

ARTENOVA: *Impruneta Terracotta Amphorae*



Willam Wouters and Filipa Pato with Artenova 500L jars in Portugal.

Artenova is a family run business that specializes in the creation of winemaker friendly Impruneta terracotta amphorae for winemaking and beverage alcohol. The company is located in **Impruneta, Tuscany** which is the city that gave Impruneta terracotta its name. The company has a rich history working with the clay of the surrounding area and through a collaboration approach with wineries around the world, it has **established itself as a leading manufacturer of Impruneta terra cotta amphorae**. Every two years, Artenova hosts the infamous cultural wine tasting event, **“La Terracotta e il vino”** where producers from everywhere in the world come to exhibit and taste wines made in amphora.

MATERIAL

Impruneta terracotta is famous because of its **mineralogical composition that is low in metals**, with the most sought after representations coming from around Tuscany’s Impruneta area. Here the clay has **high levels of a calcareous residual called “galestro,”** which makes it a natural heat sink.

HISTORY

Terracotta, which translates to “baked earth,” remains the oldest ceramic that man has created, with traces of it appearing **6000 years BC**. It was later discovered in Tuscany and Impruneta by the Etruscans around 700 years BC. While terra cotta can be found everywhere, the **uniqueness of Impruneta terracotta** is its **high levels of galestro**, crucial for making wine amphora.

PRODUCTION

The amphorae are **handmade** either via the traditional **“colombino” technique**, where the clay is hand rolled and built **30 cm high per day**, or using a method where the clay is placed in molds. Before being cooked, the amphorae need to undergo a **7 week air drying process** where they will lose **10 - 15% of their weight due to water evaporation**. The amphorae are then cooked in large ovens that reach 1020 degrees Celsius or **1868 degrees Fahrenheit**.



Colombino technique being applied to make a classic amphora.

POROSITY

Once cooked, the porosity is between **6-12%**, sometimes even a little bit more depending on the amphora’s production.

The average radius of the **pores are between 0.4 to 1.1 microns**.

WINEMAKING & STYLES OF WINE

Artenova Impruneta terracotta works very well for the **fermentation of reds** because they naturally draw the fermentation out **without any stalling or temperature spikes**. The vessels have very practical external doors for emptying. For aging, they work best on bold, tannic and reductive reds because of the increased micro-oxidation qualities. **Due to their increased porosity and permeability, shorter aging times are advised.**



Classic 500L “jar” amphorae lined in a cellar.

2023 USA PRICES





ARTENOVA

- 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.



ARTENOVA
TERRECOTTE • Impruneta

Traditional Impruneta Terracotta Amphorae Handmade in Tuscany

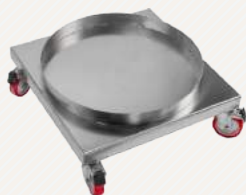
	PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
	Jar 500L	131	374	56	38	5,145 €
	Jar 800L	210	440	62	47	9,195 €
■ Each jar comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						
	Egg 450L	118	440	48	34	5,185 €
	Egg 700L	184	550	54	42	8,995 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Dolium 500L	132	396	48	42	6,420 €
	Dolium 1000L	264	704	58	48	8,275 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Horizontal Egg 220L	58	286	34	40	3,970 €
	Horizontal Egg 450L	118	440	40	48	6,610 €
■ 220L horizontal egg comes with a 16.5 cm diameter stainless steel manhole and 2 inch opening. ■ 450L horizontal egg comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						

OPTIONAL ACCESSORIES (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

LARGE COLMATORE 165 €



INOX BASE WITH WHEELS 1 795 €



INOX BASE WITH WHEELS 2 795 €



INOX BASE NO WHEELS 795 €



2" TRI-CLOVER BALL VALVE 240 €



SAMPLE VALVE 145 €

