

SUPERIOR WINE



Organic wine without adding or removing anything in the cellar. The grape juice is put into big amphoras. This Amphoras are insulated with natural resin and beeswax and is then buried 3 meters under the ground for 3 years.

After those 3 years the wine rest in cellar for other 2 years. This winemaking process it's made exactly like 3.000 years ago. the taste of this wine has no resemblance to any other wine existing in the world, because it's done with 8 different quality of grapes.

The amphora is also a unique masterpiece. Only 80 were made. Handcrafted by a master craftsman, painted with 24K gold dust and closed with a tailor-made cap and sealed with sealing wax. The chain and the coin, a faithful reproduction of an Etruscan coin, are bathed in 24K gold. Price of each single amphora starting from 2000 €