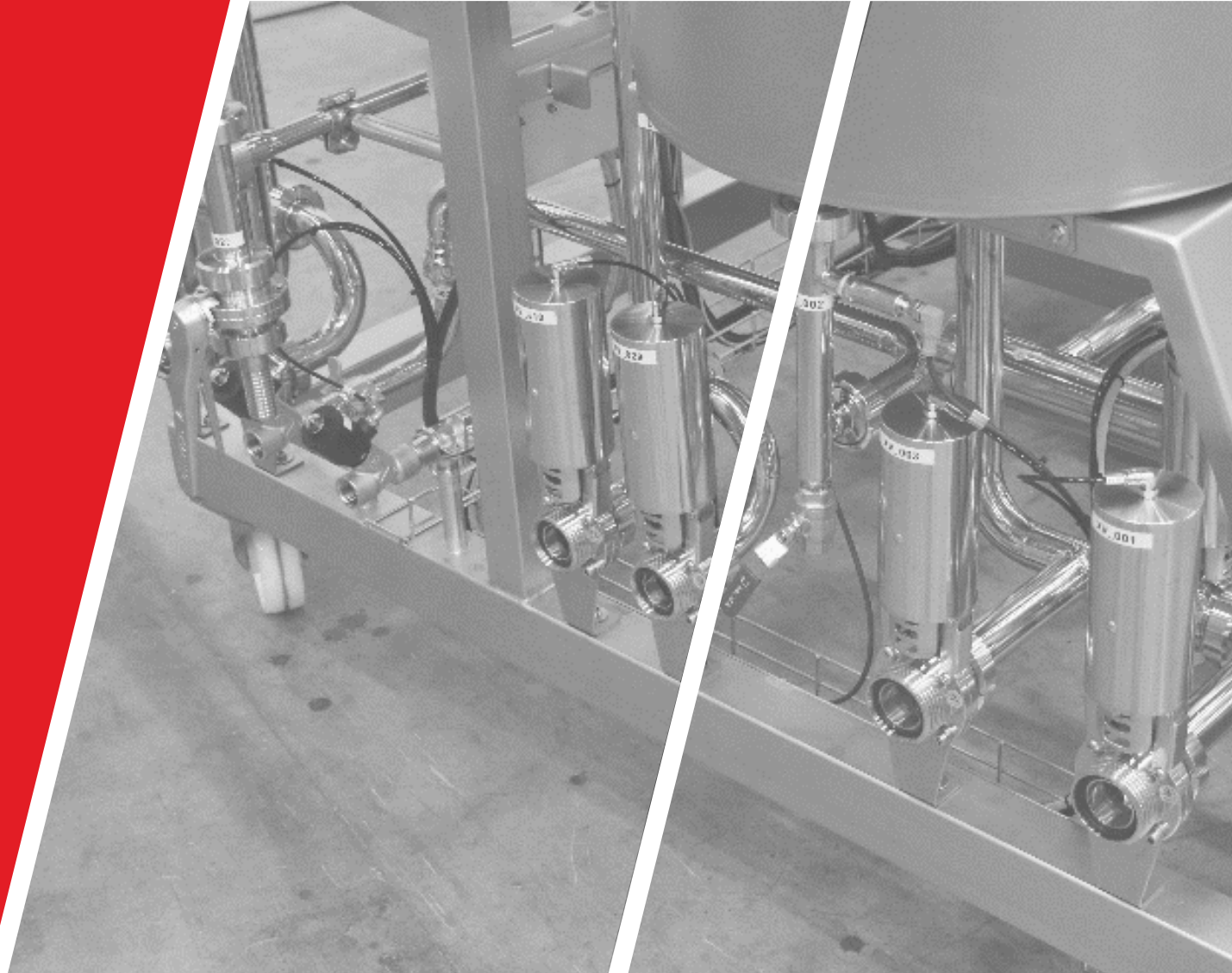


# MOVIRO

Reverse Osmosis System for wine



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# KEY HIGHLIGHTS

Della Toffola Group is a world leader in the design and construction of technologically advanced solutions for every step in the winemaking process.

8

PRODUCTIVE  
UNITS

8

BRANCH  
OFFICES

600

EMPLOYEES

80%

EXPORT

190.000

SQ M

140M €

TURNOVER



# MAIN FEATURES

## REVERSE OSMOSIS SYSTEM FOR WINE AND MUST

MOVIRO reverse osmosis systems for wine use spiral-shaped membranes of its own production for ultrafiltering, nanofiltering and reverse osmosis.

### VERSATILE & FLEXIBLE

They come in **manual, semiautomatic and fully automated versions**.

### USER FRIENDLY

They are **user-friendly systems** and none of the models require an operator in attendance at all times.

### LESS SPACE / LESS COST

The systems have **limited overall dimensions** and the power installed and **specific power consumption are also limited**.



# MAIN APPLICATIONS

- Color concentration in must, wine, and vinegar
- Must concentration to increase the sugar content and the substances that form the must's structural and aromatic ensemble
- Concentration of structural and aromatic substances in finished wines
- Concentration of alcohol and extracts in finished wines
- Reduction of pyrazines, substances included in the green tannin family
- Discontinuous tartaric stabilization
- Smoke taint removing

# FURTHER APPLICATIONS

## LOWERING VOLATILE ACIDITY

Executed through two separate machines: **a concentrator (reverse osmosis) and an anionic resin system.**

**Passage through the resin withholds only the acid part of the osmosis water** without any selection of the acids and without altering the water's alcoholic and aromatic ensemble

These two machines work in synergy and must be sized correctly with regard to the membranes mounted.

## REDUCTION OF 4-ETHYL-PHENOL (BRETTANOMYCES)

Composed of two systems working in synergy: **a concentrator (Moviro) and a resin skid.**

In this case as well, the permeate obtained through Moviro processing is sent to the resin skid where it passes through the resin and the **4-ethyl-phenol compound is withheld at a determined pH.**

## DEALCOHOLIZATION

**Permits the reduction of the quantity of alcohol in hydro-alcoholic solutions,** both mineral and vegetal.

The principle is based on the use of membranes that permit only the passage of water to the permeate and exclusively the maximum concentration of alcohol.

At this point, the two procedures are applicable depending on the laws in force governing the product.



# THANK YOU

For further information please visit:  
[www.dellatoffola.us](http://www.dellatoffola.us)

