

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

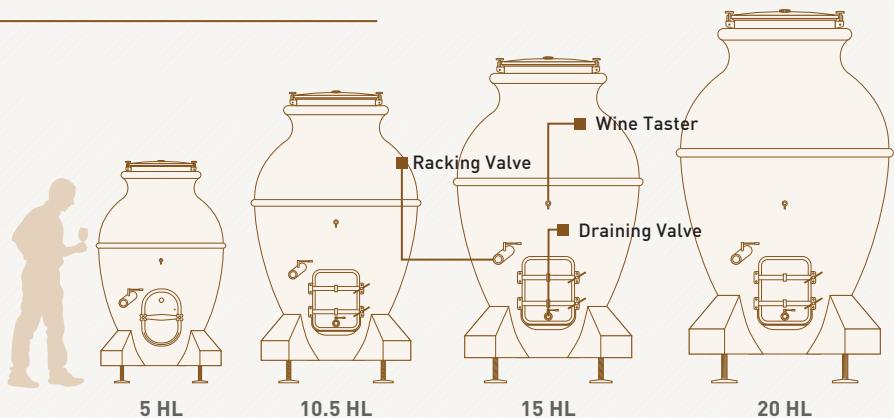
- All prices below are listed in Euros (€) and include delivery to our Napa Valley, CA warehouse.
- Products will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.
- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.



### Cocciopesto & 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"> <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 and a tasting valve.</li> </ul>					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.