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.



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.

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.



A 750HL Tava ceramic amphora and 12.5HL Tava grés Monolite Pure both with external hatch doors.

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 talso comes 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 elevage 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.

2025 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



Italian Ceramic

Ttalian C	eramic Ampnora		and Grés Monolite	
	INCLUDED AC	CESSORIES	12.5 HL MONOLITE PURE	12.5 HL MONOLITE PURE H
320L 4,650 € t kg 190 t lb 419 cm (in) p: 60 [23.62] 40 [15.74] 15 [5.90]	3	Colmatore		
	33	Sampling Valve		
		Draining Hole (1 inch)		
	-56-I	Valve DIN 25 to 1½ inch TC		
		Steel Inox	Purpose Fermenting whites, aging whites and reds	
76 [29,92] →	A CAN	Base 320	Price Ceramic (5% porosity) 12,060 €	
	it),		Price Grés (2.5% porosity) 12,400 € Height with stand (in) 74	
750L 7,950 €		Colmatore	Max Diamater (in) 49	-
25 (21.65) 217 (21.65) 26 (21.65) 27 (21.65)	W		Weight with stand (lbs) 1477	
	32	Sampling Valve	Stand Dimensions (in) 38 x 38 x 15	-
			Standard Accessories SS manhole, sample valve, 1.5 inch TC	Standard Accessories SS manhole, sample valve,
141 (55.51)		Draining Hole (1 inch)	25 HL MONOLITE PURE	25 HL MONOLITE PURE H
		Valve DIN 25 to 1½ inch TC		
15 (5.90) 66 (25.98) 112 (46.09)	4	Steel Inox Base 750	8-	\$ -
1600L 15,450 € 1600L 15,450 € 1602.771 1602.7		Colmatore	0	
± lb 1,268	ĝ SS	Sampling Valve	Purpose Formanting whites aging whites and rade	Durance Commenting whites and rade sping whites and rade
cm (in)	V	valve	Purpose Fermenting whites, aging whites and reds Price Ceramic (5% porosity) 18,750 €	
196 (76.37)		Draining Hole (1 inch)	Price Grés (2.5% porosity) 19,330 €	
			Height with stand (in) 87	
			Max Diamater (in) 60	•
		Valve DIN 25 to 1½ inch TC	Weight with stand (lbs) 2046	
			Stand Dimensions (in) 47 x 47 x 20	-
15 (5.90)	3,0	Steel Inox	Standard Accessories SS manhole, sample valve, 1.5 inch TC	Standard Accessories SS manhole, sample valve,
76 (29.92)	do a	Base 1600		PRODUCTS AVAILABLE UPON REQUEST