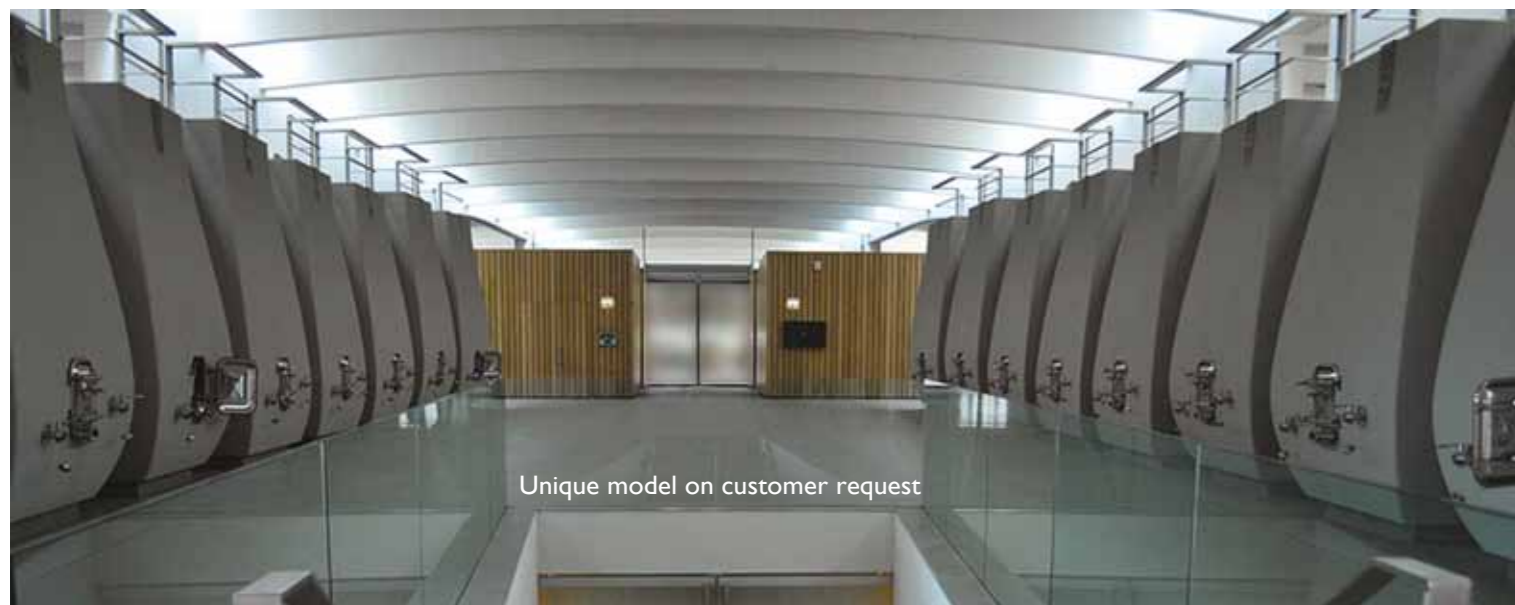




**nicoVelo**<sup>S P A</sup>

*Tanks*

Chateau "Cheval Blanc"



Established in 1943, Nico Velo Spa has always distinguished itself for its innovative ideas and the high technological content of its products. It is a company that after more than 70 years of activity can boast a complete range of products to meet all requirements of the wine industry tank sector. The tanks produced by Nico Velo Spa are unique because the territory on which they are designed and manufactured is one-of-a-kind. In fact, the company can use unique materials, such as those coming from the River Brenta. Not surprisingly, the area where the company is located has many furnaces and businesses linked to the use of this material. The composition of the material itself is essential as the aggregates used to build the barrels are the best owing to their uniqueness. Nature also plays an important part, with the purity of the spring waters enriching the Fontaniva area (fons-viva). The use of these materials allows to keep the wine in a completely natural environment; alive like the wine itself. The uniqueness of the product is its added value in addition to being one of the current trends in the winemaking industry. The particularity of the tanks makes them suitable for any requirements. The barrels can be adapted to customer specifications.



SEDE E UFFICI  
via Roma, 46 - 35014 Fontaniva - PD  
tel 049/5942011 r.a. - fax 049/5941555

STABILIMENTI IN FONTANIVA  
via Roma, 46 - via I Maggio

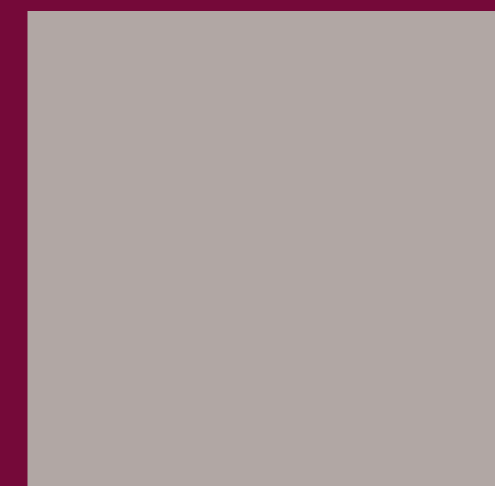
STABILIMENTO IN CARMIGNANO DI BRENTA  
via Provinciale, 23

web: [serbatoi.nicovelo.it](http://serbatoi.nicovelo.it)

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**nicoVelo**<sup>S P A</sup>  
PREFABBRICAZIONE DAL 1943

premovalbz



*Concrete Wine Tanks*

**nicoVelo**<sup>S P A</sup>  
 DAL 1943  
 PREFABBRICAZIONE

*Tulipe* .....



The latest creation to meet the demands of a modern market; the truncated tapered vats have an elegant and refined shape, to combine technical and aesthetic requirements.

While the inside is like the most classic containers for fermentation, the outside has a built-in base, and its shape brings a wine goblet to mind.



patented model

Capacity HL	Diameter cm.	Height cm.	Weight ton.
16	160	200	3,6
18 B	160	200	3,6
20	160	235	4,0
22 B	160	235	4,0
23	160	285	4,4
26 B	160	285	4,4
37	205	250	5,8
41	205	270	6,1
45	205	300	6,5
51	205	350	7,0
61	250	250	7,5
75	250	300	8,5
81	250	325	9,0
86	250	350	9,7
96	250	400	10,5

B = Fondo Bombato

**nicoVelo**<sup>S P A</sup>

