

**Interested in drying wine grapes?  
Vineland can help**



Vineland offers a drying service for one to two metric tonnes of grapes for winemakers who would like to gain experience with the Appassimento process.

The drying process uses Vineland's patented vertical airflow system and cool temperatures to concentrate sugars while allowing grapes to continue their metabolizing process, maintaining their fresh-fruit character and developing additional aroma and flavour complexity. The resulting dehydrated grapes can be used for creating high-end pure Appassimento-style wines or for blending into other wine varieties, creating expanded product offerings and consistent vintages year-after-year.

For more information, please contact:

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