NEW TECHNOLOGY

FLASH DETENTE
EVAPORATIVE CONCENTRATION
REVERSE OSMOSIS
CONTINUOUS TARTRATE STABILISATION
FLOTATION SYSTEMS
DELLA TOFFOLA

DELLA TOFFOLA FLASH DETENTE 'THERMOCOOLER SYSTEM'

A New innovative method for aiding colour and flavor extraction from grape skins. This new technology is superior to existing methods which are time consuming, capital intensive and inefficient.

- Units are available in capacities of 5, 10, 15, 20, 30 and 60 tonne per hour
- This unit submerges berries in a single rapid movement into an 85°C - 90°C environment followed by instantaneous cooling. This process ruptures the cell walls initiating a more efficient breakdown of the entire structure of the berry

Benefits of this technology include:

- Inhibiting damaging enzymes such as polyphenol oxidase and laccase
- More rapid and thorough diffusion of molecular material such as colour, tannin and volatile compounds (i.e. aroma)
- Reduction of methoxypyrazine common in cool climate cabernet production
- Reduction of on-skin fermentation time and the associated delays and bottle necks which occur in the processing of red wine
- Increased anthocyanins, tannins, polyphenols, flavour and aroma compounds
- This unit can also be used for concentrating and evaporating processes
- This technology can also be used at lower temperatures and integrated into moderate thermal vinification practices

DELLA TOFFOLA

DELLA TOFFOLA EVAPOARTIVE CONCENTRATION TECHNOLOGY

For many decades Northern European producers have utilised concentration technology in highly irrigated, over cropped or marginal production areas or years.

- Available in evaporating capacities of 30, 50, 100 and 250 hectolitres per hour
- Naturally increases the concentration of product without the addition of any additives
- Uniquely this unit can be operated effectively at low temperatures (15° to 25°C) protecting the integrity of the wine
- Efficient CIP design and automatic washing facilities
- Superior technology and manufacture
Reverse osmosis (R.O.) is the process of isolating and reintegrating desired compounds to improve must or wine quality.

- Tangential flow separates compounds of different molecular weights
- Enables components of wine such as water, colour, acids, polyphenols, alcohol and sugar to be isolated, manipulated and then reintegrated into the wine to enhance the profile

Decca Toffola Continuous Tartrate Stabilisation

Provides an in-line solution for wineries wishing to effect immediate tartrate stabilisation.

- Stabilisation plants available in capacities ranging from 1,200 to 40,000 litres per hour
- Complete plant set up
- 300% to 400% more economical than current contact and hold methods available
- 100% guaranteed stability with little to no loss of wine
- Managed on-line by polar point laboratory technology equipment
- Automatic dosing of cream of tartar on the basis of the analytical information provided by the polar point system
- Reliable and easy to use

Decca Toffola Floation Systems

Clarifying system for must and juices that need to be fermented or concentrated

- Fabricated in 304 stainless steel
- Fully self contained unit mounted on castors for easy movement
- Quickly separates lees from must to raise the quality of aromas in the wine
- Polyphenol reductions
- Reduction of instability causing factors
- Must can be treated directly from the crusher
- Includes centrifugal pump
- Includes two perastellic pumps with adjustable capacity for continuous dosing of bentonite and gelatine