



Enclosed Chamber for cool climate Appassimento winemaking

Appassimento is the process of partially drying grapes prior to crushing.

It allows for the development of enhanced flavours, concentration of sugars and contributes to more complex aromas in wines made from high quality grapes harvested in cool climate areas with shorter growing seasons. Appassimento grapes can be used to produce premium blended or pure Appassimento wines.

The Enclosed Chamber Appassimento System is a self-contained turnkey structure ideal for wineries with limited floor space. The chamber is fully assembled on delivery, providing an immediate 7.2 metric tonnes of drying capacity.



Vineland's Enclosed Chamber Appassimento system pictured at Kew Vineyards



Features

- Patented vertical airflow technology provides even airflow through grapes, allowing higher density drying while minimizing spoilage.
- Promotes efficient use of space over traditional methods only requiring a 10' x 30' space for the 7.2 metric tonne chamber.
- Maintains temperature and humidity conditions required for traditional drying while grapes remain completely protected from the elements.
- User-friendly touch-screen control interface allows for modification and viewing of drying parameters.
- Optional cellular/wireless interface can email daily drying reports and generate system status text or email alerts.
- Delivered fully assembled with only an electrical hookup required for operation.
- Industrial-grade control unit, fans, components and materials ensure years of reliable operation.

A complete chamber is available from Central Fabricating including pallets and grape crates. Pricing available on request.

For more information, contact Central Fabricating

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