

Orci da Vino
Wine Amphoras



DA OTTO GENERAZIONI



TRADITION AND MODERNITY:
FOR 8TH GENERATIONS TO
CREATE PRODUCTS WITH THE
HIGHEST QUALITY AND
TECHNOLOGY STANDARDS



MANETTI AMPHORAS

- The entirely hand-made wine Amphoras manufactured in the **Manetti Gusmano & Figli** (since 1780) furnace are the result of the experience of 8 generations in the production of Cotto tiles.
- The Manetti family has been known since 1968 for the production of great wines in the Chianti region on the **Fontodi** Estate.
- In 2012 the Manetti family has started again to make Wine Amphoras (Orci da Vino) by following the old method but making some changes in order to come up with modern “Wine Containers”, great for wine-making
- The Wine Amphoras are made completely by hand following the rules of an ancient technique called “**Based Work**”.
- Uniqueness of the clay thanks to the abundant presence of **Galestro**, the most dense and noble clay in the world.
- Right **microporosity**, enabling the wine to breathe correctly. No lining. Suitable for fermentation and for ageing, allowing just a gentle micro-oxidation to interact with the wine.
- **Antioxidant and antibacterial action** and the high thermal insulation capacity.



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Even at a microscopic level heterogeneity is the characteristic of this clay which is taken from the excavation and shattering of the rock and which can only be worked on during the summer months, treating it with continuous cycles of sunshine and sifting. In this way the larger blocks of stone can be progressively removed, refining and dehydrating the raw material more and more prior to work in the furnaces.



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The clay of Impruneta





The Wine Amphoras of Manetti Gusmano & Figli are made completely by hand following the rules of an ancient technique called “Based Work”: the Amphora stands still while the artisan goes round and round attaching new clay. The whole process takes three months including a long drying and a slow firing.



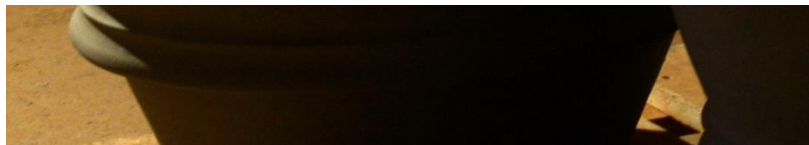
The technique



Drying and firing



Before the drying phase, the Amphorae are refined and smoothed internally and externally in order to make the surface even more dense, in order to have very little porosity, allowing for a very gentle micro-oxidation; no lining needed; the drying phase last for 20 days approximately whereas firing takes 6 days.



The Wine amphoras are equipped with a very modern stainless steel lid in order to make these containers an ideal instrument for the winemaking; these Wine Amphoras are made to last forever due to the quality of the Galestro clay (and its density) and due to the quality of the process;



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Manetti Wine Amphoras

TERRACOTTA AND WINE

- Wines are more representative of the terroir they are coming from.
- Great purity
- Enhancing the minerality of the wine.
- More mid-palate and complexity without having oaky flavours.
- A very nice fruitiness.
- Crispness with lots of energy and tension but always with elegance as a main character.



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