CLAYVER

CLAYVER VEGRÈ

Enamelled ceramic — zero oxygen exchange

Clayver tanks can be fully enamelled, meaning that their surface is vitrified through high-temperature firing. During the vitrification process, the glass phase contained within the ceramic increases, progressively reducing porosity until it reaches absolute zero.

The result is an enamelled finish that is perfectly smooth to the touch and completely impermeable: vitrification entirely eliminates porosity and therefore prevents any oxygen exchange.

Clayver Vegrè is the result of combining glass and ceramic stoneware, bringing together the exceptional structural stability and thermal inertia of Clayver stoneware with the technical performance of glass.

Article on Clayver MOX: *The Controlled Porosity of Clayver — Micro-oxygenation at the Service of Wine: Understanding and Choosing the Right Oxygen Input for Your Wine. Clayver, Themas, April 2025.*



Luna 250 L enamelled

1. ZERO-OXYGENATION AGEING

For more than fourteen vintages, Clayver has championed its material composition patent as the distinctive element of its oenological approach. Years of research and cellar use have confirmed its benefits for enhancing the value of wine.

Article on the Clayver patent: *Clayver, the "clever" ceramic A high-performance patented material, Themas january 2026*

For winemakers wishing to work under conditions of complete absence of oxidative exchange, without giving up the qualities that have made Clayver a reference in the sector, Clayver Vegrè was developed: a solution designed to guarantee zero oxygenation while preserving all the technical, qualitative and oenological characteristics of the Clayver system.

This combination is particularly suited to reserve wines and cuvées intended for long-term ageing, thanks to the stable storage conditions it provides.

2. PRESERVING THE PURITY AND IDENTITY OF THE WINE

The result is a zero-oxygenation ageing system designed to fully preserve:

- Aromatic precision;
- Purity;
- Freshness;
- Palate tension;
- Varietal identity;
- The expression of the grape variety and terroir.

The absence of aromatic transfer and complete organoleptic neutrality allow the wine to evolve without interference, preserving the expression of the grape variety and terroir intact.

By preventing oxygen exchange, enamelled tanks minimise the risk of evolution or premature ageing associated with oxygen. They therefore provide an interesting tool for preserving exceptional vintages, allowing controlled maturation without premature oxidation.

3. PROPERTIES OF CLAYVER CERAMIC

Light protection

The opaque ceramic body protects the wine from light, eliminating issues related to exposure to sunlight and preventing defects associated with light-struck wine.

Thermal stability

The ceramic mass provides high thermal stability. The material's natural thermal inertia helps maintain a stable and protective temperature, promoting controlled and consistent ageing.

Organoleptic neutrality

The surface provides complete neutrality with no aromatic transfer to the wine. The wine therefore evolves without interference, respecting its grape variety, terroir and identity.

Completely impermeable surface

Vitrification of the surface completely eliminates porosity. The surface becomes perfectly smooth and completely impermeable, preventing any oxygen exchange through the wall.

4. WHICH WINES IS IT SUITED TO?

Enamelled Clayver tanks are particularly suited to:

AGEING WINES
To preserve aromatic precision, purity and freshness over time.

RESERVE WINES
To maintain the integrity of the wine under zero-oxygenation conditions.

LONG-AGEING CUVÉES
To allow controlled and consistent maturation, without premature oxidation.

EXCEPTIONAL VINTAGES
To minimise the risk of premature evolution and preserve the wine's potential as much as possible.



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5. MAINTENANCE AND CLEANING

The very smooth enamelled surface makes tank maintenance considerably easier. Cleaning can be carried out using:

- Hot water;
- Mild soap;
- Diluted solutions suitable for oenological cleaning.

WARNING: Do not use a high-pressure jet, as this could damage the enamelled surface.

The vitrified surface therefore facilitates cleaning operations while allowing excellent tank hygiene to be maintained.

Clayver Vegrè, Characteristics

Characteristic	Clayver Vegrè
Oxygen exchange	Zero
Enamelled surface porosity	0
Surface	Vitrified, perfectly smooth
Permeability	None
Aromatic transfer	None
Organoleptic neutrality	Total
Light protection	Total — opaque ceramic body
Thermal stability	High — natural thermal inertia of ceramic
Preferred use	Ageing wines, reserve wines, long-ageing cuvées
Maintenance	Hot water, mild soap, diluted solutions
High pressure	To be avoided



Clayver catalogue : https://www.clayver.it/en/clayver-catalog/