

1 GRAPES RECEIVING, SELECTION AND CRUSHING



DELLA TOFFOLA



- Unloading, sorting, destemming-crushing and by-product management
- Complete systems
- **Manuals or automatic**

► Range: from 5 ton 130 ton/h

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2 GRAPE PRESSING



DELLA TOFFOLA



- Quality
- Oxidation reduction
- Time cycles reduction up to 50%
- High speed and loading capacity
- Continuous and discontinuous operations
- **Standard presses, open and closed**
- **Pneumatic presses or hydraulic presses**
- **Variable press capacity**
- **Inert press**
- **Ampelos, smart press** and fully automatic
- **Continuous pressing center**

Optionals:

- **Weight cells**
- **Colorimeter** for grape juice selection
- **Conductivity meter** for washing solutions
- Integrated product cooling in the press

► Range: from 1,2 to 70 m³ volume

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3 MUST CLARIFICATION



DELLA TOFFOLA



- **Batch or discontinuous flotation units**
- **Continuous flotation units**
- Fully automatic and controlled by PLC

► Range: from 5 to 60 ton/h

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4 WINE AND SPARKLING WINE FERMENTATION, REFINING AND STORAGE



- Complete plants for **vinification, fermentation and storage control** of: must, wine and crushed
- **Autoclaves for sparkling wines in stainless steel or carbon steel**
- Tanks are made in our productive units or on-site

Optionals:

- Automatic temperature control and pump-over

► Range: from 1 to 2,500 m³

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4

STORAGE IN LARGE TANKS



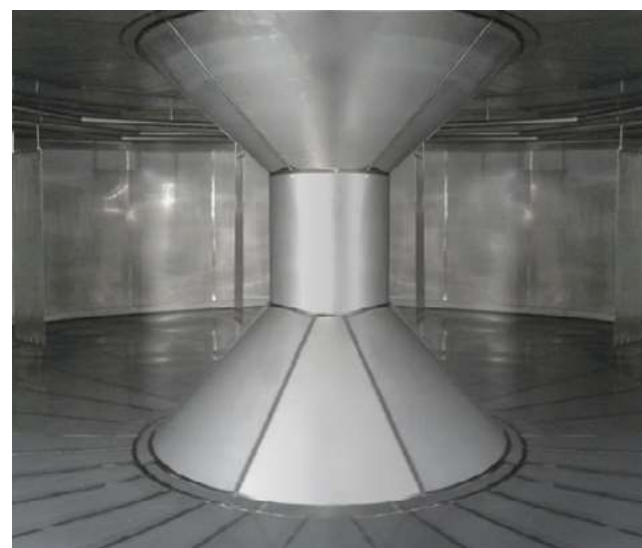
- Construction of large tanks **directly at the processing site**
- Intended for **oenological use, for juices or concentrates, for water and alcohol**
- High standards of efficiency and quality

► Range: from 1,500 to 30,000 hl

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4

CONVERSION AND REDEVELOPMENT TANKS



- Conversion and redevelopment of concrete tanks using **stainless steel inner lining**
- New blood to old, disused tanks
- Equipped with **washing and thermal conditioning systems**
- Improved **hygiene and quality conditions**
- Safe management of confined environments

► Range: from 100 to 6,000 hl

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4

THERMOVINIFICATION



DELLA TOFFOLA

PADOVAN



- High **heat** and **tannin extraction**
- High **energy recovery**
- Low lees production (3-5% v/v)
- Cycles 24/7
- Process is fully automatic

► Range: from 5 to 60 ton/h

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5

AUTOMATIC TEMPERATURE CONTROL



DELLA TOFFOLA

PADOVAN

cadalpe
MACCHINE ENOLOGICHE



- Complete plants
- **Fermentation temperature control** and batch tartaric stabilization
- **Thermostatic system with PLC**

► Range: from low to millions of kcal/h

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