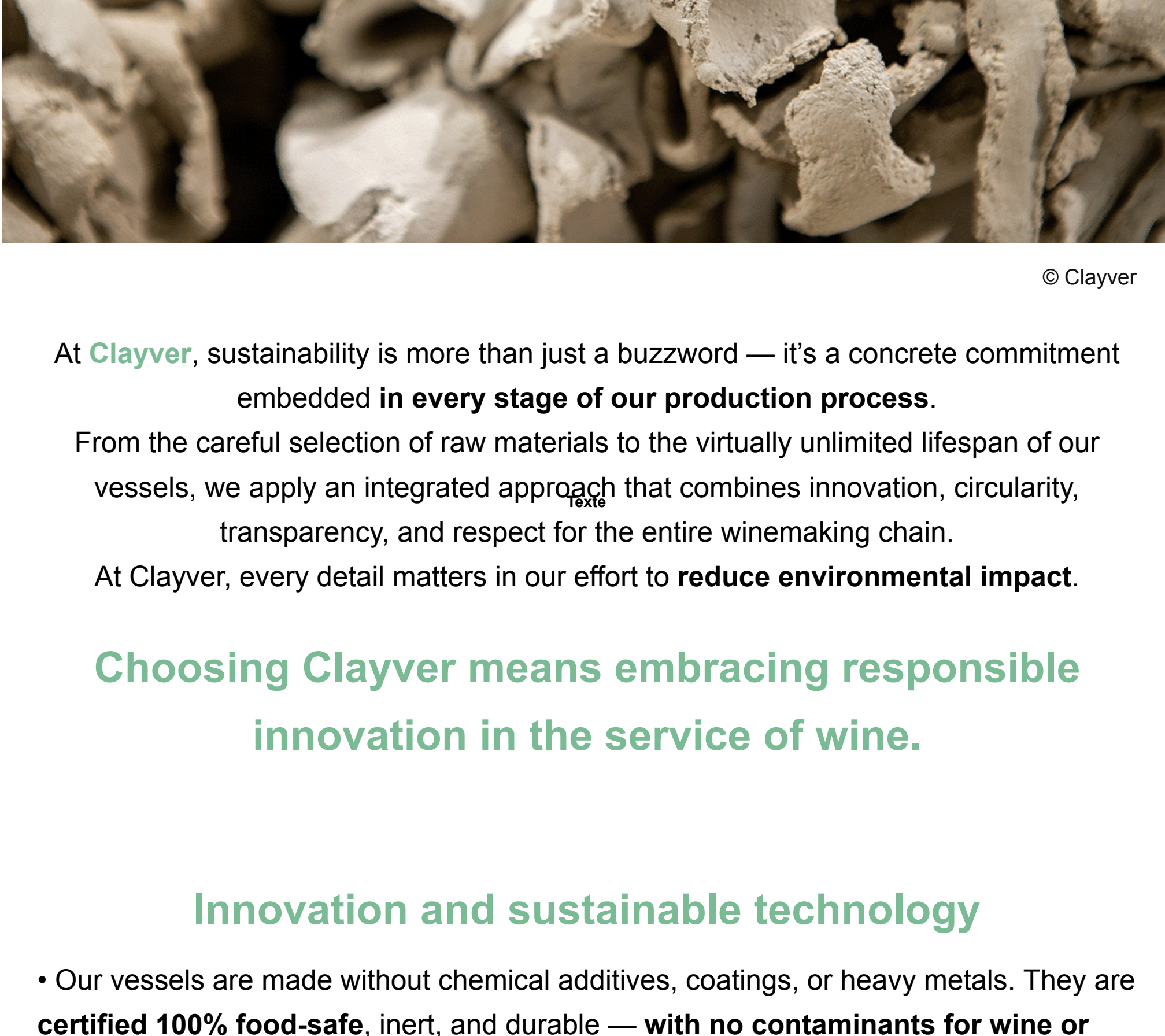




CLAYVER
CERAMIC WINE BARRELS

Clayver & Sustainability

An innovative vision of responsible winemaking



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At **Clayver**, sustainability is more than just a buzzword — it's a concrete commitment embedded in **every stage of our production process**.

From the careful selection of raw materials to the virtually unlimited lifespan of our vessels, we apply an integrated approach that combines innovation, circularity, transparency, and respect for the entire winemaking chain.

At Clayver, every detail matters in our effort to **reduce environmental impact**.

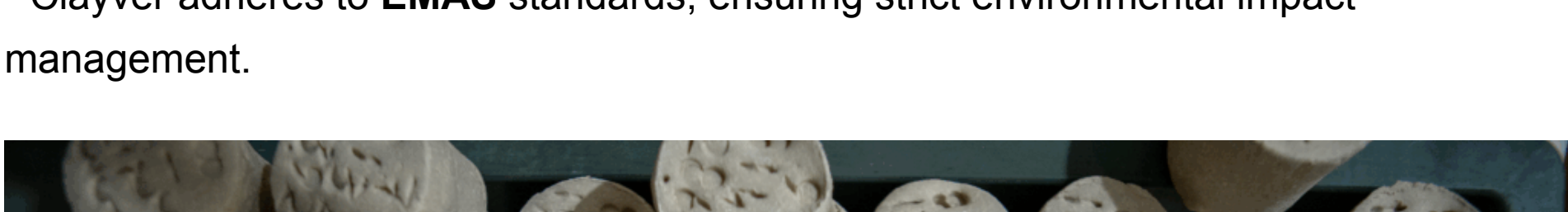
Choosing Clayver means embracing responsible innovation in the service of wine.

Innovation and sustainable technology

• Our vessels are made without chemical additives, coatings, or heavy metals. They are **certified 100% food-safe**, inert, and durable — **with no contaminants for wine or the environment**.

• Clayver vessels have an **unlimited lifespan with no loss of performance**, eliminating the need for replacement, unlike wood (which requires tree cutting) or concrete (which needs resurfacing or epoxy coatings).

• Thanks to **modern manufacturing technology**, we use less energy, raw materials, and water. Clayver invests in **sustainable, scalable technologies** such as extruders, regeneration systems, and partial automation.



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Traceability, transparency & local production

• All production is **carried out in-house at Clayver in northern Italy**, with no outsourcing to low-cost countries.

• **Clayver's patented raw material** is sourced from **European suppliers**, ensuring **traceability, compliance, and ethical standards while reducing long-distance transport**.

• All **accessory suppliers** (stainless steel, stands, glass airlocks, etc.) are located in northern Italy.

• Clayver adheres to **EMAS** standards, ensuring strict environmental impact management.



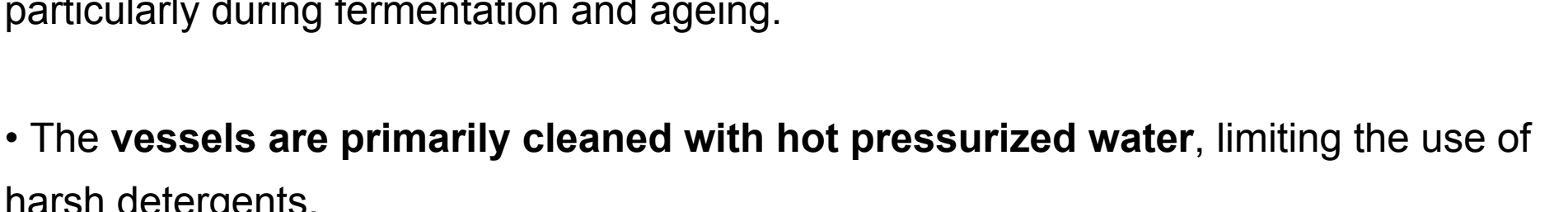
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Controlled Lifecycle & Circular Economy

• Clayver has implemented a circular production model: **over 33,000 kg of dehydrated clay** are regenerated each year and reintegrated into the manufacturing process, with careful control over water usage.

• This approach also **significantly reduces CO₂ emissions** and fuel consumption related to raw material sourcing.

• Broken vessels are **recycled into construction materials**, minimizing waste.



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Supporting Sustainable Winemaking

• Thanks to **controlled micro-oxygenation** and a lid design that ensures **maximum airtightness**, Clayver vessels help **reduce the use of sulfur and oenological additives**, as racking is rarely or never needed.

• The natural autolysis of lees in Clayver vessels **reduces the need for fining or clarifying agents**, which also lowers turbidity and minimizes filtration.

• The **natural thermal inertia** of the ceramic reduces the need for refrigeration, particularly during fermentation and ageing.

• The **vessels are primarily cleaned with hot pressurized water**, limiting the use of harsh detergents.

• This results in a **more respectful, energy-efficient ageing process that better preserves the wine's true character**.

• Clayver also **raises awareness** among clients and partners about environmental issues, helping to build a more responsible wine industry.



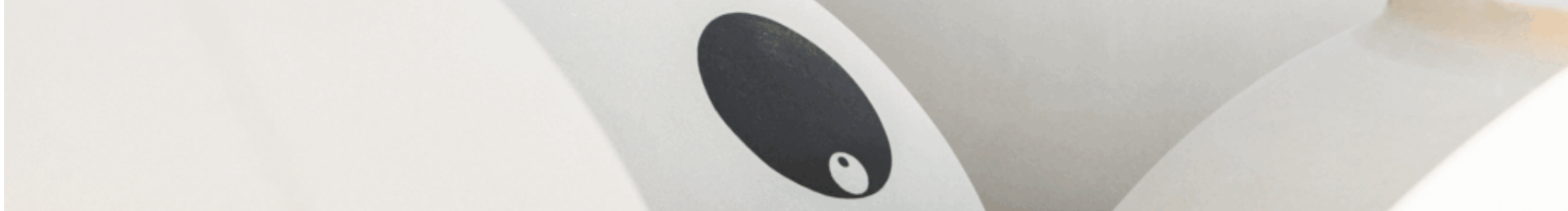
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Social Responsibility & Local Expertise

• Clayver promotes **Italian artisanal craftsmanship** — ceramic making is a millennia-old tradition and part of the country's cultural and artistic heritage.

• Clayver complies with **European labor standards**, including adapted working hours during extreme heat and ensuring a respectful work environment.

• The entire production is **carried out through a short supply chain** under fair and equitable conditions.



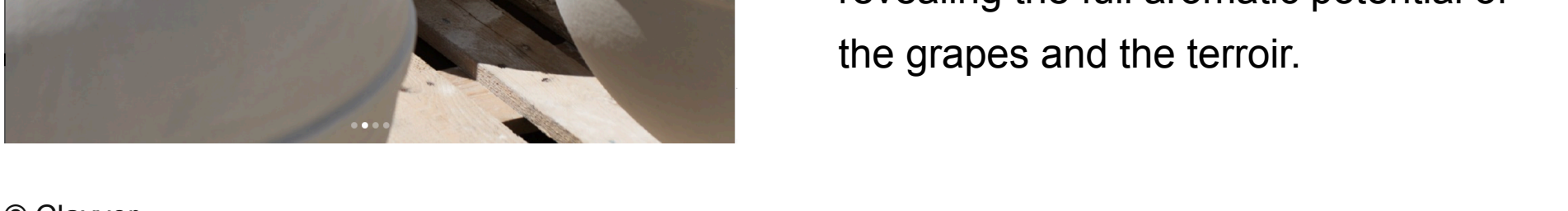
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Sustainable Economic Performance

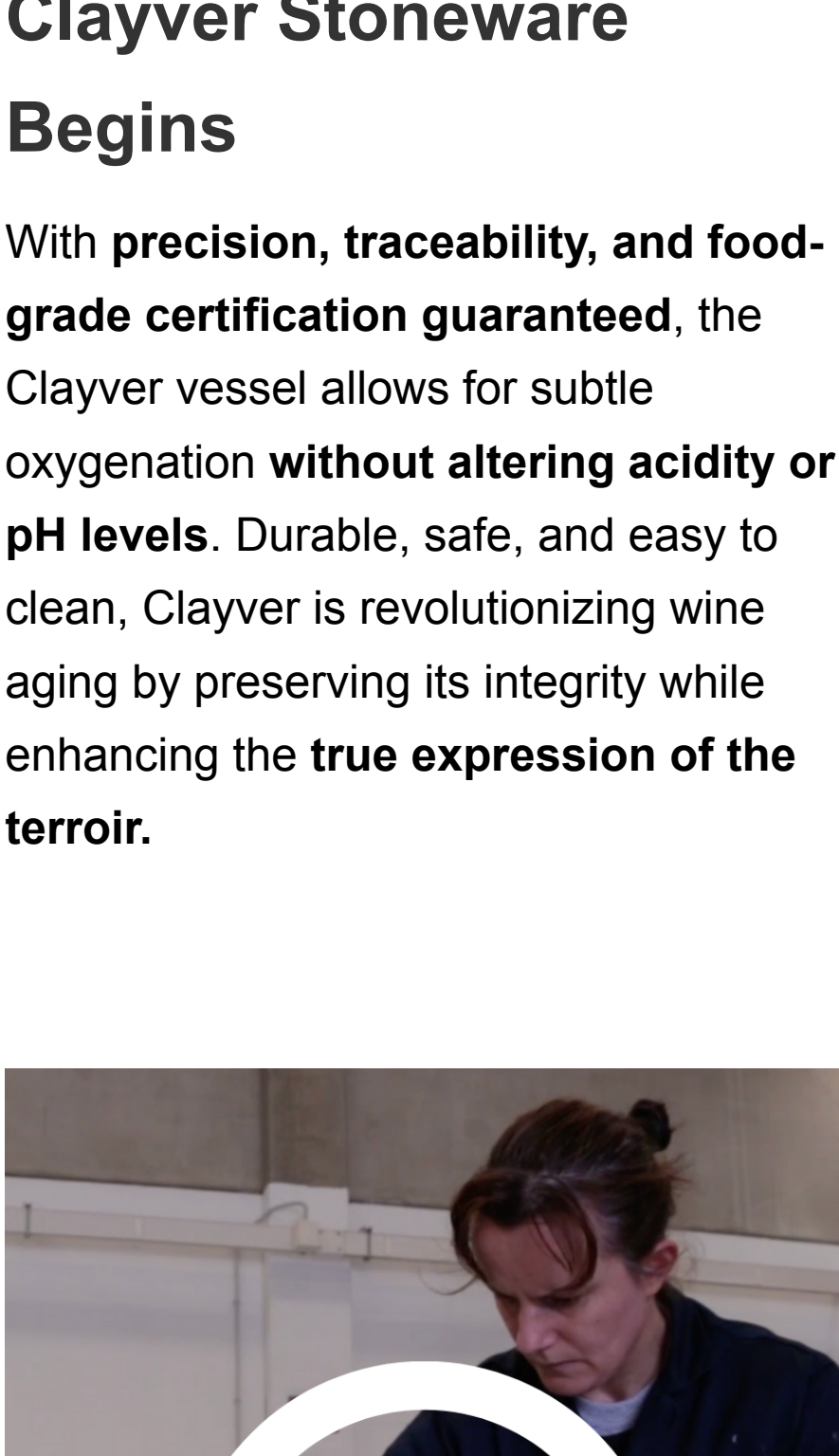
• By reducing energy costs and the need for additives while **ensuring consistent wine quality**, Clayver delivers sustainable performance at every stage.

• A Clayver vessel is a **lifetime investment**, with no need for replacement.

• Clayver's economic model is built on **full control of the production chain**, ensuring quality, durability, and competitiveness.



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Innovative by Tradition: A Clayver Patent

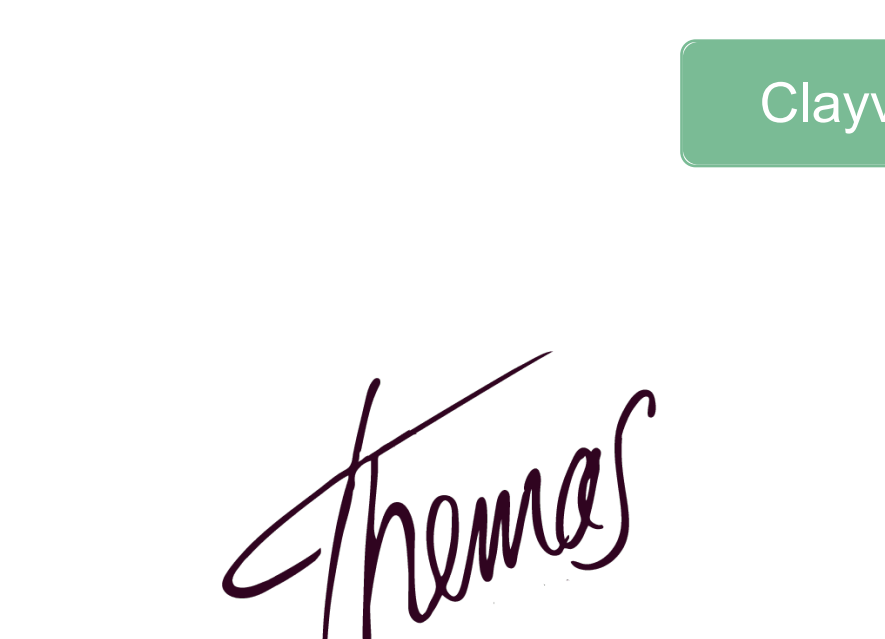
The Clayver natural stoneware vessel, **patented and crafted in Italy**, is the result of ten years of research and innovation in winemaking and aging techniques. Featuring **controlled, gentle, and stable microporosity**, the Clayver enhances the **purity, minerality, and brilliance** of wine, revealing the full aromatic potential of the grapes and the terroir.

Where the Earth Ends, Clayver Stoneware Begins

With **precision, traceability, and food-grade certification guaranteed**, the Clayver vessel allows for subtle oxygenation **without altering acidity or pH levels**. Durable, safe, and easy to clean, Clayver is revolutionizing wine aging by preserving its integrity while enhancing the **true expression of the terroir**.



© Arnoux Lachaux



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Clayver Video 2025: Welcome to the World of Clayver

The new **Clayver 2025 promotional video** offers an engaging journey into our craftsmanship and innovative spirit. Explore every step of the **meticulous production process** in our Ligurian workshop in northern Italy, and witness how our tanks have become a key feature in some of the **most prestigious wineries around the world**.

[Video Clayver 2025](#)

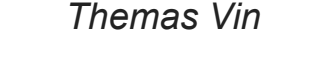
The Clayver Family!



[Clayver Catalog](#)

Thomas

CLAYVER



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