



Stoneware egg 25 litres

Due to its ovoid shape, this product, promotes natural suspension of the lees thanks to the mouvements of vortex, preserving the quality of the fruit and the authenticity of aromas. This egg is suitable for various applications such as fermentation, maturation or wine tasting.

- Smooth interior for easy cleaning and sanitizing
- Inert ceramic to chemical and climatic aggressions
- · Long lifespan

Specifications

High	Diameter	Opening diameter	Weight	Permability	Capacity
440 mm	340 mm	50 mm	11 kg	Tailored	25 Litres

Chemical composition

SiO _z	Al ₂ O ₃	K ₂ 0	Minority components
61,5%	33,9%	1,7%	2,9%

Standard:

Product suitable for food contact.

Accessories and personalization (optional):

- · Silicone bung (55 mm)
- Tasting tap
- Total drain
- · Marking your logo



Packaging:

In cardboard with foam protection.

Made in France