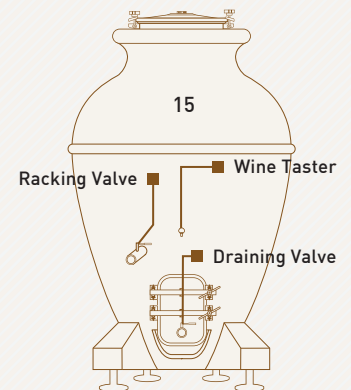
OPUS 10 COCCIOPESTO



5 HL



10.5 HL



15 HL

### OPTIONAL ACCESSORIES

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