



VOLVOTANK

Special patented fermentation tank for fresh, saignée or passerillage raisining grapes.

VOLVOTANK embodies an innovative concept of punching down. It is the only vertical cylindrical fermentation tank patented by Albrigi Technologie with full disk rotating blade.

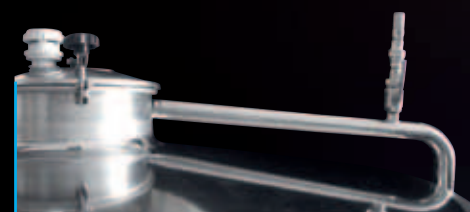
VOLVOTANK caresses the marc as it rises, immersing it delicately in the must below with an adjustable rotary motion. It is ideal for all varieties of grapes, both those with tough skins and with tender skins, fresh, saignée or passerillage raisining. And it is precisely in these cases, where the percentage of marc is higher, that VOLVOTANK shows its unique qualities. VOLVOTANK does not create lees and does not tear skins while still achieving total and unparalleled extraction. VOLVOTANK is fully temperature-controlled on the bottom, the cylinder and the blade, monitors temperature with precision even inside the mass, perfectly regulating maceration and fermentation processes. VOLVOTANK, connected to our ARCHIMEDE WINE control system, can be constantly programmed to adapt to varying processing strategies.



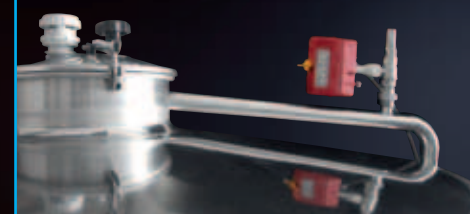
View of the pump over pump, oxygenizer and PYREX inside inspection window



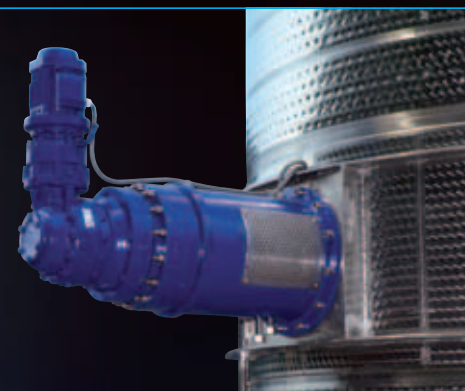
Upper manhole with protective grate and safety microswitch



Both manual and motorized oxygenation system



Epicyclic geared motor powering blade rotation with a rotary hydraulic joint



ALBRIGI
TECNOLOGIE
A third of a century of evolution

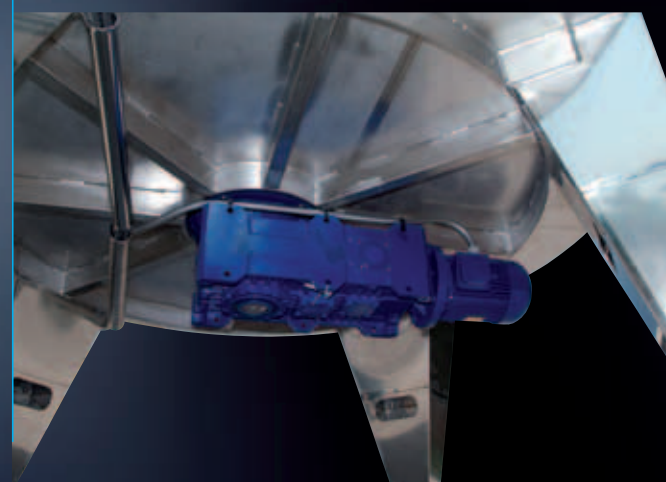


Mobile oxygenizer for a partial drain valve

Stainless steel electric board with protective PVC rolled up curtain and PLC that programs all pause/work phases



Right-angle geared motor to rotate the marc extraction blade



Top of the fermentation tank with manhole cover and inside inspection LED light

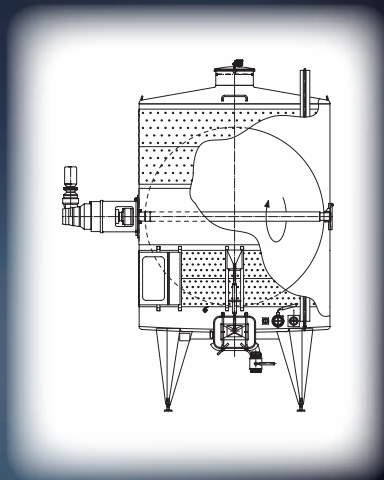


View of the rotation blade during manufacture, patented by Albrigi

Great wines have a steel heart



Full disk rotating blade patented by Albrigi, temperature-controlled on both sides



Vertically positioned rotating blade patented by Albrigi, with dry-raisin marc during a pause in the work cycle



100 hl Volvotank equipped with all accessories