

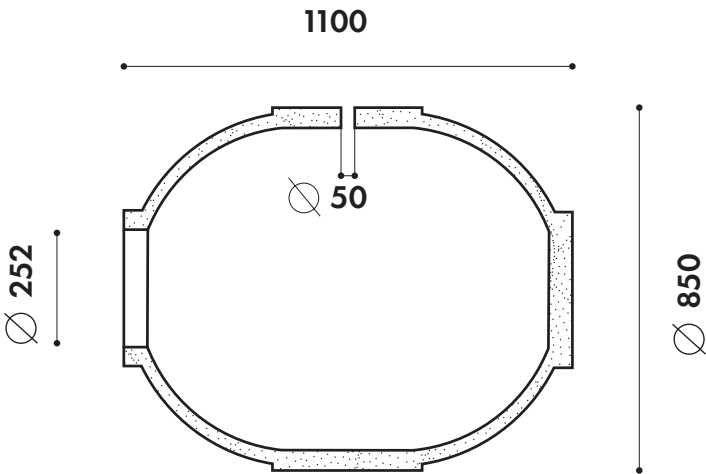
ORIZZONTE

Clayver 400l - 850l

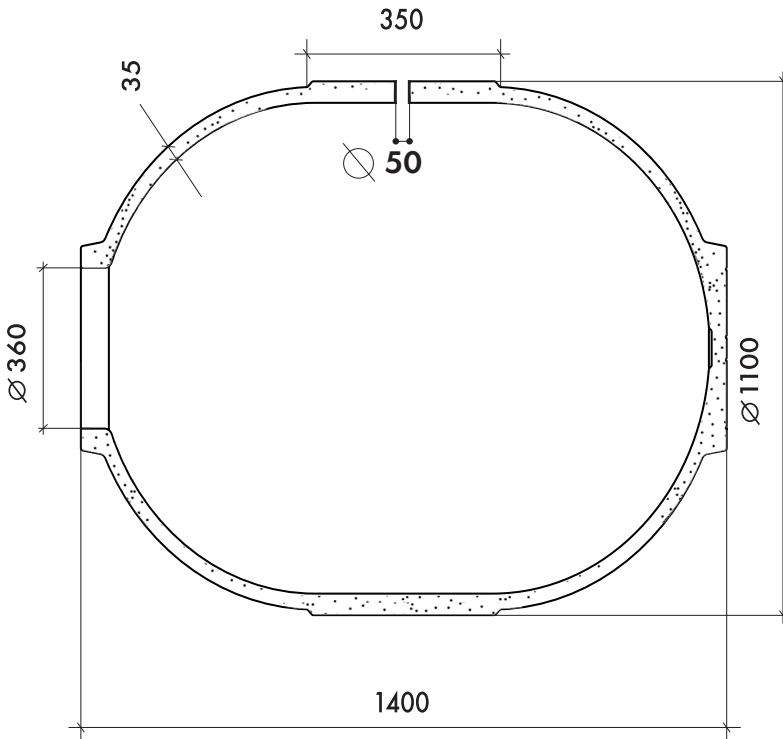


Clayver 400l/850l Orizzonte Configurations

Material	Capacity
Clayver stoneware	400l
Weight	Micro-oxygenation
175 kg (empty)	O : 3,5mg/l/year
	O+ : 10,4 mg/l/year



Material	Capacity
Clayver stoneware	850l
Weight	Micro-oxygenation
380 kg (empty)	O : 2,7mg/l/year
	O+ : 5,5 mg/l/year



A 'horizon' of ceramic stoneware. Clayver ceramic vessels make it possible to produce wine of the highest quality. The horizontal position of the 400l, with its upper bung, allows it to be placed on single or multiple supports similar to those commonly used for wooden vessels. This allows us to build a perfect wine cellar in which innovation and tradition coexist.



Glass filler
P.53 - cod. CL112



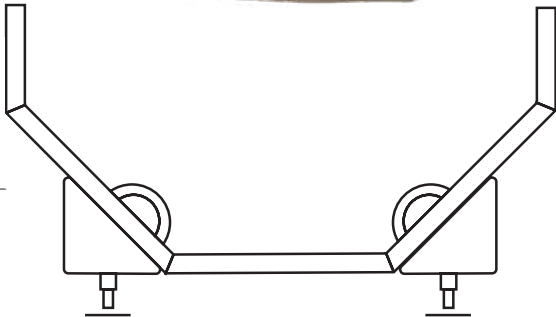
Ceramic vessel
P.35 - cod. CL007



**Stainless steel lid
complete for
horizontal vessel**
P.52 - CL114



**Support for
modular system
ARISTEO / ATLANTE**
P.58-59 - Clayver
Winery System



CONFIGURATIONS
CERAMIC VESSELS
MODEL CLAYVER ORIZZONTE 400l

The Clayver range of horizontal vessels allows us to obtain wine of the highest quality. Thanks to its horizontal position, the geometry of the vessel facilitates positioning on universal supports that are commonly used for other types of vessels

such as wooden ones. In this way we can create wineries that are capable of creating an important dialogue for a traditional and innovative wine.



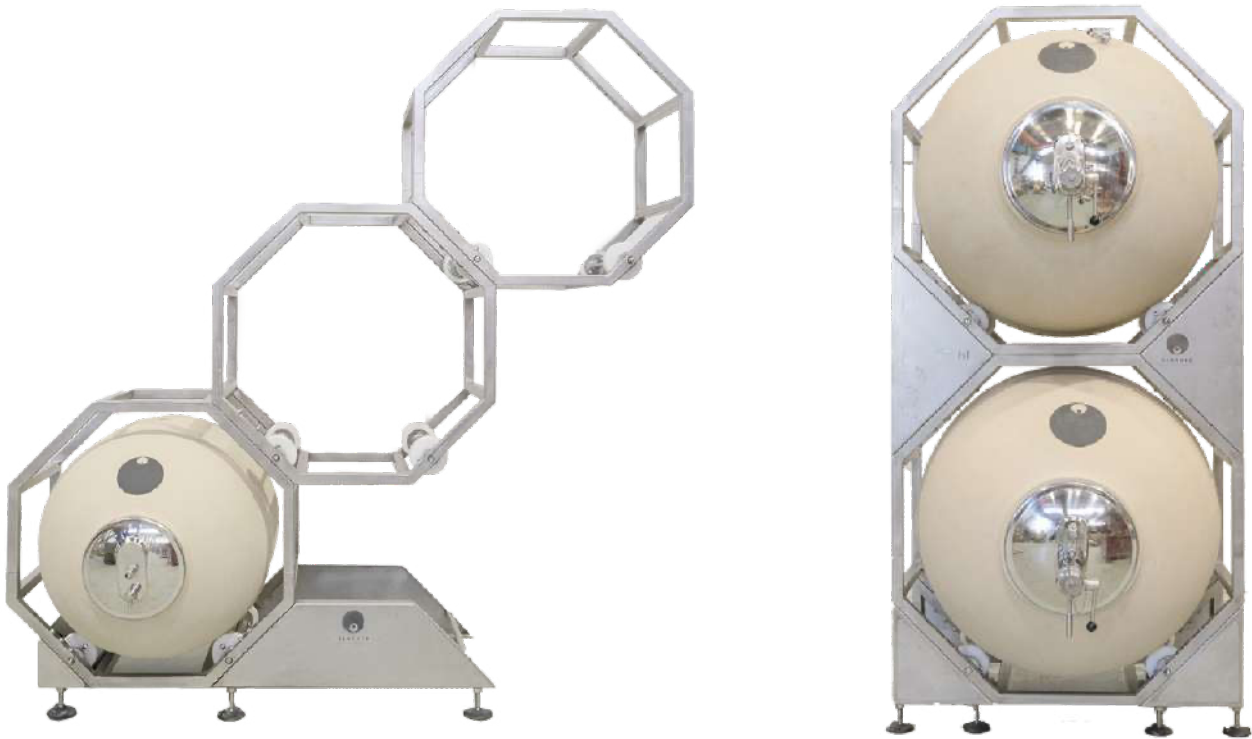
- Orizzonte 01**
- **Horizontal Ceramic Vessel 400l**
cod. CL007
 - Silicone cap
 - Stainless steel lid *cod. CL114*

opt. silicone expansion cap
opt. expansion cap knob

- Orizzonte 02**
- **Horizontal Ceramic Vessel 400l** *cod. CL007*
 - Stainless steel lid *cod. CL114*
 - Support for modular system
- Clayver Winery System
 - Silicone cap
 - Pair of rollers for single support

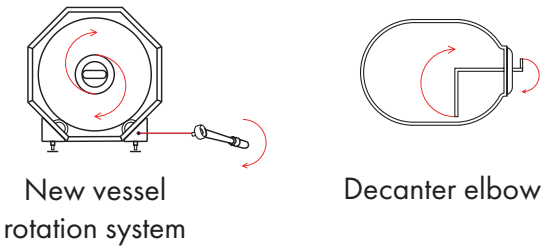
opt. silicone expansion cap
opt. expansion cap knob

CLAYVER WINERY SYSTEM



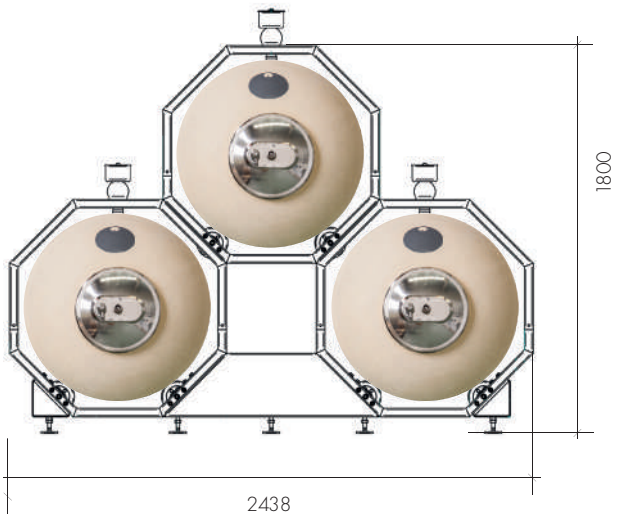
The new CLAYVER support system is available in two types of modular and versatile configurations.

- **ARISTEO** from 1200L (3 x 400L)
- **ATLANTE** from 1700L - 2000L (2 x 850L - 2 x 1000L)



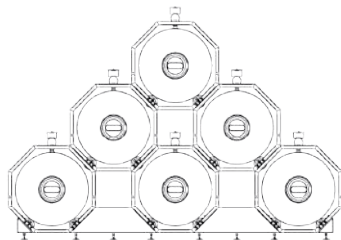
ARISTEO

Clayver 1200L



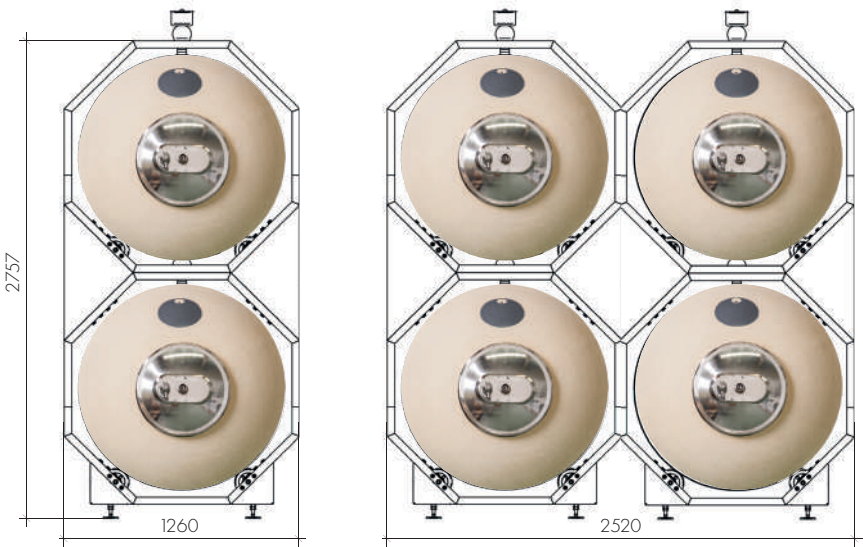
Material Clayver stoneware	Capacity 1200l
Weight 620kg	Micro-oxygenation O=3,5mg/year O+=10,4mg/l/year

The **ARISTEO** modular system allows to compose a whole wall of stoneware vessels. The self-supporting AISI 304 modules protect the vessels, and the rotating system enables effective batonage and complete emptying through the bung



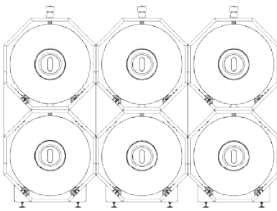
ATLANTE

Clayver 1700L/2000L



Material Clayver stoneware	Capacity 1200l
Weight 1700-1200kg	Micro-oxygenation O=1,8mg/l/year O+=5,5mg/l/year

The **ATLANTE** modular system optimizes cellar space, protecting vessels and simplifying their management. The decanter elbow facilitates the wine racking.





In the photography: **the new modular system Clayver ARISTEO - 1200I**



In the photography: **the new modular system Clayver ATLANTE - 1700I**



photo taken at the Château de Sours winery

ORIZZONTE TRIO

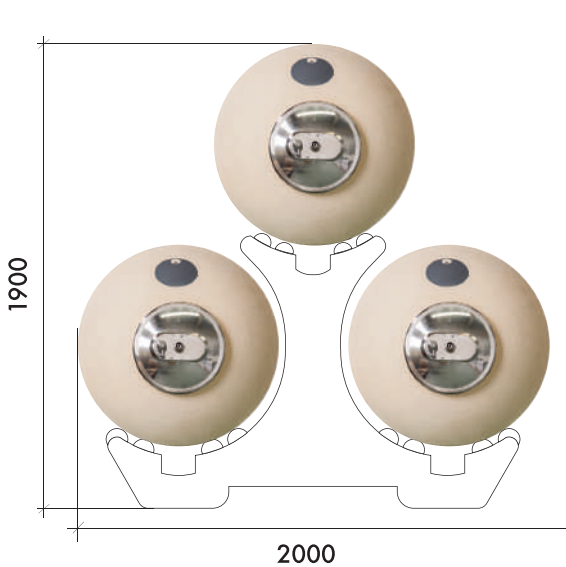


CONFIGURATION
Orizzonte TRIO Oxoline

- Three Horizontal Ceramic Vessels
400l cod. CL007
- Silicone cap
- Stainless steel lid cod. CL114
- Oxoline support cod. CL110

opt. silicone expansion cap
opt. expansion cap knob
opt. glass filler cod. CL112

TRIO System



- Material**
Clayver stoneware
- Weight**
620kg
- Capacity**
1200l
- Micro-oxygenation**
O=3,5mg/l/year
O+=10,4mg/l/year

The advantage of a modular system

The TRIO system allows stacking of the 400l horizontal Clayver, for a total of 1200l, thus optimising space and practicality of operations. Filling, emptying and washing through the stainless steel front door is easy.

The support can be standard (page 42) or upgraded (page 43) to allow batonnage and rotomaceration operations •

The TRIO system allows stacking of the 400l horizontal Clayver, for a total of 1200l, thus optimising space and practicality of operations. Filling, emptying and washing through the stainless steel front door is made easy. It is an enhanced support that also allows **batonnage and rotomaceration** operations •

- Space optimisation
- Filling, batonnage, emptying, washing on site
- Front door for internal accessibility
- Wine tasting