

WHAT IS CLAYVER?

A DEFINITION



Clayver is a ceramic container with 250, 400, 650 and 2,000 liter capacity. The shape is spherical, oblong or octagonal to limit the weight and favor the convective motions that appear naturally in the fermentation and aging phase on the fine lees. The spherical shape allows also an easier handling of the container in its movements and makes cleaning easier.

WHAT DIFFERENCES ARE THERE WITH TERRACOTTA?

ONLY ONE KIND OF EARTH



Terracotta, unlike Clayver, is made of only one kind of earth, usually extracted in the area of transformation without any selection and baked at low temperatures below or just above 1000°C.

From a functional point of view, compared to Clayver terracotta presents usually a higher level of porosity, often excessive, and requires sometimes waterproofing in order to contain liquids.

WHAT DIFFERENCES ARE THERE WITH WOOD?

ABSENCE OF SUBSTANCES GIVEN TO WINE



The main difference between Clayver and wood consists in the absence of substances yielded to wine. Clayver's porosity is equivalent to that of wood but the exchange of gas is generally lower, because of wood's different organic matrix.

HOW DO YOU CLOSE CLAYVER?

GLASS/STAINLESS STEEL LID



Currently, Clayver's glass lids are sealed with an O-ring. Stainless steel lids seal with accompanying clamps or key.

For previous versions of Clayver, the glass lids are sealed with a food-grade epoxy (sample provided with lid). Make sure that the surface of the mouth is perfectly clean; using a flat plastic or wooden spatula, spread a uniform veil of epoxy onto the surface of the mouth. Then place the lid, making sure that the glazed glass surface adheres to the surface of the Clayver's mouth, waiting a few minutes to allow the epoxy to set. Once set, rotate the lid first clockwise and then counter-clockwise in order to spread the epoxy evenly.

When the lid is set tightly and the epoxy looks even, you're done. It is normal for the wine to skim the lower surface of the glass lid. At this point, insert the bung or fermentation lock. If you wish to use a filling tap we recommend using the CL104 accessory (tightening clamps).

To open, slowly shift the lid sideways until you reach the inner edge of the neck of the Clayver in order to pry the top off using a wooden tool or spoon. Reapply epoxy as necessary to reset the lid.

WHAT IS CLAYVER MADE OF?

MATERIALS:



Clayver is a container made of gres obtained starting from a mix of raw material selected with the precise aim of making it suitable for containment and aging of wine. A small residual porosity allows a light exchange of gas with the external environment. This type of material guarantees an excellent chemical inertia and the absence of transfer of metallic ions to wine. Despite gres being particularly hard and resistant it is still a material that is sensitive to impact. A certain care is necessary therefore in its handling.

WHAT ARE THE DIFFERENCES WITH CONCRETE?

RESISTANCE TOWARDS ACIDS



Clayver can be compared to concrete from the point of view of its impermeability and thermic insulation. However Clayver is subject to high temperature (1200°) treatment that makes it far more stable compared to concrete. Clayver acquires therefore an extremely high chemical resistance towards heavy acids and bases, that concrete doesn't have.

HOW DO YOU MOVE CLAYVER?

ATTENTION AND CARE



Clayver is made with ceramic and therefore can break if it is subject to quite violent impact against hard corners or if it falls from even modest heights. For this reason the movement of Clayver must be carried out always by rolling it over surfaces that aren't hard or protected ones, for example with cardboard, or by hoisting it and inserting in its mouth a wooden board longer than its diameter and lifting it from the center with a rope. (see picture (http://www.studiocru.com/clayver/wp-content/uploads/2016/05/faq_spostamento.png)).

Clayver usually comes with two types of support: either wooden (code CL203) or made of steel with polyethylene wedges (code CL201). Both are suitable for moving Clayver with a normal pallet truck. We recommend a certain care once you have lifted the full container, in the lowering to the ground which must be as gentle as possible. Only the 250 liter Clayver can be rotated on itself (when empty) and turned upside down and only on the steel support, in order to clean it for example with a barrel washer or for resting when empty.

WHAT FOOD GUARANTEE IS THERE?

A GUARANTEED CERTIFICATION



Ceramics have a regulation for its use in use with food and must comply with precise limits with reference to the emission of cadmium and lead in acid environment. Clayver does not contain these substances. Clayver has passed all the acid solution emission tests with pH below 2.5 even concerning all the other elements in its natural composition. Clayver always issues on request certification according

IS CLAYVER "NATURAL"?

NATURAL ORIGIN MATERIAL



The natural term is often misused and overused. Clayver is a man-made product, but all the raw material used for making it (soils) is completely of natural origin, selected depending on purity and enological suitability, mixed only with water, moulded into a sphere shape and oven-baked. Nothing else.

WHAT DIFFERENCES ARE THERE WITH STEEL?

INSULATION | POROSITY



There are three differences with a steel container::

- * Clayver's higher level of thermal insulation due to its weight and the width of the inside, that is over 2 cm;
- * no electric conductivity and therefore fewer problems of wine reduction;
- * small residual porosity that allows an exchange of gas with the outside, although modest.

HOW CAN YOU CLEAN CLAYVER?

WHICH SOLUTIONS SHOULD YOU ADOPT



You can easily use acid or basic solutions in "reasonable" conditions. For example, in case of acids it is best to avoid hydrofluoric acid, in case of bases, even strong ones, like caustic soda, it is better not to go above 100 °C. You can even use steam, paying attention to let the container cool down afterwards naturally, without forcing things. You can also use a high pressure water jet cleaner and enzymatic solutions. The recommended way is to fill it with the chosen solution allowing everything that is soluble to dissolve. In the handling that is necessary in these operations you should refer to the previous point.

HOW MUCH IS CLAYVER?

THE CAPACITY OF A BARRIQUE



Clayver currently has the capacities (250L/400L) comparable to barrels, containers that can give a frame of reference. Its ex-warehouse price is that of a few barriques, with the difference that, treated adequately, Clayver will last forever and will never yield any aromatic or tannic character to wine.