

TRADITIONAL GEORGIAN WINE VESSELS USED FOR LADLING WINE



Georgian Wine Club

A traditional Georgian marani (cellar, wine house) features a wide variety of winemaking tools and equipment as well as wine vessels, each one of them having its indispensable role and function. Remarkably, the names of these tools and vessels carry their own regional synonyms, thus, they vary region by region. Georgian Wine Club represents a collection of wine infographics delivering the description of each one of them.



Khapiri – Copper Orkheli (Two-Handed)

Khapiri, made of copper (rarely of brass and tin) is a bowl-shaped item attached with short strings to two long sticks that serve as Khapiri handles. This tool is used in marani for removing dirty water, sediment/deposit and remained wine from qvevri. It is common in Kartli and Kakheti regions. One can also find it in Western Georgia where it is called copper "Orkheli."



Avgardani

Avgardani is a marani tool made of copper that is attached to a long wooden handle. It is used for removing dirty water, sediment/deposit and remained wine from qvevri. Avgardani is common in the Kakheti region. However, this tool, though with a modified design, can be found in almost every wine producing region of Georgia.

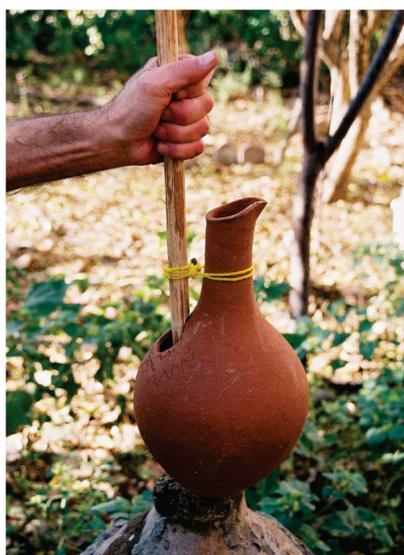
Orshimo / Chapi / Kope / Khrika

Orshimo is used for ladling wine from qvevri and is made of Akiro, one of the varieties of pumpkin (*Lagenaria vulgaris* Ser.), which is attached to a long wooden handle. It is found in Western Georgia and rarely in Eastern part of the country, especially the one that is made of that particular pumpkin variety. In some cases, Orshimo does not have a handle, the long neck of this marani tool being the alternative to it.



Copper Khelkotana (Hand-Pot)

Khelkotana is one of the small-sized copper marani tools. It is used for taking out wine from qvevri and pouring it into the wine pitchers that are served at Supra (Georgian toasting ceremony). The clay versions of Khelkotana are usually common in the wine cellars of the Kartli and Kakheti regions.



Clay Orshimo

Clay Orshimo is mostly found in Shrosha village of Imereti region, which is home of pottery makers in Georgia. The tool is made of red clay and its volume ranges from two to five liters.



Copper Chapi

Copper Chapi is a large marani equipment that varies in volume and shape. It is used for taking out wine from large-capacity qvevris. There are Chapis from Kartli region which are round/ball-shaped (see the picture on the left) and there are Kakhetian copper Chapis with pointy bottoms (see the picture on the right).

Copper Orshimo

Copper Orshimo is quite a rare tool used in marani. It is found in Eastern as well as in Western Georgia.



Kochobi With Ear Handles

Kochobi is a marani tool that is small in size with the volume of 0.5 to 1 liter. The inside and outside surfaces of it are tinned and mostly ornamented. It is used for transferring the wine from qvevris (that are full or half full of wine) to large-capacity wine vessels. This marani tool is common in Kakheti and quite rare in the Kartli region.



Clay Khelkotana (Hand-Pot)

Clay Khelkotana, named as "Chapruka" as well, is the smallest one among all clay marani tools and its volume ranges from 1 to 1.5 liters. It is used for taking out wine from qvevri and pouring it into large wine vessels. Because of its compact size, it fits nicely in the small-capacity qvevris. It is common mostly in Eastern Georgia, specifically in the Kakheti region.



© Georgian Wine Club



© NATIONAL WINE AGENCY

Author and photographer: George Barisashvili
Translation: Tiko Kokhraidze
Design: Tamaz Chkhaidze
Project initiator: Malkhaz Kharbedia