

Vinification vats



AVAILABLE EQUIPMENT

Vats	Equivalences	Litres	Racking valve	Draining valve	Elbow and draining valve	Stainless steel door **	Thermometer °C	Paint*	Taster	Varnish	Oak stands	Seed Screen	Thermic regulation
1 T	1 Tonne	1 264	●	○	○	○	○	●	○	●	●	○	○
2 T	2 Tonnes	2 544	●	○	○	○	○	●	○	●	●	○	○
3 T	3 Tonnes	3 809	●	○	○	○	○	●	○	●	●	○	○
4 T	4 Tonnes	5 097	●	○	●	○	○	●	○	●	●	○	○
5 T	5 Tonnes	6 337	●	○	●	○	○	●	○	●	●	○	○
6 T	6 Tonnes	7 616	●	○	●	○	○	●	○	●	●	○	○
7 T	7 Tonnes	8 880	●	○	●	○	○	●	○	●	●	○	○
8 T	8 Tonnes	10 149	●	○	●	○	○	●	○	●	●	○	○

● = Standard equipments / ○ = Options / *Various colours available / **Oval door / rectangular door / rectangular door flush-mounted.

WHICH ADVANTAGES?

- Classic oak fermentation products for red grape varieties
- Qualitative approach
- Traditional methods
- Maturation and ageing in large capacity oak vats
- Excellent thermic inertia
- Image & communication
- 2 year Guarantee
- Local After Sales Service

TECHNICAL DATA

Features in Centimetres

Vats	Low diameter	Head diameter	Stave length	Total height
1 T	142	120	120	132
2 T	170	144	160	195
3 T	190	164	184	219
4 T	214	188	188	223
5 T	220	194	218	253
6 T	220	194	260	295
7 T	224	198	290	325
8 T	224	198	330	365



Valve



Digital thermometer

- ① Racking valve
- ② Cooling panel
- ③ Tasting valve

