

Vin O₂

FOR MACRO- AND MICRO- OXYGENATION



EVER INTEC

The relationship between wine and oxygen is perhaps one of the most discussed and controversial matters of modern winemaking; in the different phases of its evolution wine needs oxygen in varying doses. For this reason it needs to be controlled with reliable and precise techniques and equipment.



The advantages **macro-** of and **micro-** oxygenation

The sensible use of this wine-making technique positively contributes to the organoleptic balance as well as to the stability of the wine allowing to:

Activate

the biomass and to allow for regular alcoholic fermentation

Stabilize

the color and soften the tannins reducing the herbaceous aftertaste

Prevent

reduction states

Optimize

the aromatic expression and to manage the refinement "sur lies"

Valorize

the performance of our wine-making solutions



VinO₂ SYSTEM DIFFERS FROM OTHER SYSTEMS CURRENTLY IN COMMERCE BECAUSE IT DOESN'T USE DOSING CHAMBERS BUT A FLOW-METER AND SENSORS THAT MEASURE THE GAS LEVEL IN REAL TIME.

The management of the measuring device is no longer mechanical but electronic and it is controlled by a powerful microprocessor and software that perform the calculations and the regulations necessary for maintaining the level of oxygen weight at the desired value.

The advantages of **VinO₂**



The supply is regulated in a weight/volume relationship and the system guarantees high precision with a dosage gauge of **0,1 mg/l/month for 20 hl** as a minimum dose (therefore allowing to supply 1 mg/l/month for a barrique) and **9 mg/l for 500 hl** (for a maximum flow level of 500 g/day).

Reduction of the mechanical elements in the system: the entire dosage system for each exit is situated on a PLC card that allows the easy removal or exclusion in the case of failure, without compromising the use of the other exits.

Minimum Work pressure:

the system calculates the flow according to the variables so that the supply occurs at the lowest necessary pressure, in order to minimize the diameter of the bubbles and to maximize the performance of the oxygenation.

Immediate self-compensation of the pressure variations: the system adapts automatically to variations of outgoing pressure (due to the clogging of the distributor or to different atmospheric pressure) and incoming pressure, varying the volume level of gas to maintain the weight level constant.

PC Interface:

the touch-screen models of *VinO2* can be interfaced with a PC for direct management of the **macro- micro-oxygenator** and of data through the relevant software.

Which **VinO₂**?

To satisfy all demands it is possible to choose between model **VinO2** with a single exit or models with "Touch screen" panel management with 5, 10, 20 or 30 exits, with the possibility of personalizing and/or integrating it with additional measuring elements.

Owing to the considerable experience matured as well as the scientific experimentation undertaken after the birth of **EVERINTEC**, we offer technical support for the use of this winemaking technique applied to winemaking solutions dedicated to the elaboration and refinement of wines.

www.everintec.it



EVERINTEC

EVER s.r.l. Via Pacinotti, 37 30020 PRAMAGGIORE (VE) ITALY tel. +39 0421 200 455 r.a. fax +39 0421 200 460 e-mail: info@everintec.it

Unità locale:

San Giovanni Lupatoto (VR) ITALY tel. +39 045 8751245 fax +39 045 8751247

