

ROSÉ WINES

Rosé wines, which have become very popular in recent years, have been around since ancient times. Both Pliny and Columella mention them, distinguishing between "vinum album" (white) "vinum niger" (red) and "vinum helveolum"(rosé).

Modern oenology uses various techniques to produce rosé wines:

- a technique that involves a short cold maceration (10 to 20 hours) of the crushed and destemmed grapes, followed by partial racking of the must.
- a technique that uses different draining and soft pressing equipment to complete the entire solid phase of the freshly crushed and destemmed grapes.
- blending of white wines and red wines. (EU Reg. of 27/1/2011)

The color, or rather its hue, is one of the fundamental aspects in the elaboration of rosé wines, not only for the visual aspect, but also in relation to the amount of anthocyanins that contribute to the longevity of the product. Although there are excellent rosé wines on the international market that are aged for several years, it is customary to uncork these products the year following their production. Given the finesse, elegance and delicacy of these wines, it should be emphasized that a rosé must be made as such, both in terms of its chemical-extraction composition and its chromatic note; trying to use chemistry to correct any deficiencies unfortunately penalizes the finished product.

Characteristically, rosé wines must be similar to white wines, that is, fresh, fragrant, light, delicate in color and refined in taste and smell. In fact, there is no typical rosé color, but rather shades ranging from light ruby to "onion skin". Today, most producers prefer a delicate and very seductive, bright, vibrant pink, free of orange or yellow undertones and without any purplish hues. It has been proven that the visual perception of this type of product, even more than that of white and red wines, is a strong determinant in the purchase and in the formulation of a correct organoleptic evaluation.

The traditional technique is generally preferred to obtain quality products because it allows the oenologist to continuously monitor the product until the desired color is achieved. Conversely, the direct pressing technique does not allow predicting the amount of red chromophores present in the future wine; in addition, this technique produces much cloudier musts.

Another key aspect in obtaining a product with the characteristics demanded by today's consumers is the limpidity of the must.

The maceration process to which the grapes are subjected involves the use of temperatures that are low enough to prevent the spontaneous onset of fermentation. As in the wine-making process for white grapes, clarification of the must itself is in fact contemplated for these products; either static, using only pectolytic enzymes (to be preferred), or mechanical (flotation, filtration, centrifugation, ...). Neither of these processes would take place if there was even the slightest hint of fermentation.

Once the must has been purified, the selected yeasts are inoculated. Each oenologist chooses the yeasts according to the product to be obtained: very fruity, floral, fresh and young, or much more pronounced, with delicate varietal notes. This choice will also determine the value of the fermentation temperature, which will be significantly lower in the former case. Must cleanliness, fermentation temperature and proper yeast nutrition are essential factors in obtaining a quality product.

Other solutions, such as malolactic fermentation and aging on fine lees, are used to give the product a personal touch.

The degradation of malic acid, by malolactic bacteria, is generally frowned upon for these types of products, which, as was mentioned above, base their identity on freshness, delicacy and decidedly "vibrant" colors. Such a fermentation would undoubtedly contribute to the production of rounder, fuller, but decidedly less fruity, less fresh wines with more yellow chromophores.

The same applies to maturation on fine lees, a technique traditionally used in several wine regions for white and red wines, and recently the subject of a study by the Centre de Recherche et d'Experimentation in France carried out on rosé wines.

However, the above does not exclude that some winemakers may use these techniques to give a different interpretation to these products, creating wines that are equally pleasant, elegant and interesting.

With the aim of facilitating the production of these delicate and special wines, we have selected three fermentation tanks suitable for this type of processing:

- **VOLVOTANK**, a new generation fermentation tank, ideal for the processing of all grape qualities, both those with tough and tender skins. Characterized by the presence of a centrally located internal circular rotating blade with the same dimensions as the diameter of the fermentation tank itself, excluding the necessary technical tolerances. The blade is driven by a geared motor connected to a PLC that can be programmed by the operator.

The gentle rotation of the blade allows the adjustment of the cooling temperature during the cold maceration phase, a temperature that can be easily controlled thanks to the presence of large external jackets and to the possibility of connecting the blade itself to the air conditioning system, thus eliminating the use of exchangers, which in any case have a mechanical effect on the crushed marc, favoring the undesirable production of lees. The lees, as a by-product, significantly increase production costs, slow down static clarification processes, and adsorb significant amounts of anthocyanins due to its solid nature. During the active phase of the blade, it is also possible to homogenize the chemicals added during the crushing-destemming phase.

The care taken in manufacturing the internal mechanisms of the Volvotank, with no corners, edges or cracks, allows easy, complete and safe cleaning, so that it can also be used as a storage tank at the end of the harvest.



- **SUPERTANK**, a submerged cap fermentation tank, equipped with devices and innovations specifically designed to meet the needs of modern oenology. It is designed with a stainless steel grid system and a perforated central pipe for must drainage, all of which can be partially or completely removed. The purpose of the central perforated pipe is to drain the must that is drawn in through the valve below. This operation is required to make the must go through a heat exchanger during cold maceration, to equalize the temperature of the must or to homogenize the chemicals added during the crushing-destemming phase. At the end of maceration, the marc, which is still practically unprocessed, can be drawn off and, if desired, fermented together with other freshly crushed grapes or young wine to obtain a product with a much higher concentration. When harvesting is complete, the grids can be removed, making this fermenter suitable for use as a simple storage tank.
- **CRIOTANK**, a tank equipped with an inclined, removable internal grid located at the bottom. As with the SUPERTANK fermentation tank, the purpose of this accessory is to drain the must drawn in from the bottom valve. What was said for the previous fermentation tanks also applies in this case.

