



PARSEC

LEADER IN ENOLOGICAL AUTOMATION

GREAT INNOVATION THAT MAKE ALL THE DIFFERENCE

APHROMATE PLUS

The most **innovative** and **accurate** control of sparkling wine process automation (Charmat Method).



WWW.PARSECSRL.NET

THE SPIRIT OF INNOVATION IN OENOLOGY



Aphromate plus a winning idea

Optimise the production process by reducing costs, environment friendly, optimized operational safety and improving the quality of the product!

This has always been Parsec's "mission"!

A properly managed production process prevents errors and eliminates corrective actions that are costly but also alter the end quality of the products. Such a mission can only be achieved by availing of ***great expertise in both the applied technology and the production process.***



TECHNOLOGY INNOVATION AWARDED



Parsec Team

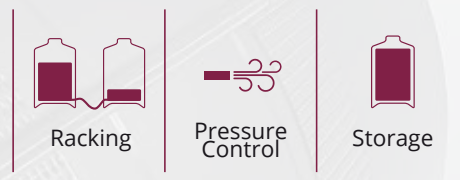
ADVANCED AUTOMATION FOR ALL CHARMAT PROCESS



**KNOWLEDGE
UNDERSTANDING
MANAGEMENT**

The mechanisms of the process

CONTROL THE PROCESS accurately and efficiently.
INTERVENE IN REAL TIME to make changes or adjustments.



— Discover the benefits of Aphromate Plus —

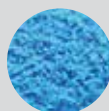
+ The solution to the most common problems



Do away with adding 2 to 6 g/l of sugar to be degassed



Avoid having erroneous quantities of CO₂ in bottles



Avoid using copper to eliminate reductive aromas



Counter CO₂ dissolution problems



Avert fermentation problems



Bottle pressure: amount due to CO₂ or the presence of N₂

A **PROCESS CONTROL** that makes it possible to achieve the **"desired end product" WITHOUT COSTLY CORRECTIONS** in terms of labour, wasted energy, unnecessary products, and so on.



What Aphromate-plus makes possible

Accurately and precisely **MANAGE** all stages in the **CHARMAT** process for producing spumante/sparkling wines by controlling the process in real time and with a dynamic analysis of the fermentative kinetics both in "open tank" or "closed tank" mode for the prise de mousse.

APHROMATE PLUS



The new **APHROMATE-PLUS** makes it possible not only to manage normal operations for sugar addition, tank closure, cooling, ageing or degassing in a new, efficient, timely and optimising manner but to also **MANAGE**:

- ⚙️ The **correct amount of residual sugars and dissolved CO₂** in the wine.
- ⚙️ All information necessary for **monitoring the physiological state of yeasts during fermentation and refermentation.**
- ⚙️ **The fermentation speed** and thus the duration of the prise de mousse.
- ⚙️ **Activation of the fermentation** in a precise manner **before** tank closure.
- ⚙️ **The abatement phase** in a predictive manner so as to achieve the objectives without corrective measures.
- ⚙️ **The macro-oxygenation and nutrition** in accordance with the progression of the fermentation to control the Oxydation Reduction balance and **prevent the use of copper.**
- ⚙️ **The N₂ pressure in racking** avoiding the risk of accidental degassing and the reduction of dissolved CO₂.

EXCLUSIVE APHROMATE PLUS' CAPACITIES



Control and management of the fermentation speed and thermal stratification



Absolute accuracy in terms of the residual sugar



Adaptive regulation of the fermentation speed



Predictive management of fermentation arrests



Open tank fermentation and predictive management of tank closure



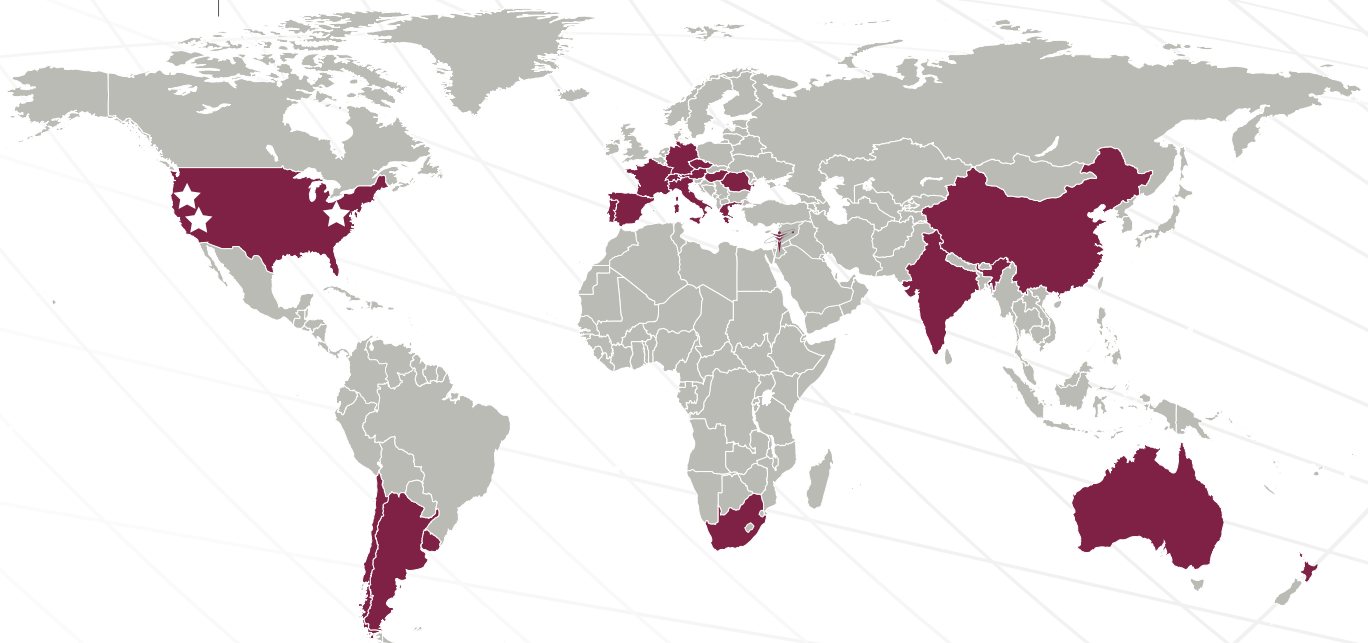
Advanced regulation of degassing pressure



PARSEC
ENGINEERING & AUTOMATION



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