

SCALYA® Up

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Up

CAPTURE THE CO2 OF YOUR FERMENTATIONS

DESIGN YOUR WINE



vivelys

WINE BY DESIGN

Capture the CO2 from your fermentations and reuse it.

Control the extraction of red wines and facilitate devatting

Proceed to the skin maceration and pressing of the whites and rosés

Inert the tanks before filling

Carry out a gentle stirring of the lees

Adjust the CO2 dose before bottling for white and rosé wines

Scalya Up is an innovative and fully automated solution for the recovery of CO2 from alcoholic fermentations.

It allows you to monitor and control all your operations remotely.



The benefits are numerous:

Improve the quality of your wine

The red wines are more aromatic, more colorful, more balanced, with silkier tannins.

Reduce the dose of SO2 in wine

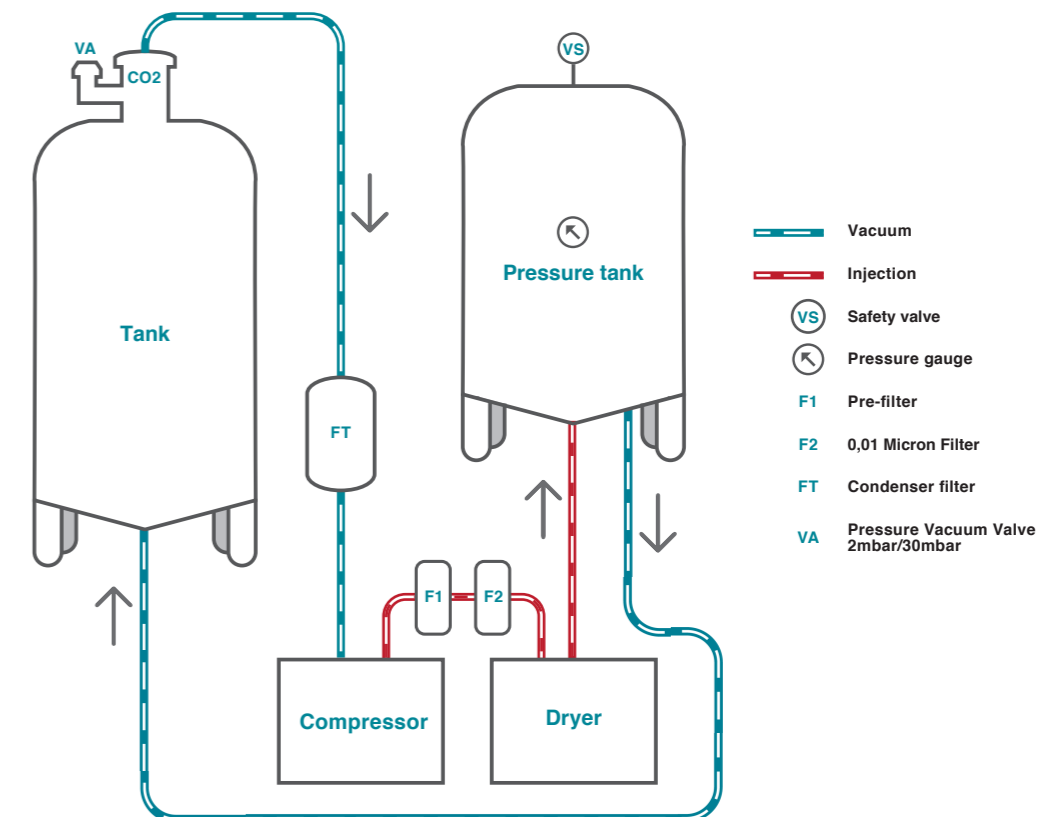
Your inputs are thus reduced.

Reduce your energy costs and save water

Reduce the need for seasonal labor and make wine with peace of mind

Minimize your environmental impact by reducing the need for refrigeration

Reduce the risk of CO2 release in the cellar



LEARN MORE HOW SCALYA UP WORKS

The CO2 is recovered, filtered and compressed, then directed to a buffer tank. This CO2 is returned to the vinification tank from the bottom to the top, to carry out the maceration, extraction, stirring etc.



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Thanks to the process of capturing and recycling the CO2 produced during fermentation, Scalya Up creates a perfect ecosystem to protect the aromatic freshness, preserve the color and retain the complexity of polyphenols and reduce SO2 in wine.

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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