









VINICULTURE

Technical solutions from grape harvest to wine storage



We offer refrigeration and air conditioning for all stages of winemaking respecting and adapted to your winemaking method:

-  **Cooling and heating (harvests, musts, grape juices, wines)**
-  **Thermoregulation (clarification - fermentation - storage)**
-  **Negative cold for tartaric precipitations**
-  **Air conditioning of wine cellars, humidification**
-  **Freezing bins**
-  **Packaging rooms**
-  **Storage of bottles**
-  **Prevention of oxidation risks: inerting the tanks...**

Our equipments that are designed according to an energy-efficiency model have a centralized management with control of all parameters and alarms.



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