

Why Choose Libero?

Designed for wine & beverage producers, Libero is the advanced solution for high-quality dealcoholization, ensuring full respect for the product. It stands out for:

- **Innovation:** an advanced process that preserves aromas and varietal profiles
- **Efficiency:** waste reduction and optimized resource consumption
- **Flexibility:** a customizable solution for both wines and beverages
- **Integrated sustainability:** full recovery of vegetal water and high-value ethanol recovery

With Libero, Omnia Technologies delivers a technology that combines innovation, reliability, and sustainability, positioning itself as a benchmark in the winemaking and beverage industry.

Key benefits:



Preservation of varietal characteristics and aromatic integrity, no taste alteration.

LIBERO WINE

LIBERO BEVERAGE



Full flexibility, allowing for partial or complete dealcoholization (<0.5%), adapting to all production needs.

LIBERO WINE

LIBERO BEVERAGE



Minimal adjustments to the final product.

LIBERO WINE

LIBERO BEVERAGE



Maximum hydroalcoholic concentration (>90%) with high commercial value.

LIBERO WINE



Integrated sustainability, with **total recovery of vegetal water** and no alcohol-containing waste.

LIBERO WINE



Versatile production, suitable for all beverage types.

LIBERO BEVERAGE



Integrated sustainability, optimized to reduce operating costs and environmental impact.

LIBERO BEVERAGE

Omnia Technologies, the end-to-end partner from process to packaging.

With the experience and heritage
of our brands, we provide complete
solutions and automated lines driven
by technology, sustainability and service.



**Omnia
Technologies**

Enabling Evolution

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Read more:



www.omniatechnologiesgroup.com/dealcoholization

permeare

Libero:
technology
revolutionizing
taste

The *New Standard*
in *Dealcoholization*



**Omnia
Technologies**

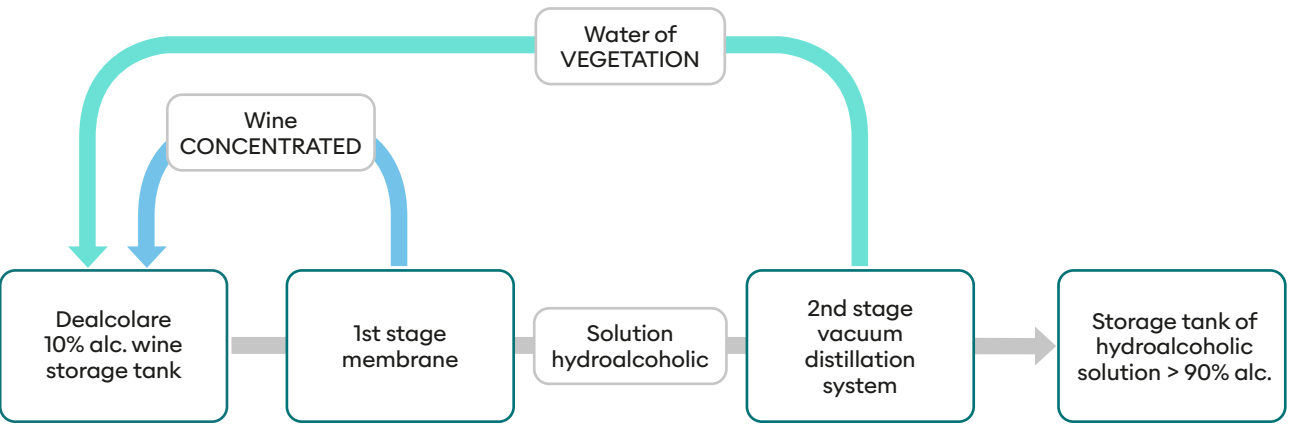
Enabling Evolution

Libero is the new frontier in dealcoholization, developed by **Omnia Technologies**. It combines **Permeare**'s expertise in membrane technologies with **Frilli** and **TMCI Padovan**'s know-how in vacuum distillation.

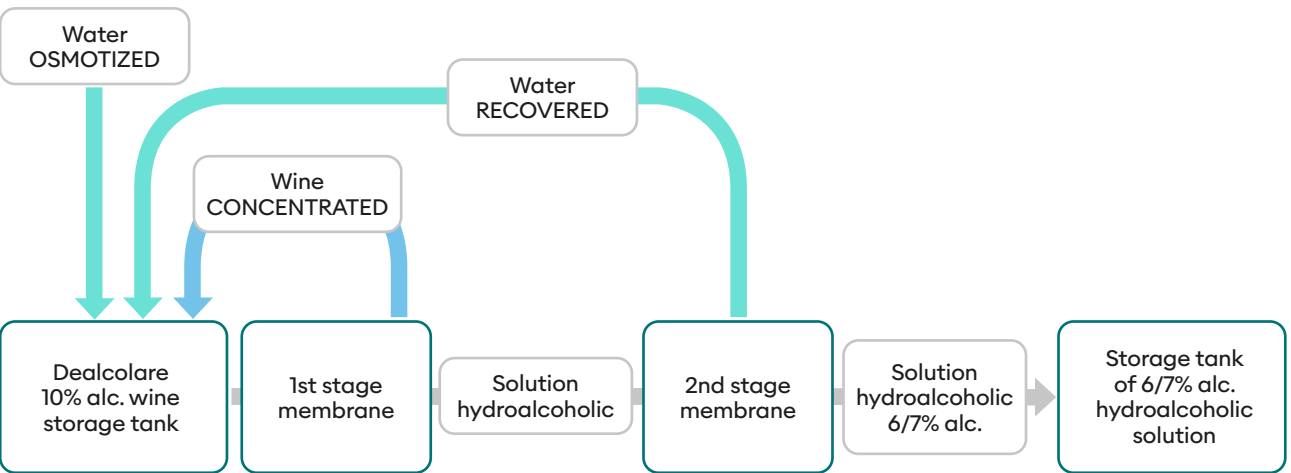
The result is an automated, respectful, and sustainable solution, designed to preserve aromas, varietal profiles, and organoleptic qualities, redefining industry standards in winemaking and beverage production.

One technology, two solutions

Libero Wine



Libero Beverage



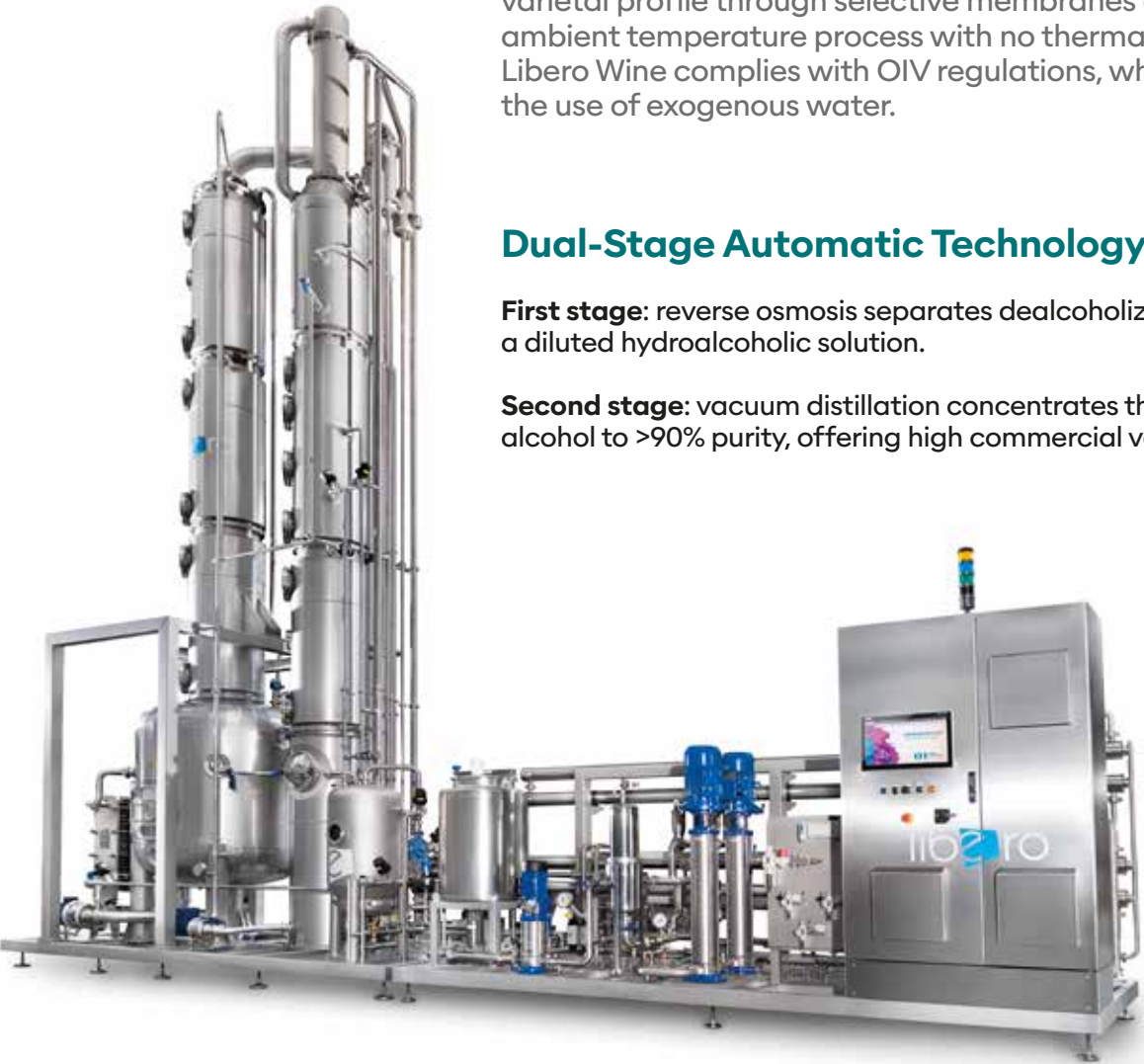
Libero Wine:
the future of taste,
without alcohol

An advanced system dedicated to **wine dealcoholization**, capable of preserving aromatic complexity and original varietal profile through selective membranes and an ambient temperature process with no thermal stress. Libero Wine complies with OIV regulations, which prohibit the use of exogenous water.

Dual-Stage Automatic Technology:

First stage: reverse osmosis separates dealcoholized wine from a diluted hydroalcoholic solution.

Second stage: vacuum distillation concentrates the extracted alcohol to >90% purity, offering high commercial value.



Libero Beverage:
the new frontier
for 'low' and 'zero
alcohol' drinks



A system designed for the **low- and zero-alcohol beverage** market, ensuring freshness, authentic taste, and low operating costs. The use of exogenous water is permitted.

Dual-Stage Automatic Technology:

First stage: selective reverse osmosis separates the hydroalcoholic solution from the base product.

Second stage: reverse osmosis concentrates the alcohol to ~15% purity.

