

The most advanced process control system in the world, now available in the USA.



For over 20 years Parsec has advanced oenology by forging new pathways in innovation towards a system that delivers total control of vinification



THE SCIENCE OF WINEMAKING

www.parsecsrl.net

Parsec's Unique and Exclusive Solutions

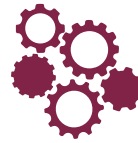
BEWARE OF IMITATIONS

SAEN 5000



A multi-disciplinary approach

We evaluate your needs to find the most effective simple and innovative solutions



Vinification parameters

With PARSEC **SAEN 5000** you go from individual parameter adjustments to the interactive management of vinification in a simple and powerful way.



Integrated multi-processor system

Conceived and designed for oenology to deliver effective, innovative and unique solutions



The best return of investment!

Our biggest added value

In the short term

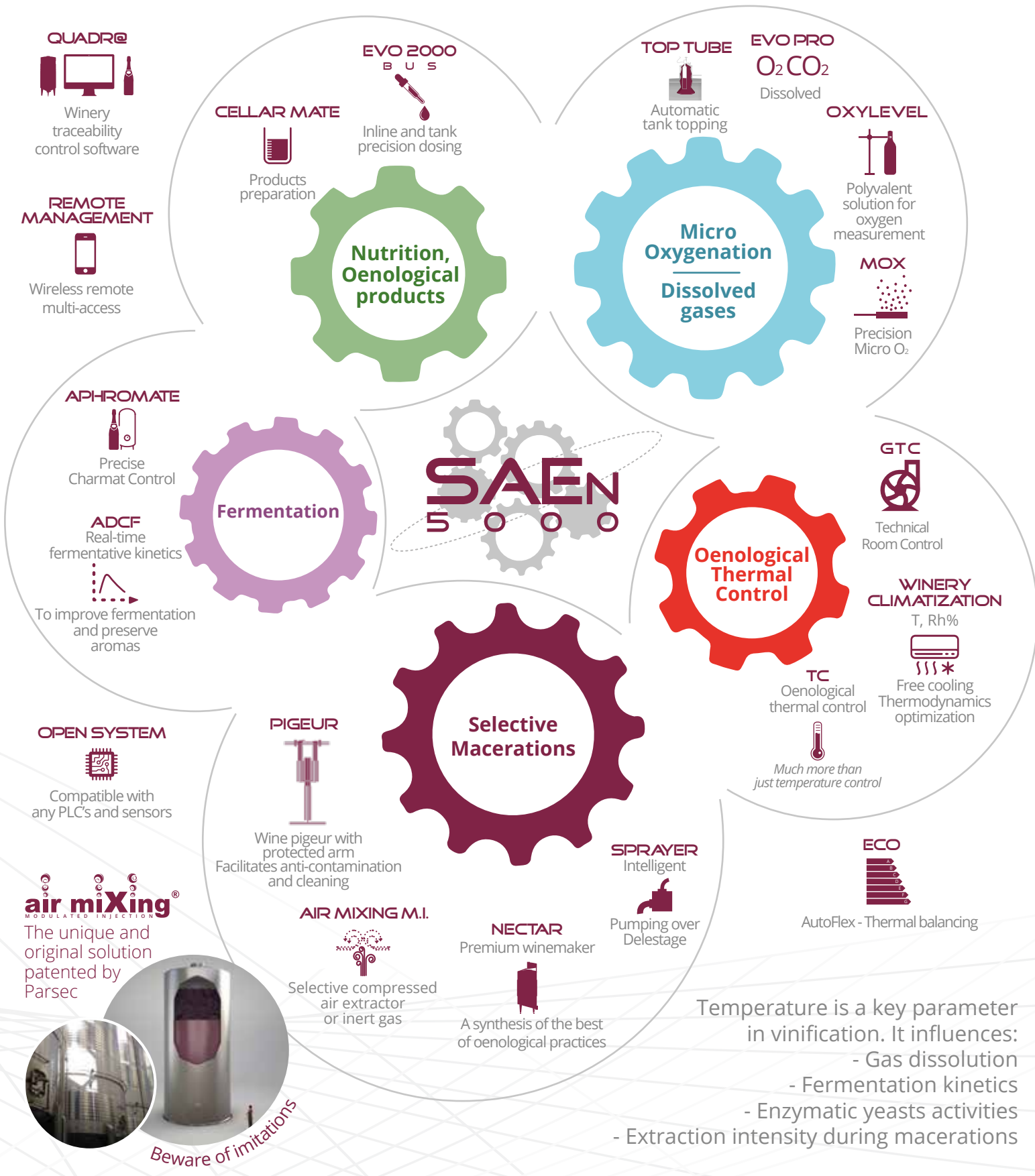
- ⚙️ Improve wine quality
- ⚙️ Technology that guarantees value for money!
- ⚙️ Reduce production costs!
- ⚙️ Improve productivity and organization!

In the long term

- ⚙️ Allows process understanding and management
- ⚙️ Achieve results immediately and avoid costly corrections
- ⚙️ Invest in a supervision system which constantly evolves and overperforms

PARSEC TEMPERATURE CONTROL

Much more than just thermoregulation!



Temperature is a key parameter in vinification. It influences:

- Gas dissolution
- Fermentation kinetics
- Enzymatic yeasts activities
- Extraction intensity during macerations

PARSEC: a complete and exclusive range of solutions to manage fermentation and aging



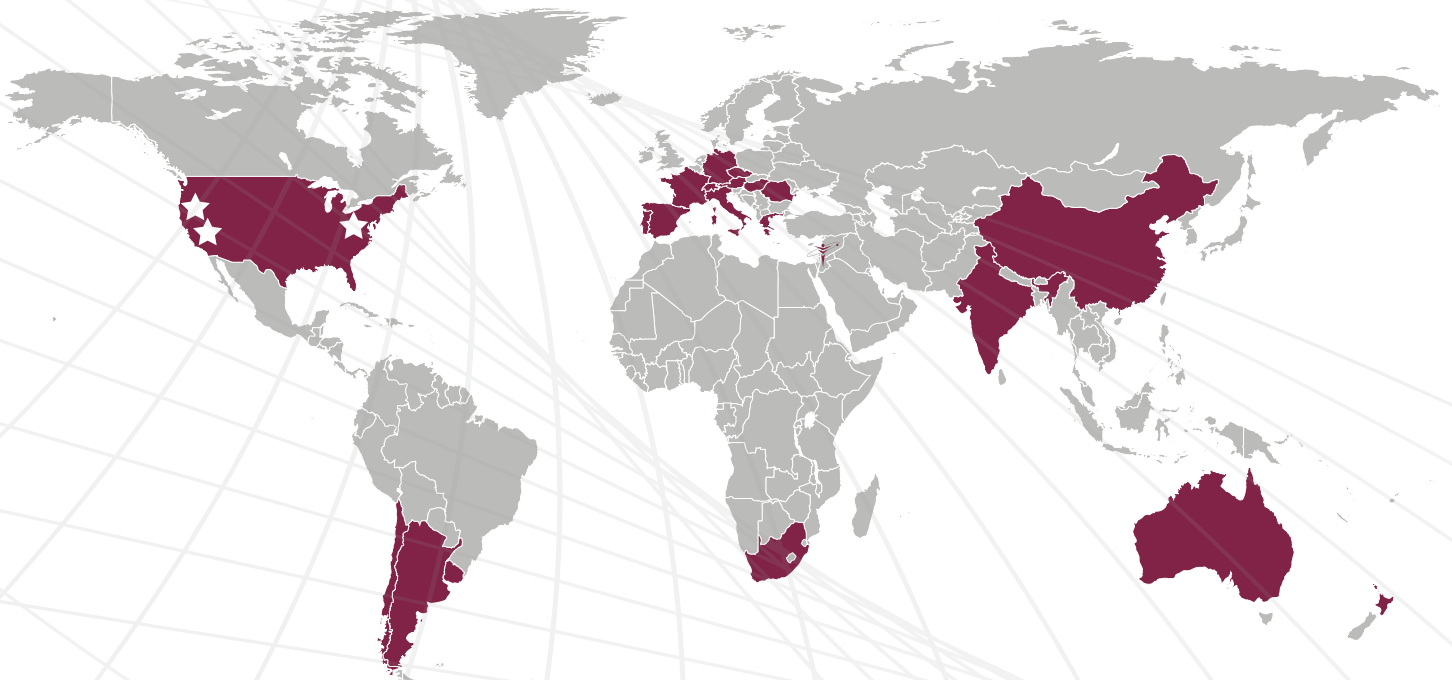
PARSEC
ENGINEERING & AUTOMATION

AVAILABLE SOON!

With this book Parsec introduces you to the theories, concepts and practices for the use of oxygen in oenology.



★ USA Assistance centers



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