

NOVELTANK

THE FERMENTATION TANK FOR CARBONIC MACERATION: 10 HL TO 500 HL

Thanks to their fine organoleptic qualities, nouveau wines have been popular for many years now. The first experimentation with carbonic maceration of grapes dates back to 1875 thanks to several studies conducted by Pasteur, but serious consideration of this method came about only in 1935, thanks to C. Flanzky.

Further studies and experiments were conducted in order to identify the key points needed to obtain the highest quality possible from carbonic maceration, and these parameters are what finally resulted in the creation of NOVELTANK.

Whereas during traditional winemaking the enzymatic complex of the yeast intervenes to ferment the grape's sugar content, in carbonic maceration the first phase of this transformation is left to the complex of enzymes of the live tissue of the grape itself. Two preconditions must exist for this to take place:

first of all, the grape must be whole, so that its tissues do not die soon after the disintegration caused by crushing, and the second is that the grape itself must be immersed in an atmosphere made up mostly of carbon dioxide.

Once these premises have been met, the conditions are ripe for "the beginning of various collateral processes brought about by the polyphenolic, nitrogen and aromatic compounds which, at the end, produce a wine which is radically different from the traditional one." (M. Càstino)

The aromatic differences are attributable to the presence of ethyl cinnamate, a compound which characterizes these wines.

Taking a good look at NOVELTANK in light of these premises, one can see the design strategy used to make this particular winemaking technique possible.

The tank has a rectangular opening with internal chute located 2/3 of the way up so that the grape is not traumatized during the filling of the tank. Even the one with the higher opening comes equipped with a special hopper which serves the same purpose as the previous one.

The bottom of the inside of the tank has a screen which serves to keep the grapes from touching bottom and to allow the collection of must that may accidentally result during the filling operation. This must can be immediately removed so as to not hinder the contact of the grapes with the carbon dioxide.

The grill at the bottom of the tank can be entirely removed so that NOVELTANK can also be used as a traditional tank.

The drain valve can be used to insert a gas injector which can diffuse and vaporize the carbon dioxide during the saturation operations.

In order to provide optimal management of each processing phase, NOVELTANK comes with a thermal jacket which can warm the grapes or chill them, depending on the technical needs of the moment.

Finally, NOVELTANK has a appendix, located on the chimney, which can be connected to a hose which permits the carbon dioxide to be expelled from the tank far from the working area and thus prevent dangerous situations or discomfort to personnel working in the area when it is opened.



Albrigi's Noveltank