



ASEPTIC CONTAINER FOR SPARKLING WINE PRODUCTION



Aseptic stainless steel tanks for wine production:

- available with operating pressure 2,0-7,0 bar
- capacity 225 - 2100 liters
- ideal for aseptic storage and transportation of smaller quantities and residues, mash fermentation (maceration), production of sparkling wines, frizzante, champagne, sweet reserve and many more- emptying and transferring of the vessel content without pumping
- optional and special equipment for maximum flexibility available: (heating and cooling equipment, volume extension, etc.)





GALERIE

