



WINE FERMENTATION TANK, BLACK EYE



A fermentation tank with a unique conical shape, thanks to which the yeast can circulate freely during the fermentation phase. It is scientifically accepted that this free circulation is an advantage for the fermentation process and therefore for the entire spectrum of aromas. In contrast to a concrete fermentation barrel, the Black Eye guarantees the necessary hygiene. Thanks to perfect joints and very smooth inner walls, the fermentation chamber is very easy to clean. The tank can also be used for maturing and storing wine.

