

Free-air system 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.

A new Free-Air System manufactured by Central Fabricating in partnership with Vineland Research and Innovation Centre, automates the process of introducing outdoor air into a drying room while maintaining user-adjustable temperature and humidity settings.











Features

- The patented vertical airflow technology (plenum) provides even airflow through grapes, ensuring consistent drying and minimizing spoilage.
- The system promotes higher density drying using reduced floor space. The footprint required per four metric tonnes is 88" x 220".
- The plenum and control units are portable and stackable and can be removed at the end of the drying season.
- Flexible installation options are available to accommodate room shape and size.
- The system is scalable in four-metric tonne increments by adding plenums as capacity needs increase.
- Industrial-grade control units, fans and components ensure years of reliable operation.

A complete package includes one plenum, control system, intake and exhaust ventilation, pallets and grape crates. Pricing available on request.

For more information, contact Central Fabricating

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