Since 1775

DAL 1775

Garbellotto

L'ARTE DEL BOTTAIO®

Manufacture of casks,
vats and barrels made of oak
and other wood species
from various sources
in any shape or quantity
and with relative assistance.

Garbellotto

L'ARTE DEL BOTTAIO®

Since 1775

FB PROPAK

food, beverage processing and packaging

Contact:
info@fbpropak.com
www.fbpropak.com

The premises in the 1930s.

The premises in the 1930s.

Air view of our modern premises stretching 53.310 m².

TWO CENTURIES' EXPERIENCE

The Garbellotto Company was founded in 1775 in San Fior, a small town near Conegliano Veneto 50 km from Venice, by Giuseppe Garbellotto, a woodwork craftsman specialized in the production of casks and vats for vine cellars.
This highly appreciated craftswork was successful throughout the 1800s, and the company's fame spread; the future Austrian Emperor, Charles of Hasburg, inspect and improve the barrel cellar as necessary on his wife's farm near Padua.
Production was interrupted by the 1st World War because of the Austrian occupation which advanced to the River Piave. After the war Giobatta Garbellotto, father of Pietro, began the process of reorganizing the production of casks, vats and barrels on an industrial scale.
Production increased rapidly and soon became the leading Italian Company in its field and the only manufacturer of casks and vats in any shape or size to survive the economic crisis of the 80s which instead forced all the other European cask manufacturers to close.

Garbellotto therefore remained a custodian of the secrets behind the 'Art of Barrel-making'. In fact, the technology used to build casks is more complex than the one used for barrels: just think that a cask must necessarily be constructed with double curving, which is the only way of supporting the pressure of the wine when full (principle of the dam).

Over two centuries, Garbellotto has supplied some of the most important wine cellars in the world, such as the Gallo Winery in Modesto, California - the world's biggest supply: 712 vats, each with a capacity of 166 hl, or the wine cellar of the Prince-Bishop of Würzburg in Germany, probably one of the world's most beautiful wine cellars, frescoed by Tiepolo.

The company, led by the Garbellotto brothers, is currently world leader in the production of large barrels.
Inspired by their desire to pursue international expansion, they have developed several patents in order to provide their customers with better aging solutions and guaranteed fragrances.

The company employs 70 coopers and has a production capacity of 100,000 hl of casks and barrels, covering an area of 53,310 square metres, of which 14,137 are indoors.

THE CHOICE OF WOOD: THE BEST OF THE BEST.

The timber used at present is the Quercus Petraea and the Quercus Pedunculata species of oak which, mixed together in proportions perfected by us over two centuries of experience, guarantee a wonderful bouquet. We can also produce casks made from other kinds of timber like cherry (Prunus Avium e P. Cerasus), acacia (Robininia Pseudoacacia), ash (Fraxinum Excelsior), chestnut (Castanea Vesca) and other on request.

Over a century's experience as well as continual scientific research, allows us to a steady improvement of the quality standard of the wood used. **Chemical analysis are realized thanks to our Botti & Barrique NIR® system** to evaluate the concentration of the aromatic compounds (Total extract, Elagitannins, Phenols, Aldehydes, Lactones, Furans, Vanilline to name but a few).

We purchase the timber directly from the best European forests in France, Slavonia and Germany, where our experts choose only the best part of the timber.
In Conegliano the wood is selected by our expert craftsmen. In Conegliano, the wood is cut using the quarter-sawn method for casks and the 'split' method ('a spacco') for barrels. Both of these methods leave the wood fibres intact, keeping them parallel.
Only the best wood which passes strict selection controls is chosen to be seasoned naturally while the wood that does not reach our standards is resold.
Obviously the wood chosen must be top quality, without **knots**, splits, traces of ring etc. because these would cause leakage and deformation.

Natural aging is a very important step in the selection of the wood and is indeed the only method to achieve perfect physical and chemical stabilisation of wood, especially if it is oak which as colloidal sap.
Physical, because if wood is dried artificially it swells when it comes into contract with a liquid, thus causing the cask to deform and burst. Chemical, because only atmospheric agents can degrade the sap and solubilise the hard tannins (a long chemical chain reaction) thus ensuring a sweet, aromatic discarge from the wood without a green or astringent after-taste.

Naturally seasoned wood cannot be bought commercially as it is necessary only for cask manufacture and not for other industries. It is therefore the job of the cask manufacturer to carry out this seasoning on its own premises considering that 8/10 months per cm. of thickness are necessary to guarantee a continuous supply of naturally seasoned wood.

Our premises covering 14.000 m³ (corresponding to 75 hectares of forest), guarantees that all the wood used in the building of casks is the best quality and that it is naturally seasoned for at least 8/10 months per cm. of thickness.

A huge oak trunk cut down in the late 1800s.

Split staves at different stages of seasoning.

Natural seasoning of staves in open air.

Patented pending

BOTTI & BARRIQUES NIR®

THE ONLY BARRELS WITH FLAVOR GUARANTEED

ANALYSIS OF WOOD.
The growth of wood, like grapes and all natural products, depends on micro climatic variables such as the degree of humidity in the area, the composition of the earth as well as the exposure of the hill or plain.
The selection criteria generally used are based only on the region and the experience of the producer.
It cannot be said that wood originating from a specific region has a higher level of polyphenols than others grown in other regions, since the origins don't make the difference, whereas the single stave does.
If we think about the difference between the grapes produced in one vineyard and others produced at a distance of 5 km we can well understand just how much difference exists inside a forest where the distances reach 100km and over.
The ordinary methods of analysis are ineffective as only samples of a few cm of wood are assessed in laboratories and are thus representative only of themselves.
With NIR (Near Infra-Red) technology every stave is controlled under infra-red light and its aromatic and structural features are analyzed online in order to have all the information as if it were a radiography. In this way we have been able to identify 4 commercial categories: **Structure, Sweet, Spice, Equilibrium.**

Structure: it identifies the structural feature, is wood characterized by high contents of tannin and ellagitannins. The wine acquires structure and body, the color settles.
Sweet: it identifies the sweet feature, is wood characterized by high contents of vanillin and furfural. The wine acquires hints of sweet aroma.
Spice: it identifies the spice feature, is wood characterized by high contents of lactone and eugenol. The wine acquires hints of spice.
Equilibrium: it identifies that there is no dominant character. The wine takes on a flavor which is a mixture of the ones mentioned above and the wood feels well-balanced.

We have also been able to identify the marker for the Erbacea feature, bitterness which if present in a large quantity is not eliminated even after many years of aging. This type of wood is therefore discarded and destined for other uses. We now have a library at our disposal where oaks with different aromatic concentrations are catalogued and we are able to build barrels and casks with the exact aroma requested by the winery and winemaker…. guaranteed!

DTS®

DIGITAL TOASTING SYSTEM

DIGITAL TOASTING SYSTEM®.
The toasting is the process that enhances the flavors of the wood catalyzing those already present in the same and positively evolving them. Until now this process was realized on a brazier fed with pieces of oak where it was placed the barrel or cask.

It is clear that the wood evolves these aromas according to toasting temperatures, which must be on the range of 170/180/200 degrees centigrade depending on whether you seek, more or less aromas of vanilla, licorice, chocolate, or tobacco smoke. If the temperature and internal exposure of the staves is not homogeneous and controlled, the result are casks or barrels with aromas undefined.

The staves taking less heat will develop bitter and negative aromas, the staves that take too much exposure can produce negative aromas of graphite. For this reason we created and patented the DTS® digital toasting, where a tablet, thanks to sensors, can handle the fire levels so that it is constant over the entire surface of the wood.

This not only guarantees but enhances the aromatic result of wood eliminating once and for all the "surprises" due to a toasting system not perfectly controlled.

HOW THE BOTTI & BARRIQUES NIR® AND DTS® STARTED

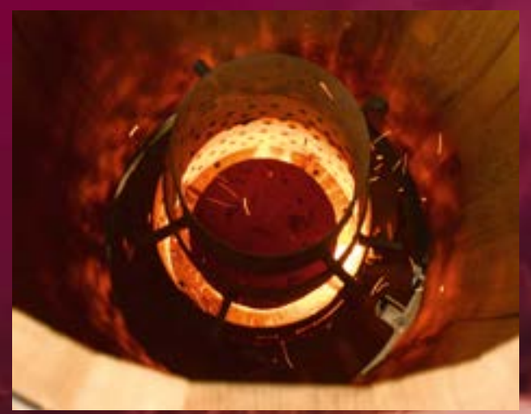
Based on the need to produce 'precise' casks and barrels in order to obtain specific results, scientifically discarding bad fragrances, such as 'greenness' or sawdust.
There have been many studies and analytical research about wood, to understand its aroma, to define the forest area and the aromatic tendencies of the different species. However this research until now could only apply to samples and not to all the staves because of the long time and high costs involved.

The study was commissioned to the University of Udine in the department of oenology and food technology where professor Battistuta and Professor Zironi, two esteemed researchers, accepted the challenge. Dozens of samples of oak from all over Europe were analyzed, from the finest French forests (Allier, Never, Fontainebleau) and Slavonia as well as the German Black Forest, Austria, Hungary and far-off Caucasus. Many differences emerged; if a forest gives the aromatic tendency to a species of wood, it is the position of the plant in the forest that determines its aroma. Just think that an oak growing near a stream or a pond has a different aromatic concentration to a tree growing in the same forest but a few meters away near a limestone rock.

At the same time, the department has combines tradition and technological innovation, managing to digitally control the braziers used for toasting the casks and barrels. Today, the toasting process can be set to specifically desired temperature: 170°, 175°, 180°, 190°, 200°. This system ensures that all staves reach the same temperature at the same time, without temperature fluctuations, guaranteeing that the wood expresses its maximum aromas.

Computerized selection of the wood aromas.

Oak wood fiber under the microscope.



Digital Toasting System®.

UNIVERSITÀ DEGLI STUDI DI UDINE

ROUND AND OVAL CASKS

We build casks from 10 to 400 hl and over, both round and oval in standard size or in sizes specifically requested by our clients, and, later, we carry out (upon request) a special delicate toasting process - DTS® in order to make their fragrances sweeter. Both fire bending and toasting are carried out using our new patented "Digital Toasting System®", at a controlled temperature in order to obtain the best result in terms of fragrance, traceability and duration over time.

The casks are curved using direct fire unless otherwise requested by our clients and then we carry out (on request) a special delicate toasting with electronic control to sweeten the bouquet.
Both the fire curving and the toasting are done at controlled temperature and humidity levels to obtain the best, tested and constant aromatic result.

The staves are curved evenly from end to end, without weakening them at the belly which would facilitate the curving. This ensures the thickness of the stave is the same all along (see drawing 1-2).

This curving technique allows us to make casks that are more solid because most of the force is on the belly longer lasting as wine containers because there is more wood and so more aromatic substances are given to the wine that can be regenerated by taking away 5-8mm of thickness to renew the discarge. The only way to guarantee the perfect holding power of both ends of the cask is by bending them with a double arch so they resemble sections of a large sphere (see drawing 2). This double curving is needed for the 15 hl casks and over because otherwise the ends would deform causing warping and irreparable leakage. This system also avoids having to make useless supports like the costly crossbars typical of techniques which have been surpassed.

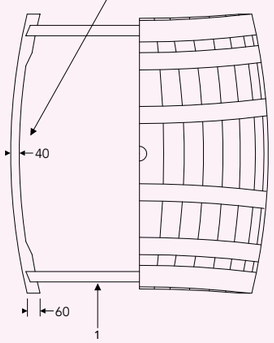
Round 100 hl with engraved front.

Oval 100 hl casks.

1ST DRAWING

STAVE OF DIFFERENT PRODUCTION

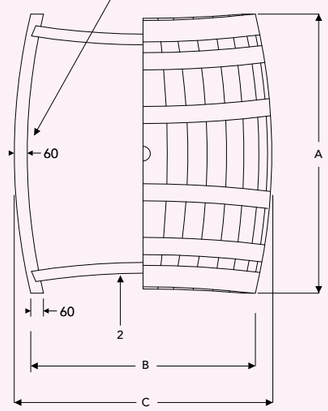
Stave with different thickness



2ND DRAWING

STAVE OF GARBELLOTTO PRODUCTION

Curved stave with full thickness



A Stave maximal external lenght
B Minimal external diameter
C Maximal external diameter

1 Flat heads
2 Curved head in double arch

The narrowly spaced hoops made from top quality galvanised phosphorated iron complete the building of the casks.
All the casks then go through a double strict control procedure, first with steam then with water to check the exact capacity and ensure they are perfectly watertight.
The finishing touches include internal and external planing followed by external sand-papering.
Considering the long period the casks have to stay in the cellars, which are damp and septic places, the wood, without appropriate protection, would be an easy target for germs which could cause moulding and rotting etc.

All the casks are then pressure tested in order to verify their perfect water-tightness and exact capacity.

It is therefore essential that the wood is coated with a protective varnish that does not limit the transpiration of the pores and at the same time protects the wood against micro-organisms. We therefore apply a special natural transpirable varnish to our casks which protects them from moulding, then a red strip is painted around the end of the staves so the wood is protected at its most delicate point, i.e. where the fibres are interrupted and uncovered.

Standard accessories:

- Wooden door at the front end made out of one prestigious central stave.
- Stainless steel valve fixed to the door with a choice of attachments and sizes.
- Stainless steel wine-tasting spoon fixed to the centre of the front end.
- Wooden support resistant to humidity.
- Glass or silicone tap for upper hole.
- Draining valve of 30 mm.

Further accessories can be fitted on request; see relative page.

Toasting operation of *Magnifica*, 333 hl (Guinnes World Record 2010).

Round 55 HL casks with 30 hl overload casks.

CONICAL TRUNK VATS

We make conical trunk vats from 10 to 200 hl. and on request up to 1.500 hl. and over for wine-making, storing, refining, distilling, vinegar or other uses.

We give a slight curving using direct fire to the vats, technically called “bombè“ so digitally controlled toasting - DTS® in order to bring out the aromas for both fermentation and aging. The hoops are always perfectly watertight thus avoiding the long-term sagging of the stave. We also toast the vats with electronic control.
The narrowly spaced hooping with top quality galvanised phosphorated iron complete the building on the vats.

All the vats are then pressure-tested in order to verify their perfect water-tightness and exact capacity.

All the vats go through two strict control procedures, the first with steam then with water to verify the exact capacity and perfect hold.
Internal and external planning sand-papering and the application of a special natural transparent, transpirable varnish on the wood and the red strip painted around the end of the upper stave give the finishing touches.
Finally the relative accessories are installed depending on whether the vat is used for fermentation, storing or industrial usage.

In recent years we have had a notable increase in the request for vats for fermentation because the convenient stainless steel accessories can be used either for the fermentation or for the refining and storing of the wines.
During fermentation, the anti-oxidising effect of the tannin combined with the micro-oxygenisation of the wood brings about a more limpid production of wine or grape must with a more stable aroma and colour all in a completely natural way.

Standard accessories:

- Upper drainage cover in 18/10 AISI 316 stainless steel, diameter from 400 to 1,200 mm, with central hole for filling up or 22 cm diameter high pressure flue and release valve.
- Stainless steel door opening outwards fixed to lower end of stave towards the bottoms of the vat.
- Stainless steel valve for partial drainage and stainless steel pipes for full drainage complete with valve in whatever size or attachment desired.
- Stainless steel sash door as the bottom end for complete and easy drainage of marc.
- Thermal-conditioning pipes with polished stainless steel plate, proportionate to the size of the vat.
- Digital or mechanical thermometer and regulation ladder-rest.
- Suitable 30 cm high wooden supports.

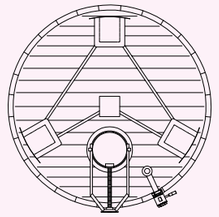
Special accessories on request:

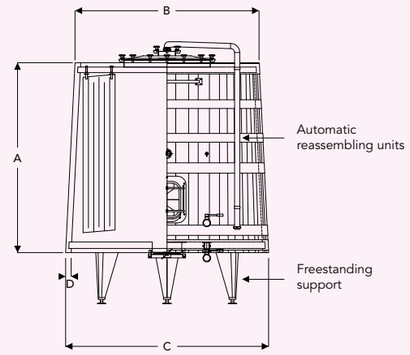
- Tubes for “delestage”.
- Freestanding supports in stainless steel, 70 cm from the ground.
- Automatic reassembling or wine-pressing units.

On request we can build simpler and much less costly open vats, either conical trunk or vase-shape, usable only for small amounts at the fermentation stage of wine-making. We also build tubs for saunas or private use with “neutral” wood species that do not interfer with water, such as larch and maple, etc.

Vat capacity 50 hl and 100 hl with bottom level door.

170 hl conical trunk vats.





Section of vat with accessories
A Stave length
B Min external diameter
C Max external diameter

BARRIQUES AND TONNEAUX

Bending using a direct flame with Digital Toasting System®.

In order to provide more complete service, Garbellotto has realized a renewing of the barrel line, not only aesthetical: the hoops have been rationalized with circles narrower and thicker in order to have the same static seal, but increasing the surface area of free wood, and so the micro-oxygenation; the available range of wood and thickness has been expanded, having wood throughout all France, not only in the Central Massif, but also near Paris in Fontainebleau, where two centuries ago Napoleon loved to hunt deer.

The 300 l barrels and 500 l tonneaux with 32 mm 'split' oak, represent the company's more international range of products, which are complemented by the more 'Italian' range of 350 l and 550l barrels, with the latter being 42 mm thick.

Bending of staves is always carried out using a direct flame and the exclusive DTS® method which allows the heat level of the flame to be digitally controlled, maintaining all wood at the same temperature without any changes to the aromas.
Thanks to the Digital Toasting System®, bending is followed by toasting, a process in which the temperature is also controlled precisely. Laser probes detect the interior temperature throughout the wood's surface. These probes are connected to a tablet which manages increases or reductions in temperature, so that if medium toasting requires 185°, then this temperature will be even across each square centimetre of the wood. This allows toasting to penetrate deep inside the wood, enhancing the release of aromas, which may even be pre-selected thanks to NIR® technology.

The following toasting options are available: light at 180°, medium at 185°, medium-plus at 190° and strong at 210°.

The final step is the finishing touch, consisting of interior and exterior planing followed by sand-papering, in order to make the surfaces truly magnificent to look at.

Standard accessories:
- Silicon stopper for upper hole
- Square wooden support

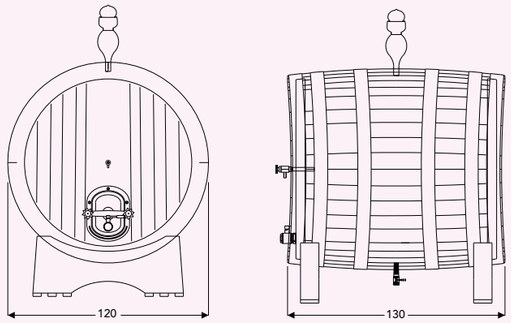
For special needs we can provide the barrels with also other special accessories, on request we can apply the natural breathable paint that protects from excessive humidity.

PIB – Pure Identity Barrel

CAPACITY	DIMENSIONS	
	Staves	Ø
Liters	mm	
225	950	690
300	1.000	800
350	1.050	820
500	1.100	950
550	1.100	1.000
750	1.200	1.100

Barrique room

LE BOTTICELLE® 750 lt



Section of 1000 lt small casks

Max external diameter - 120 cm
Stave length - 130 cm

LE BOTTICELLE®

These are the fruit of our collaborators in order to rationalise the use of the normal "tonneaux" in wine cellars.
They combine the convenience of the large casks with the refining speed of 5-700 litre barrels. They join the simple and effective building technique of the common tonneaux (pronounced toasting and simple straight ends) together with the more convenient accessories of the large casks like the small door, the valves etc. this facilitates use and cleaning because they do not need to be moved.

They are built with two types of staves: split or sawn in quarters of 40-45 mm with bottoms sawn in quarters of 55 mm. The staves are curved with direct fire using pieces of seasoned oak to avoid aromatic interference. They are then toasted in conditions with electronic control, slowly and delicately to ensure the maximum aromatic efflux from the wood. Toasting can be light, medium, medium-strong and strong.

The staves are always arched using a direct flame, and thanks to the innovative DTS®, at a completely controlled temperature. Thanks to the Digital Toasting System®, bending is followed by toasting, a process in which the temperature is also controlled precisely, allowing for slow and deep toasting to ensure the best release of aromas, guaranteed and consistent.

The following toasting options are available: light at 180°, medium at 185°, medium-plus at 190° and strong at 210°. The narrowly-spaced hooping with top quality galvanised phosphorated iron complete the building of the barrels.

Internal and external planning and sand-papering give the finishing touches and make them easy to clean and splendid to see.
A special natural transpirable varnish may be applied on request, which protects the barrel from excessive humidity.

Standard accessories:

- A small wooden door (on request make from one prestigious central stave at the front end).
- Stainless steel valve fixed to the door with a choice of attachments and sizes.
- Stainless steel wine-tasting spoon fixed to the centre of front end. Tannic or resinous wooden support resistant to humidity.
- Silicone stopper for upper hole.

On request:

- Stainless steel AISI 304 Front Door.
- Stainless steel AISI 304 Discharging unit.

Digital Toasting System®.

LE BOTTICELLE® 1.000 lt with stainless steel door.

EXPERIENCE®
PATENTED

It is the result of the cooperation between Garbellotto mastercoopers and the expert winemaker **Roberto Cipresso**.

The name refer to the broad meaning of the word "experience" as a re-interpretation of fermentation in wood. This traditional technique, allows the production of musts with color and aroma more stable and clean thanks to the dual effect of micro-oxygenation combined with the exchange of natural tannins during the fermentation.

The capacity is 1.000 liters, suitable for those who are not used to realize the fermentation in wood to gradually come nearer to this practice, and at the same time to give to whom normally uses the barrel a more practical instrument that guarantees the same result on the wine.

At the end of harvest, The *Experience*® can be used as a container for aging, thanks to an exchange surface similar to a tonneaux of 500 lt and to the perfect seal, guaranteed by a special gasket and closing system.

The trunk conical shape, designed so that the height is lower than the width, has an effect on the floating force contemplated by Archimedes's principle, blocking the thrust upwards of the cap. It 'also available a practical kit to keep the cap submerged during fermentation and an optional which allows the stacking of two units.

The top roof is made in stainless steel 18/10 AISI 316 mirror polished, with handles to open it and a central opening of 160 mm for filling up during aging. During fermentation, this top can be completely removed for more practical processing with an wide opening of 1200 mm.

The *Experience*® is also equipped with stainless steel supports to allow an easy handling and lifting. These supports are firmly anchored to the wood frame, so that it is possible dumping the must directly into the press.

Experience® can be stacked, even full, thanks to a specific optional.

External measures of *Experience*® 1.000 lt:

Stave length: 1100 mm
Maximal diameter: 1300 mm
Stave and head thickness: 55 mm

EXPERIENCE®

Ventilation opening.

Upper cover, 1.200 mm.

Spill system.

CASKS ACCESSORIES

Stainless steel door 18/8 AISI 304
Size 24 x 46 cm, easy to reach, complete with the valve requested. Fitted perfectly into one special central stave at the bottom end of the cask.

Wood door with silicon gasket
Fitted in a special central stave complete with stainless steel screw with a reinforced brass nut and a wooden transversal piece and a silicon gasket.

Total drainage pipe in stainless steel 18/8 AISI 304
Complete with final valve as requested, fitted to one centralstave at the bottom of the cask.

Stainless steel 18/10 AISI 316 bung-hole stopper
16-22 cm diameter, 9 cm high, complete with pressure valve in steel or moplen. Total drainage pipe in stainless steel.

Stainless steel 18/8 304 door (for small casks)
Size 19 x 26 cm, inserted at 3 cm from the top of the staves, complete with steel valves.

Valve 30 mm made in stainless steel AISI 304 for total discharge

Branding iron
Personalized casks, vats and barrels with any icon.

Printing varnish
Casks, vats and barrels can be personalised, reproducing trade-marks, family coats of arms or wine motives.

Hand-carved engraving
Personalized casks with our exclusive hand-carved engraving on the front end.

VATS ACCESSORIES

Bottom level door 18/8 AISI 304
31 x 42 cm measure, easy to reach, opening outwards.

Stainless steel door 18/8 AISI 304
Fitted at 30 cm from the bottom 31 x 42 cm measure, easy to reach, opening outwards.

Heating pipes
Made of stainless steel 18/10 AISI 316 plates with double welding system and probe shaft. It can be fitted horizontally or vertically depending on the height of the vat. One plate for every 50 hl holding capacity.

Sprayer
Adjustable sprayer in stainless steel for reassembling.

Stainless steel 18/10 AISI 316 convex upper bung-hole cover
Dimension in proportion to the diameter of the vat from 40 to 120 cm. Available in 2 versions: central with relative filling-up hole or with 22 cm diameter escape pipe complete with pressure valve.

Total drainage pipe in stainless steel 18/8 AISI 304
Complete with final valve as requested, fitted to one central stave at the bottom of the vat.

Purping over
Pumping over system.

Freestanding stainless steel support
Freestanding supports in stainless steel 90 cm from the ground with adjustable ending.

Stainless steel 18/8 AISI 304 guillottine door
For marc drainage, fitted to bottom head.

GARBELLOTTO CUSTOMER SERVICE

Due to their special nature, all our wooden vessels come with a warranty and technical assistance. We have set-up an assistance service with our coopers who, equipped with mobile workshops, guarantee rapid response both in Italy and abroad, where we often have equipped, local service teams in place. Periodically visit insular Italy, while our collaborators work directly on site providing assistance to customers located in the islands and other states.

We follow our customers not only before and during the sale, but also for the entire duration of the barrel. In fact, we are available to carry out any kind of intervention such as:

- Regeneration of used barrels, which we carry out directly in the winery (in easier cases) or in our factory, removing 5-8 mm of wood to renew the barrel;
- Application of stainless steel fittings on site;
- Repair of old barrels: replacement of staves, hoops and the like;
- Chemical analysis to check for possible contaminations;
- Advice on washing, limescale removal and sterilisation.

Our customer service is also available to appraise old barrels.

GARBELLOTTO AND RESPECT FOR THE ENVIRONMENT:

We only purchase timber from forests certified by the most prestigious world organisations that certify eco-sustainable forest management.
Only in this way are we certain that the forests are used correctly. In fact, we only cut mature plants, judged fit for cutting, thus leaving space for the young stems to grow.

Special attention is also given to our production cycle, which uses machines with low environmental impact. Furthermore, all the heat is produced by the burning of wood residuals coming from our production process.

GARBELLOTTO ALL OVER THE WORLD

Tommasi Winery
Verona - Italia

In the new Tommasi cellar the Amarone mature in Magnifica, 333 hl (Guinnes World Record 2010).

Gallo Winery
Modesto – California USA

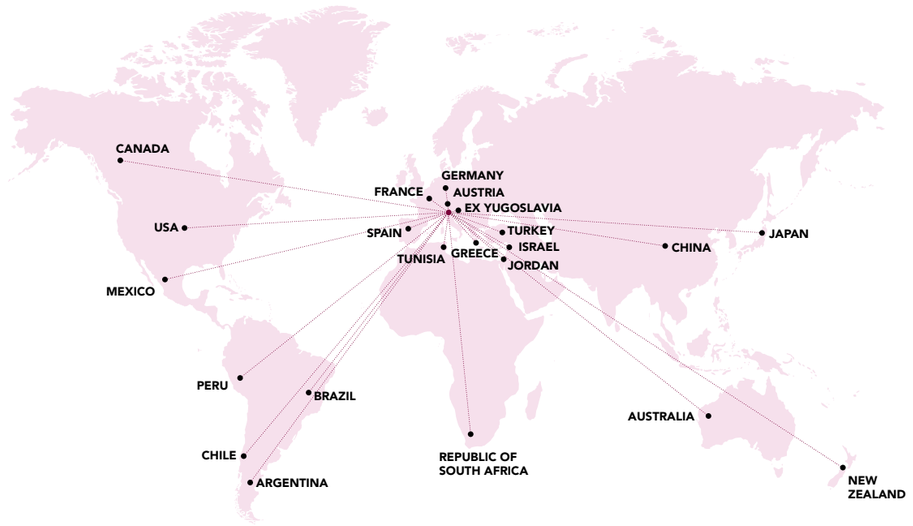
The largest winery of all times in the world, fitted with 712 166 hl. vats 3,66 metres high for a total of 120.000 hl.

A view of two of the 28 existing rows fitted by us from 1980-1985.

Juliusspital
Weingut – Germany

Cellar of the Archbishop Prince of Wurzburg Fountadion (Germany), founded in 1576, frescoed by Tiepolo and recently fitted with our casks.

WHERE WE ARE AND WHERE WE GO



Exit at Conegliano from A27 Venezia-Belluno or Trieste-Pordenone-Conegliano A28 and continue for about 1 km as far as the traffic lights on the SS Treviso-Udine (Pontebbana). Turn left towards Treviso, we are on the left after about 0.5 km.

DAL 1775
Garbellotto
L'ARTE DEL BOTTAIO®

FB PROPAK
food, beverage processing and packaging

Contact:
info@fbpropak.com
www.fbpropak.com

FSC
www.fsc.org
FSC® C017370
The mark of responsible forestry

Certified products FSC® available upon request

Garbellotto
L'Arte del Botta io®

Since 1775

Garbellotto
L'Arte del Bottaio®

Small Winemakers

Manufacture of casks,
vats and barrels made of oak
and other wood species
from various sources
in any shape or quantity
and with relative assistance.

Aerial view of the industry spreading over 60,340 m^2, 14,127 of which indoors.
15.000 m^3 of naturally seasoned wood.

EXPERIENCE®
PATENTED

Experience® 1.000 lt.

Experience® is the latest creation by Garbellotto, and the result of combining their experience and the observations from the expert winemaker Roberto Cipresso, during his research in the experimental Winecircus cellars.

The name is given by the dual meaning of the term "experience", as a recollection of past actions and also the exploration of new ideas. The aim pursued by the project is to offer the company an instrument able to interpret the changes that occur in time in the vine, using adequate winemaking strategies, and therefore able to provide the market with an expert answer. For that to happen, it is essential that the careful observation and understanding of the properties of the raw materials goes hand in hand with agile and practical experimentation, without stealing time and space form the primary winemaking processes.
It has a capacity of 1,000 litres, so that winemakers who traditionally use wooden barrels for fermenting can get used to it gradually, and, at the same time, those who normally use barriques have a more practical instrument that guarantees the same oenological result.
The truncated cone shape, designed so that the height is no higher than 100 cm and is less than the width, has an effect on the floating force contemplated by Archimedes's principle, blocking the thrust upwards of the cap. The cap remains immersed aided by the welded grid to a threaded bar at the centre of the base, so that the majority of the fulling process is eliminated.

Drawing the wine off with pallet turn.

The top is made from mirror polished AISI 18/10 stainless steel, with handles to open it and a central hole for filling up. During fermentation, this top can be completely removed to enable more practical processing with an opening of 120 cm. ***Experience***® also has steel supports so that forklift trucks and transpallets can be used, for easy handling and lifting. These supports are firmly fixed to the wooden structure, so that the automatic tipping system can be used to empty the container directly into the press. There is an additional accessory formed of a cushion made from food-use plastic which is filled with water, meaning that ***Experience***® can also be used as a press.

It is constructed using slats and quarter chaff of 55 mm, available in the best quality oak from the most valuable European forests in Slavonia and France, which is naturally seasoned outside for at least eight months per each centimetre of thickness. On request other types of precious wood are available.

External measurements of *Experience*® 1,000 l.

Slat length: 100 cm
Maximum diameter: 130 cm
Thickness of working wood: 55 mm for slats and bottoms.

*On request, **Experience**® can be made larger.*

LA BOTTICELLA® 750 AND 1.000 LT.
ROTARY WINEMAKER

La botticella® Rotary winemaker of 1,000 l.

The latest version of ***La botticella***®, to complete the range of small, versatile cellar containers.
Conceived as a small single container for all the winemaking phases, both fermentation and refining in wood, guaranteeing an important aromatic result. The compact size guarantees that there is all the typical aroma of smaller containers (tonneaux and barriques), and the special accessories make it very easy to use in all the processing phases.

It is fitted with practical stainless steel accessories, like the flap on the top, the top 160 mm cover and the total discharge valve, and it stands on galvanised iron (or steel) supports, with special pads to make it easy to move.

The supports have been designed for easy handling, and they can be placed on transpallets, can be stacked and the barrel can be rotated using the eight pads.

Rotary winemaking.

With these pads, ***La botticella***® can be used in all the phases:

• Vinification: when it is filled with must, it can be rotated to keep the cap immersed and in contact with the must.

• Refinement: as ***La botticella***® can be rotated, it is easier to wash and dry, which makes it even more practical.

Given its particular features, ***La botticella***® helps reduce the movements inside the cellar which require time and space.

It is constructed using 45 mm split slats and quarter chaff of 55 mm, available in the best quality oak from the most valuable European forests in Slavonia and France, which is naturally seasoned outside for at least eight months per each centimetre of thickness. On request other types of precious wood are available.