

Fermenting, storing and trading wine in the ancient world: new data and approaches

Università degli Studi di Padova, Palazzo del Capitanio, Piazza Capitanio, Aula 5,
 March 1st, 2023, 12.30 - 14.00

Earthenware containers in ancient winemaking: effects & practices of a lost art Dimitri Van Limbergen (Ghent University)

The use of large earthenware containers in wine fermentation, vinification and storage is a long-standing tradition in the Mediterranean. The ancient Greeks called them *pithoi*, and the Romans knew them as *dolia*, while contemporary specimens are called *tinajas* in Portugal and Spain, *qvevri* in Georgia and *karas* in Armenia. While ubiquitous in Roman wineries across Italy and the Western Mediterranean, no real appreciation of the role of these containers in ancient winemaking has ever been attempted. In this talk, by a comparison of ancient and modern examples, I will discuss several aspects of clay jar winemaking, in particular focusing on the shape and nature of these vessels, their setting and the effects on wine characteristics.

Ancient wines: taste & trade Paulina Komar (Cardinal Stefan Wyszyński University in Warsaw)

Is it possible to search for the lost tastes of ancient wines? The use of written and archaeological sources combined with archaeometric analyses allows us to discover how ancient wines actually tasted and how they were traded. Thanks to oenological approach to Greek and Roman literature together with organic and inorganic laboratory analyses of amphoras we can easily learn what types of wines were produced in different areas of the Mediterranean and where they were consumed. As an example, wine tastes of Roman soldiers settled on the eastern coast of the Black Sea will be analysed.

From press to cellar across the Mediterranean Emlyn Dodd (BSR, Rome)

We now possess an abundance of archaeological data from ancient wine production and cellaring facilities that has revealed a diverse range of regional practices and techniques. Some are geared towards the luxurious, sensational, and ritual aspects of viticulture; others are humble and focused on practical aspects of production. I will explore a cross-section of this diversity, highlighting examples across the Graeco-Roman Mediterranean that build our understanding of the realities and experiences of wine production and storage in antiquity.