



## TAVA: Italian Ceramic Amphora



750L TAVA amphora in a cellar in Bordeaux.

TAVA is a family owned and operated company led by third generation Francesco Tava and located in Mori Trentino, Italy. Since 2013, TAVA exclusively produces ceramic amphora specifically for winemaking.

### MATERIAL

TAVA crafts their amphora from a patented mixture of local clay that was developed through years of research with enologists and ceramic technicians.

### HISTORY

For over three generations, TAVA has been producing ceramic based products. In 2013, Francesco Tava took over his family's business and following successful tasting trials decided to reposition his family company towards exclusively producing amphora for winemaking.

### PRODUCTION

TAVA amphora are entirely made by hand via setting a ceramic clay in molds and are then fired at temperatures between 2192 F and 2300 F. The higher temperature you fire at, the smaller the pores are on the amphorae and hence the lower the porosity. During the initial drying process, humidity and temperature are controlled via evaporative coolers and the presence of vegetation inside of the the production site. The presence of vegetation is crucial for regulating humidity and temperature levels, thus bringing countless benefits to both worker's conditions and the final product. Because the amphorae are made by hand, the markings on each amphorae vary slightly.



TAVA production site in Mori Trentino where vegetation is used to provide a more oxygen rich environment for their artisans and more consistent amphorae drying conditions.

### POROSITY

The standard porosity of TAVA amphora is similar to that of an oak barrel at 5%. However, depending on the customer's request, the porosity can be higher or lower than 5% allowing for a slow and consistent rate of micro oxidation.

### WINEMAKING & STYLES OF WINE

All three sizes of amphora are equipped with winemaking friendly accessories including a sealable lid, tasting tap, full discharge valve and pallet jack / forklift friendly stand. The 1600L amphora can also come equipped with an external hatch door.

Due to TAVA's standard porosity similar to that of an oak barrel, the amphora works best for the fermentation and aging of all styles of whites or the élevage of both lighter and more full bodied reds. TAVA amphora will respect your vineyard site and the typicity of the varietal while contributing texture on the palette and brightness and freshness from an aromatic perspective.



A 320L and 1600L TAVA amphora.

# 2024 USA PRICES

## TAVA

- All prices below are listed in Euros (€) and include delivery to our Napa Valley, CA warehouse.
- Products will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.
- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.



### Italian Ceramic Amphora

		INCLUDED ACCESSORIES		RECOMMENDED ACCESSORIES	
<b>320L</b> 	<b>4,450 €</b>		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Steel Inox Base 320		
<b>750L</b> 	<b>7,850 €</b>		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Steel Inox Base 750		
<b>1600L</b> 	<b>14,450 €</b>		Colmatore		Cellar Arms Plate +90 €
			Sampling Valve		
			Draining Hole (1 inch)		Concrete Base +490 €
			Valve DIN 25 to 1 1/2 inch TC		
			Stainless Steel Base 1600L		