

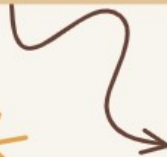


VINUM HADRIANUM WINEMAKING

ARTISANAL **CLAY** AMPHORAE



In fermentation, the clay of the amphora preserves the grape variety's flavors and aromas that can create complex wines full of fruitiness and primary aromas



The clay is able to hold temperature very well, creating a stable environment for the wine to slowly ferment



Clay amphorae were the early vessel of choice for ancient Greeks and Romans to make, transport, store and serve their wine

Natural micro-oxygenation, as occurs with amphora, reduces bitterness and softens tannins and improves the overall stability of the wine