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## PRESS RELEASE

**THE UNIVERSITY OF FLORENCE AND THE TERRACOTTA PRODUCERS ARTENOVA**

**Signed yesterday: the first research contract between the Department of Chemistry and the workshop from Impruneta to study how terracotta influences the quality of wine in amphora**

**Florence, February 23, 2016** - The **Department of Chemistry of the University of Florence** along with terracotta producers **Artenuova from Impruneta**, will pursue an investigation, the first of its kind, to understand how exactly the characteristics of terracotta influence the quality of the wine made in amphora. Even though amphora wine has become quite a well-known phenomenon and the Tuscan wine scene is now one of the leaders in the revival of this ancient practice, still little is known about what happens at a physical-chemical level between wine and terracotta. The two-year research contract was signed yesterday and is the first to be stipulated for this purpose between a terracotta workshop of Impruneta - in this case **Artenuova**, leading Italian company in the production of amphorae for wine with the technical assistance of **Francesco Bartoletti** and **Sergio Bettini** - and researchers of the Department of Chemistry coordinated by **Professor Luciano Lepri**. The unique partnership aims to explore and evaluate the specific characteristics imparted to wine through the process of fermentation and aging inside jars made of Impruneta clay. "As a company that invests heavily in innovation - declares Leonardo Parisi, owner of Artenuova – we felt the need to investigate this aspect."

Some of the search results could already be divulged this year on the 19th -20th

*Ufficio Stampa per "ARTENOVA Terrecotte Artistiche" di Leonardo Parisi*

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November, during "**Terracotta and Wine 2016**", the second edition of the **International Convention** promoted by Artenova, which every two years, brings together in Impruneta producers of wine in amphora from all over the world. The processes of **fermentation, maturation** and **preservation** have a critical influence on the **chemical-physical** and sensory **parameters** that characterize the wine and are strictly dependent on the type of vessel in which these processes take place. The **fermentation** and **aging** of wine inside **clay vessels** can give the product **unique qualities**. The processing, and more generally the entire phase of production of the jars, as well as their size and porosity, all can influence the various phases of maturation of the wine. As the **craftsmanship** of the **jars** is a difficult process to standardize, it is important to try to understand how certain characteristics of the amphora such as permeability, porosity and chemical composition can affect the quality of wine. In particular, the research aims to characterize the **wine** by the determination of **chemical** and **physical-chemical macro-parameters** (total acidity, pH, alcohol content, sugar), and analysis of specific volatile compounds, which give aroma to the wine. "For this purpose - according to Professor Luciano Lepri – we will compare white and red wines from the same vineyard, which will be produced simultaneously both in **terracotta jars** and steel **containers**. The study will also determine the chemical composition of the clay used for the production of the jars and we will examine the **variation of the porosity** of the same before and after the wine making process".

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