

ENRICHMENT OF GRAPE MUSTS

This application of vacuum technology allows the characteristics of a particular **grape must** to be enriched and to remain **absolutely** the same at every vintage, irrespective of weather conditions, guaranteeing the enrichment of all the organoleptic characteristics of the wine being made.

Characteristics of the BACCO Series:

- Low operation temperature: 20-22°C
- Fully automatic working cycle, controlled by a simple digital programmer
- Very low noise level
- Very compact and easily transported
- Low energy consumption: average 150 Watts/litre of water evaporated
- Boiler and framework constructed in stainless steel AISI 304
- Capacity: ranging from 250 litres/24 hours to 5000 litres/24 hours of evaporated water

Standard BACCO Series:

H₂O in 24 Hr Cons-Kw Dimension

BACCO-8 800 7.5 800x2000x2200H

BACCO-14 1500 12 1250x2500x2300H

BACCO-30 3000 28 1500x3000x2300H

BACCO-50 5000 36 1500x3000x2300H

Example:

To increase the alcohol proof of a must by 1% it is sufficient to evaporate 10% of the H₂O:

1000 litres of a must at 10% proof can be reduced to 900 litres of a must at 11% proof and 100 litres of water.