

Wine Amphoras made of Terracotta from Chianti

The entirely hand-made wine Amphoras manufactured in the Manetti Gusmano & Figli furnace, are the result of the solid experience of eight generations in the production of Cotto and high quality handmade terracotta.

The Manetti family has been known since 1968 for the production of great wines in the Chianti region on the Fontodi Estate. The long-standing experience, combined with their passion for the world of wine, has allowed them to come up with this wine making project aiming at an outstanding quality by always staying faithful to tradition.

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.

Moreover, what makes our Amphoras even more special, is the uniqueness of the clay itself; the abundant presence of Galestro in the terroir of Chianti Classico, gives special features to the Amphoras. Among the natural components of Terracotta, the salts and the calcium carbonates offer the degree of micro-porosity needed to enable the wine to breathe properly while also conveying natural antioxidant and antibacterial properties to the vessels. These features, along with the high thermal insulation capacity, make the terracotta Amphoras of Manetti Gusmano & Figli an ideal tool for the production of great natural wines.





Technical notes

Formats

400 lt	600 lt
H 108 cm	H 116 cm
Diameter 96 cm	Diameter 116 cm
Weight 200 kg	Weight 280 kg

Considering the handcrafted quality of the product, the measures are approximate

- Average thickness of Terracotta: 4 cm
- Stainless steel manway diameter: 53 cm
- Drain port: 4.5 cm
- Internal polishing
- Durable design and construction

