

# BÂTONNAGE

## Processing the fine lees

Bâtonnage is a cutting-edge technique that exploits the noble lees of the wines. These are generated during fermentation and are made exclusively out of dead yeasts. This system envisages periodically suspending these lees, exploiting an enzymatic action that causes autolysis of the yeast cell. This demolition favors release of several compounds, first and foremost the mannoproteins which increase the fullness and roundness sensation in wines.

This patented mechanism is composed of one interchangeable propeller-shaped blade with food grade rubber scraping against the bottom. It is designed to lift up the deposit during rotation. It can be installed on both existing and new tanks with tapered, dished or flat bottoms and with diameters from 1,100 mm up to 4,000 mm and maximum 100,000 liter capacity.



Inside view of the self-rotating must sprayer and the washing ball.



View of the patented rotating blade on the bottom.



Motor to power blade rotation on the bottom

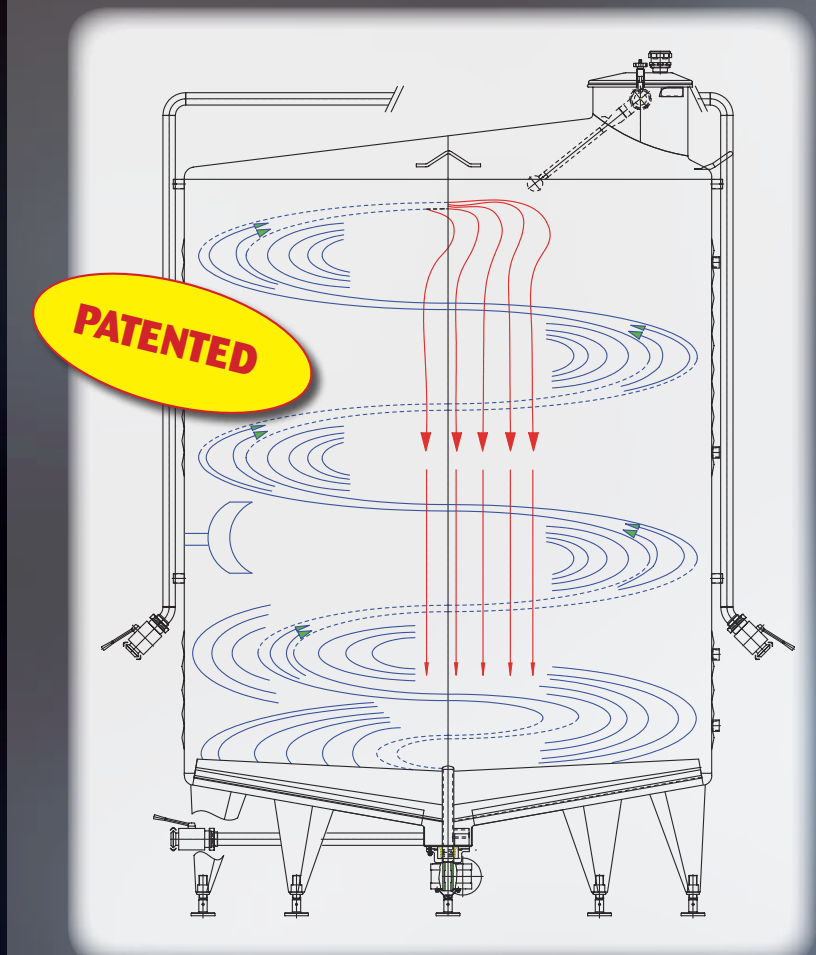
View of the front manhole cover with pumping over and the Cleanfix washing plant



**ALBRIGI**  
TECNOLOGIE  
A third of a century of evolution



Electric board with PLC with custom timed rotation programs



The fine lees, using the Albrigi patented mechanism, are lifted and made to rotate, rising up even 6 meters and then slowly falling down in the center.

# Albrigi Technologie patent - automatic system for bâtonnage and lifting yeasts up to the top of the fermentation tank



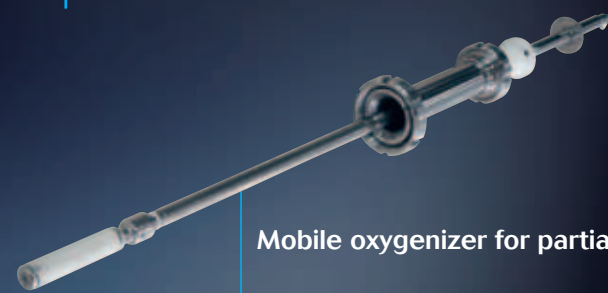
Side view of the Albrigi patented sliding blade with food grade rubber on the bottom



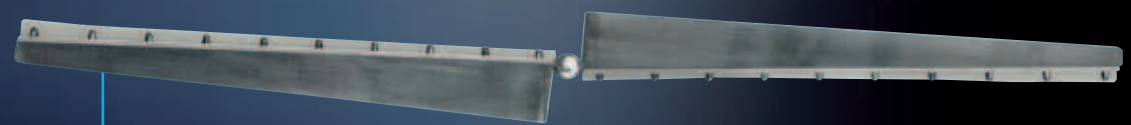
View of the rotating Bâtonnage blade on the bottom



Side view of the Albrigi patented rotating Bâtonnage blade



Mobile oxygenizer for partial drain valve



Front view of the patented blade that moves the fine lees, rotating and sliding on the bottom and lifting the lees at regular time intervals



The Bâtonnage Termotank tank, for processing the fine lees after fermentation, is an Albrigi patent