

# A splash of colour in wine technology



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### Over 50 years in wine-making

Defranceschi has - for more than 50 years - been providing the wine-making world with innovation by combining technology and precision, knowledge and passion, all with one overriding goal: to optimise the work that goes into each bottle by providing solutions with cutting-edge technology and design.

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## WINE-MAKING PROCESS

### 1 ENGINEERING

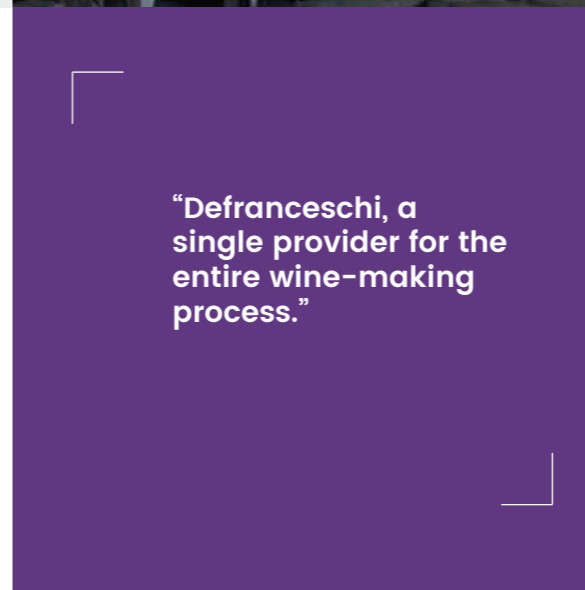
Thanks to the Sacmi Group's Wine & Spirits Division, Defranceschi is able to provide turnkey solutions designed around the needs of customer and winery.

### 2 GRAPE RECEPTION

Defranceschi designs, develops and markets complete machine and equipment lines - modular to meet the individual needs of the winery - for grape reception and initial processing: from harvesting to sorting, selection and transfer to further processing lines.



- Box tilting and washing
- Vibrating hopper
- Dosing unit
- Sorting table
- Belt elevator
- Distribution table
- Optical sorter
- Presser
- De-stalker



3

### PRESSING

Combining innovation and design, the company develops and manufactures membrane press lines suitable for wineries large and small. We provide extensive customisation according to individual needs and also make it possible to incorporate machines and equipment in fully automated lines.

#### OPEN CYLINDER

- JP line
- MAGNUM line
- D-Line

#### CLOSED CYLINDER

- CD line



4

### MUST FERMENTATION

Defranceschi provides a range of optimised wine-making systems designed to meet specific oenological criteria. Complete wine-making systems can be fully integrated into the winery line. They constitute a versatile, comprehensive tool that give wine-makers precise control over the parameters that determine final product quality.



#### 4.1 FERMENTATION AND STORAGE TANKS

The simpler Basic line includes a range of fermentation tanks able to meet all wine-making needs.

#### 4.2 WINE-MAKING SYSTEMS AND TECHNICAL VATS

Technical vats that allow wine-makers to independently control, manage and monitor the cycles and parameters which determine final product yield.

#### 4.3 DESIGNER VATS

Technical and basic tanks/vats personalised according to customer-specified aesthetics, capable of giving both winery and wine their own unique personalities.

