

Enoveneta pneumatic presses, high end technology for wine making

The pressing process have to respect the solid parts of the grape, avoiding stalk laceration, grapeseed damage or any oxidation phenomena. This for both white and red wine making, and make the pressing one of the most important phases of wine production.

For the pressing phase Enoveneta provide a wide range of **pneumatic presses**, with open cylinder (PPA) and closed cylinder (PPC). Our presses are designed to give the customer always an **high quality must** with an **excellent flexibility of use**.

Also, the membrane extension over all the cylinder' surface and a software that can optimize all the working phases allows to have always a **uniform and complete pressing**, regardless of grape quantity.

All Enoveneta pneumatic presses are built in stainless steel AISI 304 and are provided with a **PLC that can manage all the working phases**, with pre-installed programs or custom programs. Our presses are available in many sizes, from 0.9 to 43 tons of loaded product.