

## **BATONTANK**

THE AUTOMATIC BATONATOR FOR FINE LEES: 20 HL TO 300 HL

**Bâtonnage** is the cutting-edge technique which makes use of the healthy fine lees of wine, a by-product of fermentation made up mostly of spent yeast. By applying this technique, which regularly stirs the lees back into the liquid, enzymatic reactions obtain the lysis of the yeast cell.

The periodic stirring of the fine lees back into the must is a fundamental aspect which brings about an optimal supply of desired substances; not only, but using this technique the risk of reduction phenomena is eliminated, a phenomenon which could take place due to the static sedimentation of the lees. The demolition of the yeast cell, and in particular the cell wall, favours the release of polysaccharides, especially mannoproteins, which give the wine an increased sensation of fullness and roundness and, at the same time, actively helps the wine's stability by limiting the use of clarifiers and stabilizers. Not only, but other components are also released, some of which increase the fruitiness and flowery sensations, others of which increase its longevity.

With the proper technology, and a very simple technique, it is possible to exploit the intrinsic qualities of our wine so that its quality and drinkability improves.

With BATONTANK you can homogenize the fermenting must mass during the fermentation process and prevent the formation of layers of different temperatures in the fermentation tank, very important to maintaining the correct, total and continuous control over temperature stability and very useful in unifying the whole before taking samples, racking or mixing it with different wines.

### **Batontank, Albrigi solution for bâtonnage**

