



# 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](http://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

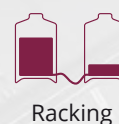
## ADVANCED AUTOMATION FOR ALL CHARMAT PROCESS



**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 —

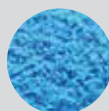
### + The solution to the most common problems



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



Avoid having erroneous quantities of CO<sub>2</sub> in bottles



Avoid using copper to eliminate reductive aromas



Counter CO<sub>2</sub> dissolution problems



Avert fermentation problems



Bottle pressure: amount due to CO<sub>2</sub> or the presence of N<sub>2</sub>

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 CO<sub>2</sub>** 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 N<sub>2</sub> pressure in racking** avoiding the risk of accidental degassing and the reduction of dissolved CO<sub>2</sub>.

### 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*



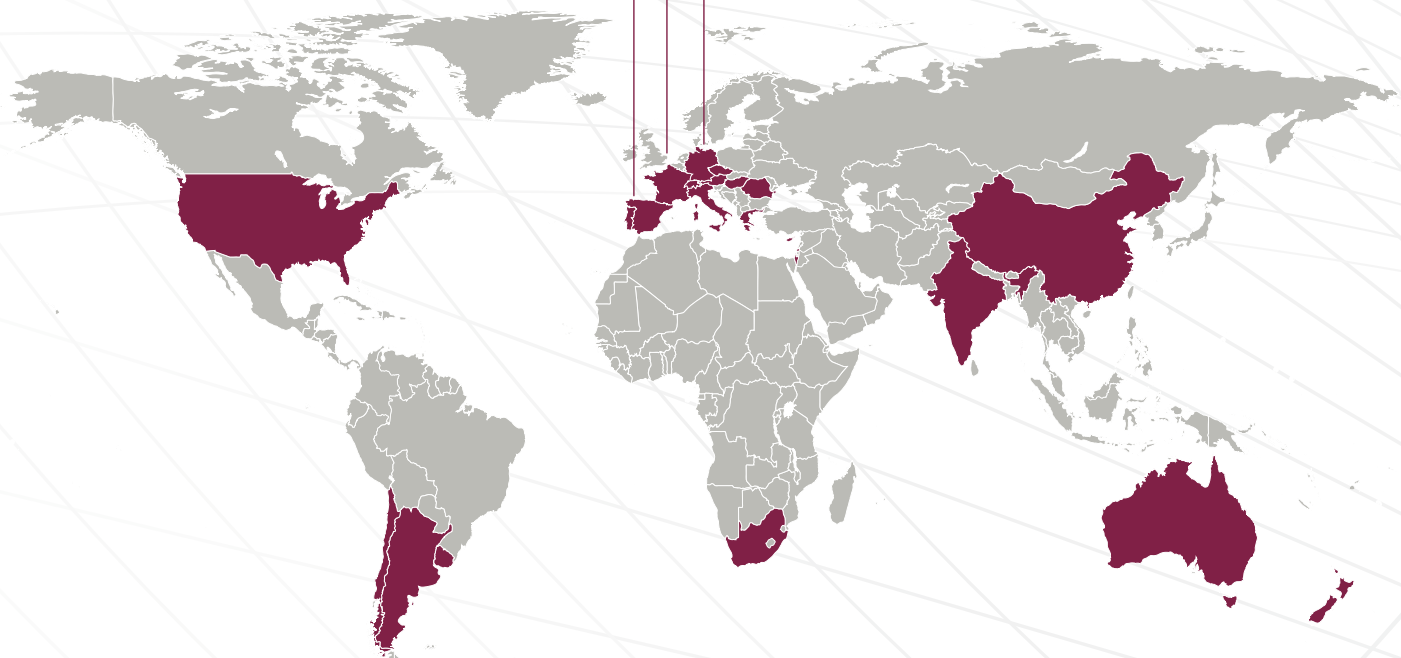
*Advanced regulation of degassing pressure*



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