

IMPACT OXYGENATION

The oxygen from the wine side



IMPACT OXYGENATION is an innovative oxygenation protocol, easier applicable than the traditional micro-oxygenation.

It reckons on the rational use of three tools:



- "WOOD"
- TEMPERATURE
- OXYGEN

THE WINE CONSUMES OXYGEN

It requires it as an essential ingredient to find its own stable and lasting equilibrium.

The oxygen for the wine is not an optional but a piece of its story.



THE OXYGEN DEMAND

The total quantity of oxygen that a wine needs to consume varies in function of several variables, but it's inherently linked to the history of the wine and the oxygen it has already met and incorporated.



VinO₂ IMPACT

The **IMPACT OXYGENATION** and its concepts have been enclosed in an instrument, with a NEXT-GEN PLC, that measure the oxygen released and automatically reduces the doses according to the pre-set parameters.



It is available with 2,3 or 4 outputs, completely independents.



The touch-screen makes very easy its use in winery.

THE SETTINGS

Clicking on the "tank" icon and the one of the settings you log in a screen where can be selected 4 modalities of working.



MICRO-OXYGENATION
Traditional dosing, it's requested the flow rate of oxygen that it will remain constant till the end of the treatment.



MACRO-OXYGENATION
it works with the same precision and care of the MICRO- but the dosing is set in days.



These two traditional functions are equipped, as per the innovative ones, with the control on the oxygen supplied, auto-compensation of both temperature and pressure, dose diagnostic, alarm on oxygen shortage and auto power off at the end of the treatment.

THE INNOVATIVE IDEA

A wine, at the approach of its redox stability, requires less and less oxygen.

Because of this VINO2 is equipped with two new functions at decreasing flow, set according to an inverse algorithm, specifically designed.

IMPACT OXYGENATION pays attention **only to the wine**, to the total dose of oxygen to be dispensed. The instrument will autonomously reduce the flow delivered progressively.



IMPACT GO
The fourth function was designed for aging periods longer than a month, so you can leave the wine in aging even for long periods.

