

NOVUM



Height	Diameter	Opening Diameter	Thickness	Volume
51 in	32 in	18 in	1 ¼ in	119 gallons

NOVUM amphorae are hand spun with mechanical tooling, and fired in industrial kiln for over 36 hours. This vessel has a porosity slightly higher than a neutral oak barrel, leading to faster maturation of wine and spirits. The Dolia amphora shape contributes to convection in the wine, allowing for large surface area of lees contact. High thermal mass for slow changing of wine temperature. Long lifespan of the vessel.

Standard Accessories:

Stainless steel collar with Stainless lid, 2" opening on lid, Food Grade Silicon Gasket

Optional Accessories:

Stainless steel 90 degree draining valve with 2" TC exit, Stainless or Powder-coated metal stand, 2" TC fitting on SS lid, Adapter to Bellot threaded fitting for SS lid, Bellot Cristal Percolating Bung, Bellot VOG210 3L hydraulic bung

Suitable for red/white fermentation, as well as aging of red/white wines.

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