



MONEY MUSEUM
BANCO DE PORTUGAL

Largo de S. Julião, Lisboa

Free admission
10 a.m. to 6 p.m.

Wednesday to Saturday
www.museudodinheiro.pt

Guided tours
Saturdays, 2.30 p.m.

Tours lead by Archaeologist Artur Rocha
Saturdays, 9 July, 10 September, 1 October, 3 p.m. | Booking required

Group tours
Wednesday, Thursday and Friday | Advance booking
To book T + 351 213 213 240 | info@museudodinheiro.pt

Scientific coordinator Artur Rocha • Coordination, exhibition design, numismatics, education Museu do Dinheiro – Banco de Portugal • Graphic and structural design, technical support, security Banco de Portugal • Audio design Um segundo Filmes • Translation Miguel Batista • Contractor Metalcário, Lda. • Print Publirep.



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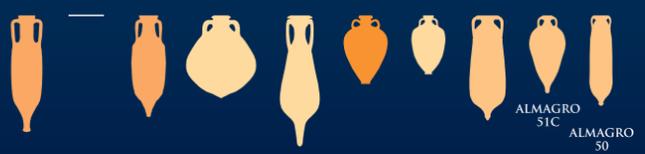
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B.C.



The vertical profile illustrates the chronological evolution of the main amphora shapes found beneath the Head Office of Banco de Portugal, displaying ten of the fifty seven different types that were identified. Together, they bear witness to the intense trade in the city of Olisipo during Roman imperial occupation.

The term 'amphora' designates a wide range of ceramic containers used for transporting food, all sharing a common feature: the presence of two opposite handles on the upper part, which are essential for their transport. To improve their efficiency, most amphorae also had thin necks, thus reducing the risks of leakage, and narrow bases, which facilitated their packing in rows. The many distinct variations in the morphology of amphorae were determined by the time and place of their production. Today, dozens of types have been identified, many of them named after the place where they were discovered, such as the military camp of Haterum or the Agora of Athens, or the archaeologist who systematised them, such as Dressel, Lamboglia, or Beltrán. Other classifications, such as Lusitanian, Gallic, African, Rhodian, etc., are based on the region where the amphorae were made. Abundant in archaeological contexts of Classical Antiquity, amphorae were used in the trade of foods associated with the Mediterranean diet, especially wine, olive oil, and fish preserves, or on a smaller scale, grapes, vinegar, olives, or honey. In general, each type of amphora was designed for a particular product, hence the use of designations such as wine or olive-oil amphorae, which are the most recurrent.

IMPERIAL AMPHORA



IMPERIAL AMPHORAE

30.06.2016
to 31.12.2016



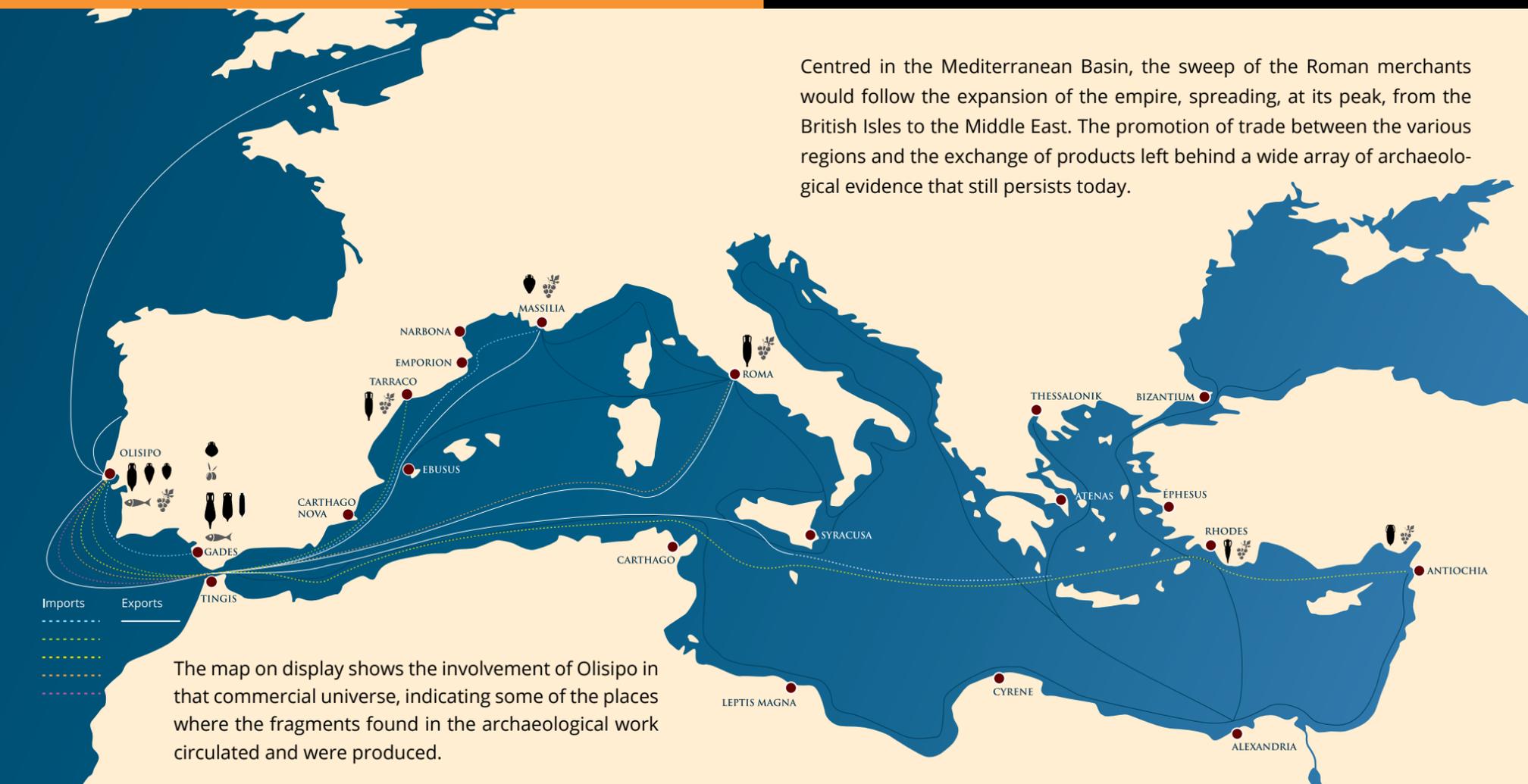
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Thousands of amphora fragments were discovered during the archaeological excavation at the Head Office of Banco de Portugal, hinting at the pitch of the commercial bustle in Olisipo, the Roman Lisbon, and at its contacts with the rest of the Roman Empire in the first few centuries of our era. Identified in the context of a river bed, these pieces bear witness to the intense activity experienced at the waterfront in that period.

The food they transported depicts the age-old Mediterranean diet of fish, olive oil, wine, and olives.



3D animations | © Illusive



Centred in the Mediterranean Basin, the sweep of the Roman merchants would follow the expansion of the empire, spreading, at its peak, from the British Isles to the Middle East. The promotion of trade between the various regions and the exchange of products left behind a wide array of archaeological evidence that still persists today.

Some of the items discovered in the archaeological work can be found in the display cases. Among other less common forms, a number of more familiar types stand out, whose chronological evolution is displayed on the profile of the east wall, dated between the 1st century BC and the 5th century AD.



Dressel 2-4 Wine amphora first manufactured in the 1st century BC, which then spread to various parts of the Empire. The Italian peninsula stands out, befitting the role of Italian wine in the first phase of Roman occupation.



Rhodian Amphora from the Eastern Mediterranean, between the 1st century BC and the 2nd century AD. Usually intended for the storage of wine, it was also used, to a lesser extent, to transport other products, such as figs. Its arrival in Olisipo testifies to the size of the Roman commercial circuits.



Dressel 14 One of the better known Lusitanian amphorae, it was manufactured in several regions, particularly in the valleys of the Tagus and the Sado, but also in the Algarve. Used to carry fish products, its occurrence was more frequent in the first two centuries of our era. It is the most common type of amphora in our collection.



Dressel 20 Amphora intended for the transport of olive oil from Baetica between the 1st and the 3rd centuries AD, displaying a very characteristic globular body. Produced mainly in the Guadalquivir valley. Its sometimes considerable recurrence, such as in Monte Testaccio, in Rome, points to the robust export of Hispanic oil.



Beltrán IIB Intended for the transport of fish products, this amphora comes from the coasts of Baetica, where several ovens have already been identified. It circulated in the Western Mediterranean during the first two centuries of our era.



Gauloise 4 Originating mainly from the Narbonese region, in southern Gaul, these wine amphorae were made between the 1st and 3rd centuries AD and were intended for export.



Lusitana 3 Small-sized amphora intended for the trade of wine or fish products. Originating from the valleys of the Tagus and the Sado, it dates back to the period between the 1st and 3rd centuries AD.



Keay XVI Produced in the province of Baetica, in the region of Cádiz, and also in Lusitania, this amphora was used to transport fish products. It circulated between the 2nd and 5th centuries AD.



Almagro 51C This is the most representative amphora of the Lower Empire (3rd to 5th century AD), commonly found at the archaeological sites of this time. They were manufactured in the valleys of the Tagus and the Sado but also in the Algarve and Baetica, for the purpose of trading fish products.



Almagro 50 Amphora produced in the valleys of the Tagus and the Sado but also in Baetica. It contained fish products that were traded between the 3rd and 5th centuries AD.