

# ORIZZONTE

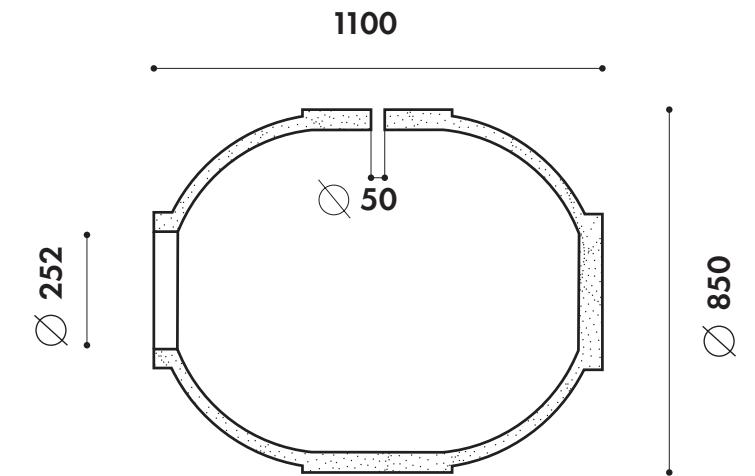
Clayver 400l - 850l



## Clayver 400l/850l Orizzonte Configurations

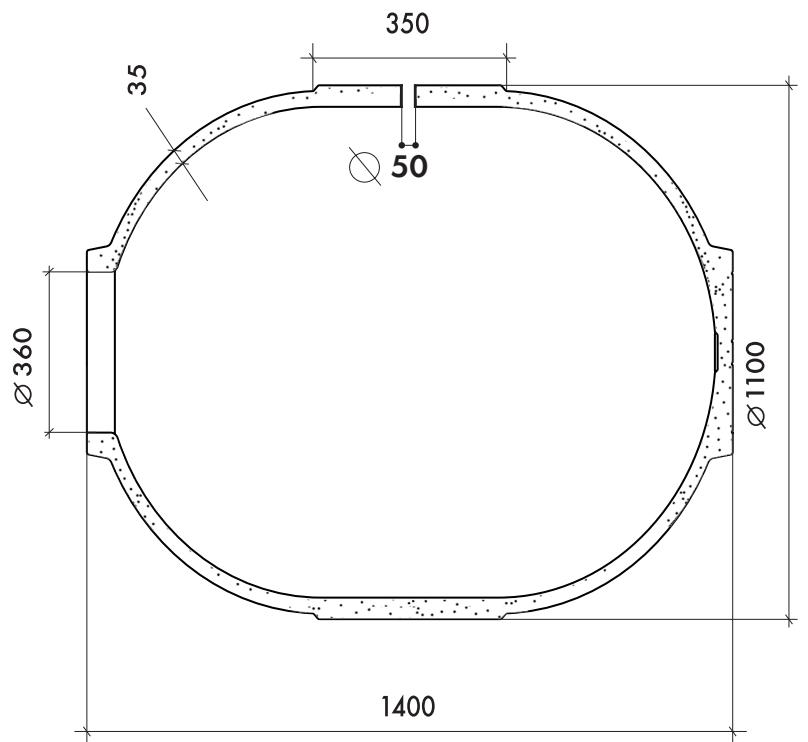
**Material**  
Clayver stoneware  
**Capacity**  
400l

**Weight**  
175 kg (empty)  
**Micro-oxygenation**  
O : 3,5mg/l/year  
O+ : 10,4 mg/l/year



**Material**  
Clayver stoneware  
**Capacity**  
850l

**Weight**  
380 kg (empty)  
**Micro-oxygenation**  
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.



photo taken at Farina Wines winery

**Glass filler**  
P.53 - cod. CL112



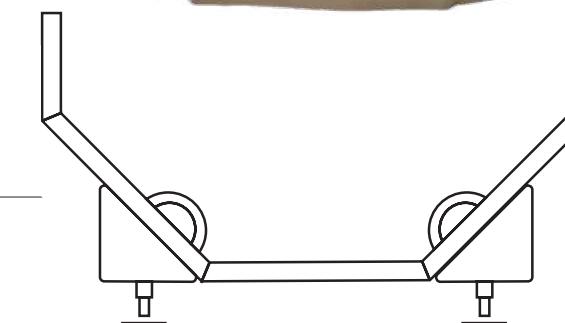
**Ceramic vessel**  
P.35 - cod. CL007



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



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



MADE IN ITALY

Catalog 2025

**CONFIGURATIONS****CERAMIC VESSELS****MODEL CLAYVER ORIZZONTE 400I**

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 400I
- cod. CL007
- Silicone cap
- Stainless steel lid cod. CL114

**opt.** silicone expansion cap  
**opt.** expansion cap knob

**Orizzonte 02**

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

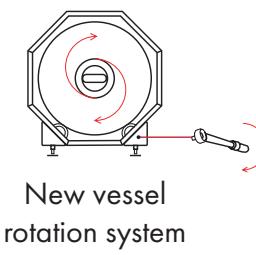
**opt.** silicone expansion cap  
**opt.** expansion cap knob

# CLAYVER WINERY SYSTEM

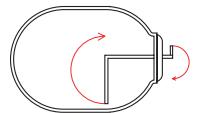


The new CLAYVER support system is available in two types of modular and versatile configurations.

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

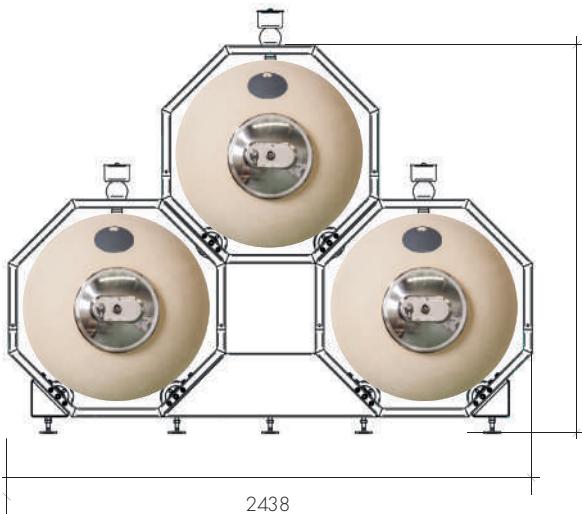


New vessel  
rotation system



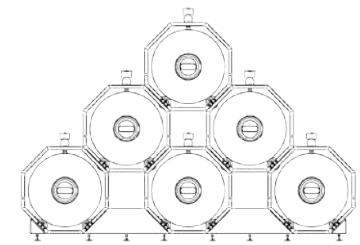
Decanter elbow

## ARISTEO Clayver 1200L

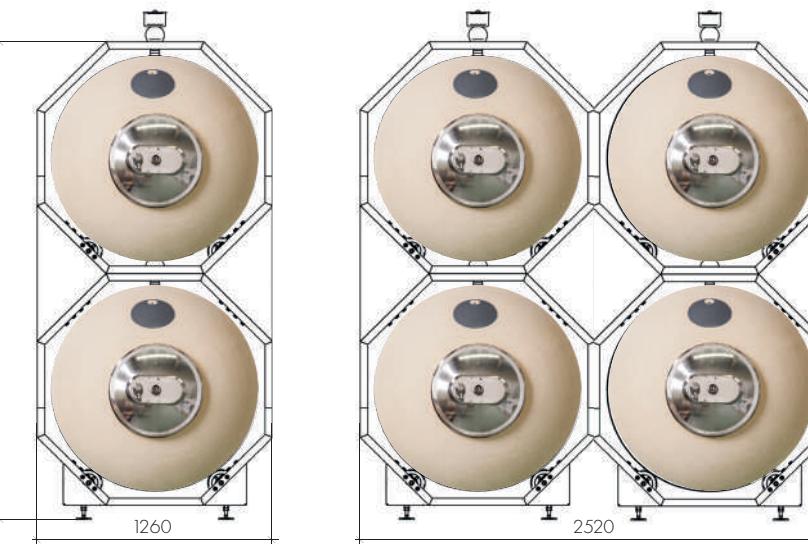


Material	Capacity
Clayver stoneware	1200L
Weight	Micro-oxygenation
620kg	O=3,5mg/year O+=10,4mg/l/year

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

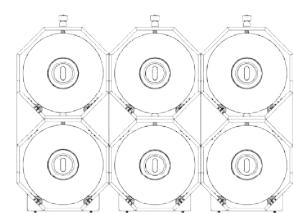


## ATLANTE Clayver 1700L/2000L



Material	Capacity
Clayver stoneware	1200L
Weight	Micro-oxygenation
1700-1200kg	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 - 1200l**



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



photo taken at the Château de Sours winery

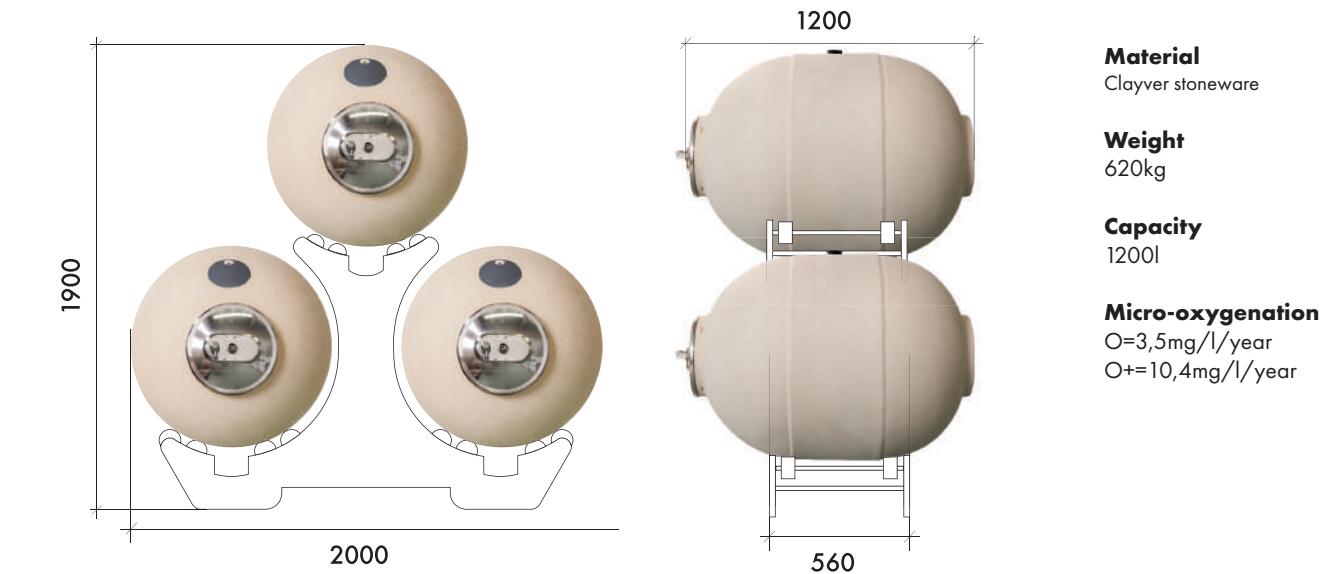


## CONFIGURATION

### 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



## 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 made easy. It is an enhanced support that also allows **batonnage** and **rotomaceration** operations.

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

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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