

## ISIS

### GEOMETRICAL TANK

PERFECT FOR THE FANS OF BIODYNAMICS

The Isis vat has been manufactured for wine-making, to improve the characteristics of red wines and to meet the requirements of the followers of biodynamics.

It has been designed in natural concrete without the addition of iron and its shape has been perfected according to the "golden number" rule. This rule was used by the Egyptians to build the pyramids.

It has a capacity of 600 litres and can be manufactured for larger volumes.



patented product

#### Description of the equipment

- 1 stainless steel rectangular hatch for vinification 275x410
- 1 stainless steel central manhole DN 220 H 150 with vent valve
- 2 Macon type stainless steel butterfly valves DN 40 (one for total draining and one for drawing off)
- 1 stainless steel wine taster with oval attachment
- 1 thermometer
- 1 probe
- Integrated coils in pex DN 16 for heat regulation
- Internal coating in hot-dipped epoxy resin or smooth cement

## FLACON

### CONVEX SHAPE VAT

PERFECT FOR THE FANS OF BIODYNAMICS

This vat has been developed specifically for small amounts of white wine.

It has a capacity of 600 litres and its convex shape promotes the operation known as batonnage due to the movement of fine lees and yeasts deposited on the large bottom.

It is fitted with a coil integrated into the casting of the walls and bottom for temperature management.



patented product

#### Description of the equipment

- 1 stainless steel rectangular hatch for vinification 275x410 levelling of the damper
- 1 stainless steel central manhole DN 220 H 150 with vent valve
- 2 Macon type stainless steel butterfly valves DN 40 (one for total draining and one for drawing off)
- 1 stainless steel wine taster with oval attachment
- 1 thermometer
- 1 probe
- Integrated coils in pex DN 16 for heat regulation
- Internal coating in hot-dipped epoxy resin or smooth cement
- Foot incorporated with cooling pipes outlet and probe holder case
- Vat without reinforcement rods



## CYLINDRICAL

### CYLINDRICAL TANKS AND BARRELS

Nico Velo S.p.A. is proud to present its cylindrical tanks and barrels for use in the wine industry, designed and optimised to guarantee the best results in the wine-making process.

The professional cylindrical tanks manufactured by Nico Velo can guarantee undisputed quality high performance, to meet all the specific needs of the market.

Aesthetics, quality and design combine in every Nico Velo product; an absolute guarantee that for over 60 years has allowed our company to gain undisputed "know-how" of an international level.

#### Customised full-optional cylindrical tanks

Each cylindrical-shaped model has a built-in base, supplied with all accessories present on the other models.

#### NORMAL

BASE H. 40 cm.

| Capacity HL | Diameter cm. | Height cm. | Weight ton. |
|-------------|--------------|------------|-------------|
| 19          | 158          | 200        | 3,4         |
| 26          | 158          | 250        | 3,9         |
| 33          | 158          | 300        | 4,6         |
| 27          | 187          | 200        | 5,1         |
| 36          | 187          | 250        | 5,9         |
| 46          | 187          | 300        | 6,8         |
| 56          | 187          | 350        | 7,7         |
| 66          | 187          | 400        | 8,6         |

#### WITH FLOATING CAP

BASE H. 30 cm.

| Capacity HL | Diameter cm. | Height cm. | Weight ton. |
|-------------|--------------|------------|-------------|
| 29          | 158          | 250        | 3,9         |
| 36          | 158          | 300        | 4,6         |
| 39          | 187          | 250        | 5,8         |
| 50          | 187          | 300        | 6,7         |

**NicoVelo** S.p.A.



## TRUNCATED PYRAMID

### A PERFECT SHAPE FOR FERMENTATION

This vat has been studied to meet the requirements of the most demanding customers, offering them a wider range of solutions for different wine-making techniques.

Original and ergonomic, its natural shape allows better must/marc exchange during fermentation.

The too quick pumping over of the marc is prevented, increasing effectiveness of the same due to its small dimensions at the top.



Modello Depositato

*Elegance*

#### Heat regulation:

The coils, integrated into the casting of the walls and bottom, allow efficient and homogeneous temperature regulation.

Hot-dipped with epoxy paint or smooth cement for improved oxygenation.



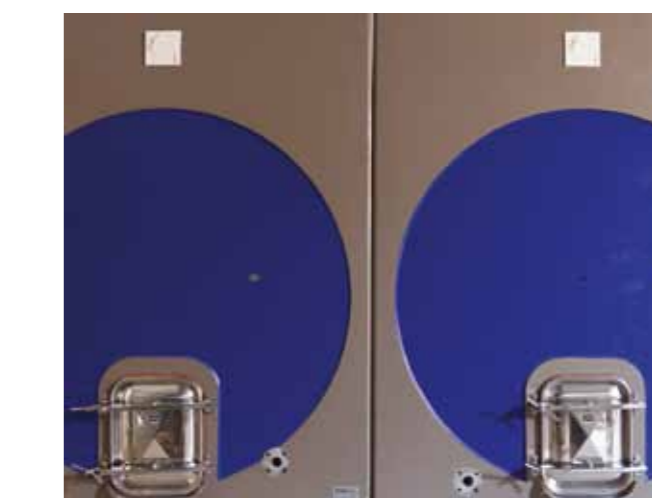
Custom-made tanks

## QUADRANGULAR

### PRODUCTION OF FULL OPTIONAL VATS FOR THE WINE INDUSTRY

Classical model of the reinforced concrete vats; ideal for fermentation, storage and exploitation of space in the cellar.

| Capacity HL | Depth cm. | Width cm. | H. cm. | Weight ton. |
|-------------|-----------|-----------|--------|-------------|
| 5           | 74        | 70        | 150    | 0,6         |
| 10          | 115       | 85        | 150    | 1,1         |
| 13          | 148,5     | 124       | 130    | 2,5         |
| 15          | 148,5     | 124       | 150    | 2,8         |
| 20          | 148,5     | 124       | 190    | 3,1         |
| 25          | 148,5     | 124       | 230    | 4,0         |
| 30          | 236       | 131       | 150    | 4,2         |
| 35          | 236       | 131       | 170    | 4,5         |
| 40          | 236       | 131       | 210    | 5,5         |
| 45          | 236       | 131       | 230    | 5,9         |
| 50          | 236       | 131       | 250    | 6,3         |
| 50          | 225       | 200       | 170    | 6,0         |
| 60          | 225       | 200       | 200    | 6,5         |
| 65          | 225       | 200       | 210    | 6,8         |
| 75          | 225       | 200       | 240    | 7,5         |
| 75          | 225       | 240       | 200    | 7,5         |
| 80          | 225       | 200       | 250    | 7,7         |
| 80          | 225       | 240       | 210    | 7,7         |
| 90          | 325       | 200       | 200    | 8,8         |
| 100         | 225       | 240       | 250    | 9,0         |
| 100         | 325       | 200       | 210    | 9,0         |
| 115         | 325       | 240       | 200    | 9,8         |
| 120         | 325       | 200       | 250    | 10,0        |
| 120         | 325       | 240       | 210    | 10,0        |
| 150         | 325       | 240       | 250    | 11,5        |
| 165         | 408       | 230       | 230    | 13,5        |
| 175         | 408       | 230       | 250    | 14,0        |
| 200         | 408       | 230       | 280    | 15,0        |
| 225         | 560       | 230       | 230    | 17,5        |
| 245         | 560       | 230       | 250    | 18,5        |
| 280         | 560       | 230       | 280    | 19,5        |
| 300         | 560       | 230       | 300    | 21,0        |



**NicoVelo** S.p.A.

