



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)

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

■ Cooling flag made from AISI 316 Inox



EGGINOX DUJAC  
CUSTOMER PLAQUE