

SCALYA® Drive

SCALYA®
Drive

DRIVE YOUR WINE PROFILES

DESIGN YOUR WINE



vivelys

WINE BY DESIGN



Assistance for your wine cellar processes and wine profiles

- Control** your wine cellar processes
- Improve** your productivity
- Guide** your wine profiles with a peace of mind

Managing and coordinating key parameters such as temperature, pump-overs and oxygen is essential for both guaranteeing proper vinification and controlling the quality of your wines. The **Scalya® Drive** solution makes it possible to coordinate these key actions in the cellar, using process indicators measured online.

Consistent and secure winemaking at each stage

Scalya® Drive transmits operating recommendations to the equipment in each tank (thermoregulation, pump-over pumps, micro-oxygenation equipment, etc.), depending on the recipe you choose or using one of the Vivelys programs proposed in the software.

You guide the winemaking phases in coherence with your expectations for your wine profile by controlling simple parameters regardless of the characteristics of the vintage.

Easy supervision and control

The **Scalya® Drive** interface makes it possible to visualize the entire process, the status of the parameters, how the equipment is running or when it has stopped. Alarms inform you of any defects or dysfunction. You can monitor each operation easily and at all times, ensuring that everything is functioning correctly.

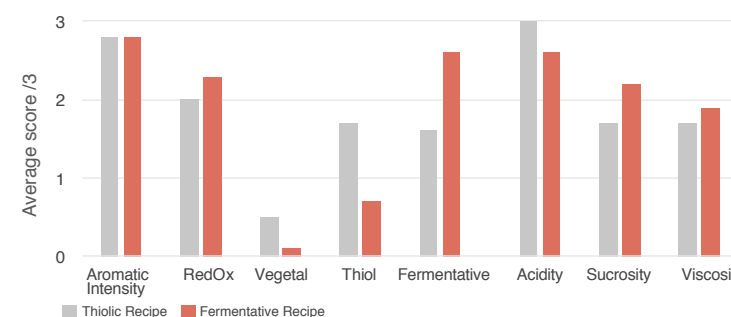
Scalya® Drive is a modular system that adapts to each cellar according to your objectives. It is a scalable system, designed for strong compatibility with third party systems, such as thermoregulation. The precision of the winemaking recipes is based on applied research work by Vivelys, and on a partnership with the INRA (French national institute for agricultural research).



Control at your disposal to create your wine profiles

The key parameters for AF (temperature, turbidity, oxygen input and nitrogen nutrients) help orient the wine profile. **Scalya® Drive** guides your management of these parameters, allowing you to obtain various profiles.

For example, using the same Sauvignon Blanc grapes, we have developed two wine profiles from two different recipes included in **Scalya® Drive**:



> **The 1st recipe** (Thiol) produces a fresh aromatic profile with notes of grapefruit, combined with a nice degree of acidity

> **The 2nd recipe** produces a wine with a fermented aromatic profile, with notes of exotic fruit and a long finish

Developed in collaboration with the teams at IRSTEA and INRA in the context of the VINNOTEC project.



ADDITIONAL INFORMATION

OXYGEN & THE WINE PROFILE IN ALCOHOLIC FERMENTATION

Oxygen helps ripen the fruit and lower vegetal perception using continuous input of micro-oxygenation during alcoholic fermentation. The effects obtained during this stage in the process are similar to those obtained at the beginning of ageing.

Testimonial



Scalya has given us the possibility for going further into our understanding of the delicate natural balances that make up the exceptional nature of port wine. Integrating it into our production processes has developed our ability to act in an anticipated manner. As a result, our enology is more deterministic and sustainable, and we have high performances. Scalya represents real technological progress and we are proud to have been the first to adopt its use for the benefit of the lovers of port wine all around the world.



Antonio Graça, Research & Development manager - Sogrape Vinhos, Portugal



vivelys

WINE BY DESIGN

Domaine du Chapitre • 170, boulevard du Chapitre • 34750 Villeneuve-lès-Maguelone • France

Tel: +33 (0)4 67 85 68 40 • Fax: +33 (0)4 67 85 68 41 • contact@vivelys.com

www.vivelys.com