

Wine Making

| | Controlling Fruit Temperature in the Vineyard during Harvest and Transport | Must Stabilization | After Pressing | Temperature Control During Fermentation in Tanks or Open Tops | Aging Wine | Pressure Transfer from Barrels to Tanks | Blanketing of Storage Tanks | Sparging of Wine during Storage or Blending | Stabilization of Wine at Bottling Stage | Blanketing of the Bottling Tank | Bottle Purging during the Filling Process | Barrel Microbial Management | In the Tasting Room |
|--|--|--------------------|----------------|---|------------|---|-----------------------------|---|---|---------------------------------|---|-----------------------------|---------------------|
| Argon - Gas | | | | | • | • | • | | | • | • | | • |
| Carbon Dioxide - Gas | | | | | • | | • | • | | • | • | | • |
| Carbon Dioxide - Liquid | • | | • | • | • | | • | | | | | | |
| Carbon Dioxide - Dry Ice | • | | • | • | | | | | | | | | |
| Nitrogen - Gas | | | | | • | • | • | • | | • | • | | • |
| Nitrogen - Liquid | | | | | | | | | | | • | | |
| Sulfur Dioxide - Gas | | | | | | | | | • | | | • | |
| Sulfur Dioxide - Liquid | | | | | | | | | • | | | | |
| Beverage Gas 1 (85% N₂ / 15% CO₂) | | | | | | | | | | | | | |
| Beverage Gas 2 (75% N₂ / 25% CO₂) | | | | | | | | | | | | | • |
| Beverage Gas 4 (50% N₂ / 50% CO₂) | | | | | | | | | | | | | • |
| Beverage Gas 6 (85% Ar / 15% CO₂) | | | | | | | | | | | | | • |
| Beverage Gas O (Oxygen) | | | | •* | | | | | | | | | |
| Sulfurous Acid Solution 6% | | • | | | • | | | | • | | | | |

* Used for Micro-oxygenation