



**REPLACE YOUR OAK BARRELS
AND STAINLESS STEEL TANKS**

MAKE SUPERIOR WINE USING 21ST CENTURY SOLUTIONS TO WINE MATURATION AND SAVE TIME SPACE & MONEY

Improving on Barrels

Patented maturation vessels provide all barrel functions, with more winemaker control, in a hygienic and long-lasting vessel made from food grade polyethylene. They retain volatile flavour compounds lost from barrels and deny Angels their share. Sizes range from 100-1135 litres (30 to 300 gallons).

These maturation vessels are engineered to permit oxygen permeation at a rate similar to an average second year barrel at cellar temperature (15C). Oxygen enters the wine directly across the polyethylene tank surface. The driving force for oxygen permeation is the difference in oxygen concentration in the atmosphere (21%) on one side of the polyethylene tank and maturing wine (0%) on the other. OVinti maturation vessels and near new wooden barrels both provide a similar oxygenation environment for wine maturation.

Wine Flavour Control

All wine makers strive to produce a consistent, high quality product. The consistency of performance between OVinti vessels, and the availability of a wide range of oak adjuncts in the form of staves, chips, spirals, blocks etc., allows a winemaker a veritable smorgasbord of opportunity to experiment with flavour in a reproducible environment.

What Does This All Mean To You?

- ✓ **Space Efficiency: 2 OVinti Pallet Tanks replace 10 barrels**
- ✓ **Hygienic, easy to clean and Ullage Free**
- ✓ **Long life and Economical: save up to 90% on your wine-aging costs**
- ✓ **Oxygen permeates through the tank walls to simulate barrel aging**
- ✓ **No routine topping-labour cost saving**
- ✓ **Retain flavour volatiles for more complex flavour profiles**
- ✓ **Polyethylene material meets FDA and European Food Safety Standards**
- ✓ **Compatible with all available oak alternatives from specialist suppliers**
- ✓ **Versatile - may serve as primary or secondary fermentation vessels**
- ✓ **Heavy duty (thicker wall) versions available for lower oxygen permeation rate (think neutral barrel performance)**

Catalog #EM30
113 Litres (30 gallons)



Our smallest tank, the 113 Litre ECO 30 is popular with home winemakers and used in larger establishments for experimental lots and topping wine. The tank shares the performance attributes of our larger Maturation tanks. The 6 inch opening provides great access for cleaning or addition and removal of oak adjuncts. The lid opening is large enough to use this tank as a punch down red fermentor.

These tanks can be worked entirely through the top opening or using a full range of high quality valve accessories. Moulded in inserts provide rugged and reliable valve attachment.

Catalog #DM80 & DH 80
300 Litres (80 gallons)



The 300 Litre DEXTER 80 Maturation Tank is sized to accommodate average juice yield from 0.5 ton of grapes and fit efficiently into transportation and storage systems. Versatile tank finds use as a small batch fermentor as well as maturation storage.

The optional Racking Pallet with contoured center "lug" option adds handling ease with fork truck or pallet jack and allows space efficient storage on pallet racking with random access to the stack.

Catalog #AH230
875 Litres (230 gallons)



The Egg shaped "APOLLO" brings new versatility to wine making. Use as a primary fermentor and as a storage/ maturation vessel. Eject pomace straight into the press using our forklift mounted pickup and rotation accessory.

Catalog #PDM300 & PDH300
1,135 Litres (300 gallons)



The 1,135 Litre STACKER tank is available in either Maturation Weight or Heavy Weight.

These tanks feature a stacking cage that allows convenient movement or stacking with a fork truck up to four high. The tanks may also be elevated on a fork truck to facilitate gravity racking.

** The stainless steel clamp man way closure features OVinti's US patented "Dexter" lid design to eliminate ullage. The opening at 48cm. (19 in.) diameter is large enough for the average person to enter the tank if required.*

Ordering Information

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VINISSIMO

Contact Aldo for stocking and delivery information. Aldo can also co-ordinate full container shipments from the factory, direct to your location at attractive pricing, with payment in Australian dollars.

OVinti products are manufactured in Vancouver WA USA.
www.ovinti.com.au

