



DIEMME



SISTEMA **Neutral 2**

Velvet –Neutral 2 System (Patent Pending)

不活性ガス環境下でのブドウ搾汁システム

ディエメ「ヴェルベット・ニュートラル2」

従来の「Neutral」から「Neutral 2」に進化しました！



DIEMME

SISTEMA **Neutral**

System for pressing in inert gas atmosphere –
Neutral 2

Velvet 80 Neutral 2 System

- ✓ White grapes pressing in no-oxygen conditions
- ✓ Inert gas pressing for preserving white grapes natural features
- ✓ Full inertization of the press during every operation
- ✓ Strongly recommended for aromatic grapes which can be damaged by oxidation





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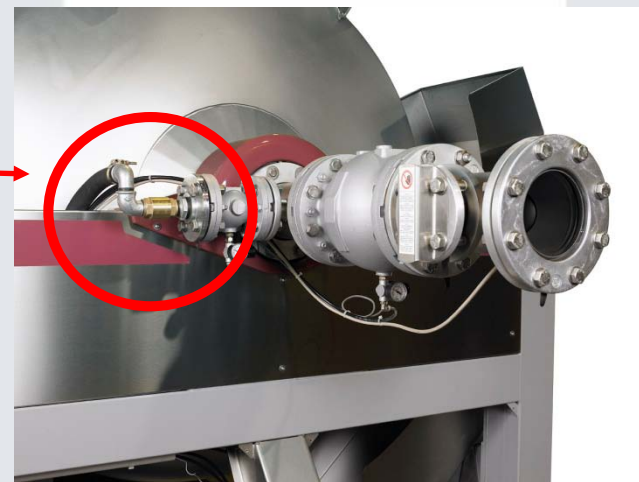
SISTEMA **Neutral**

System for pressing in inert gas atmosphere – Neutral 2

Manifold and automatic valve for must ejection



Axial valve for gas injection



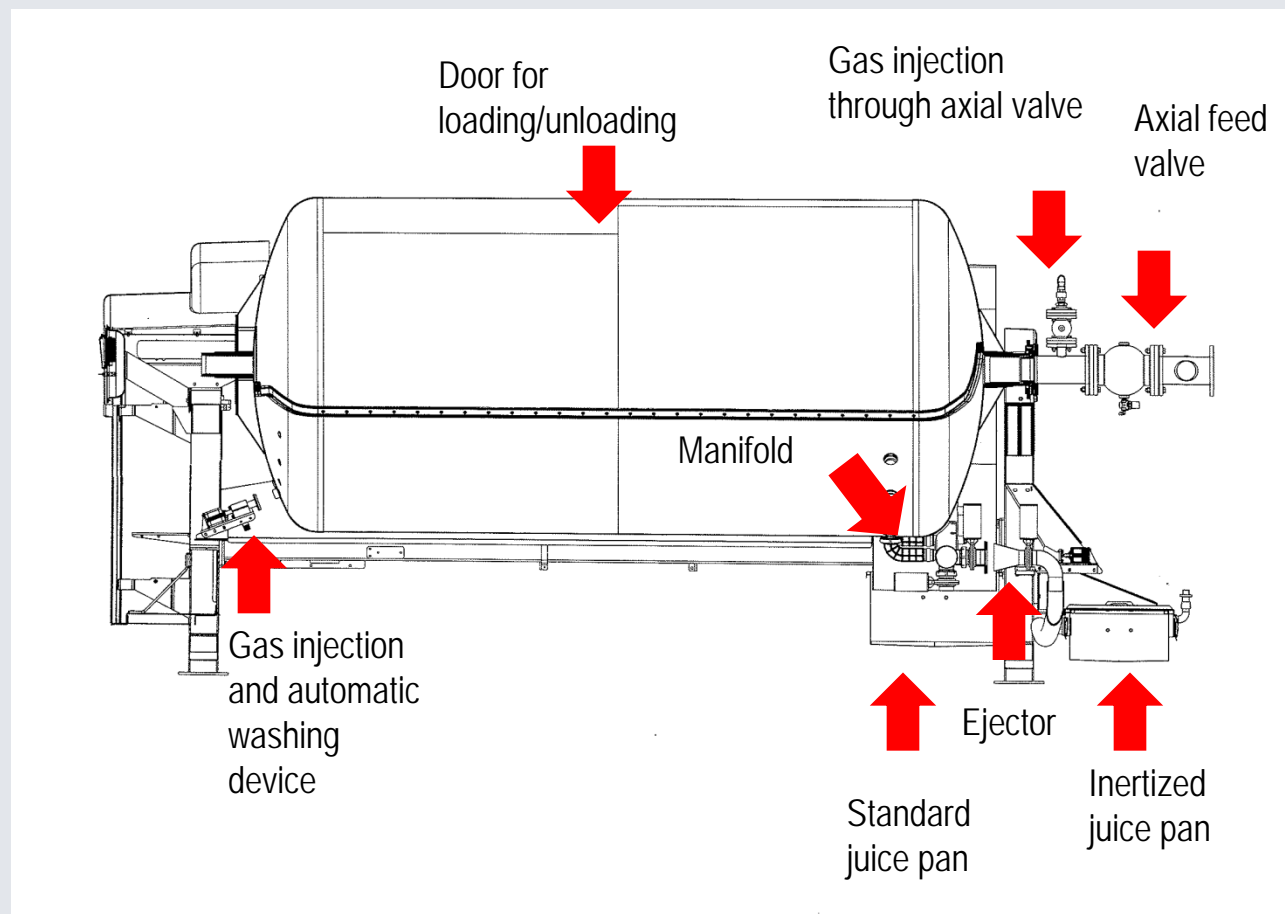


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System for pressing in inert gas atmosphere

PARTS OF THE MACHINE





DIEMME

SISTEMA **Neutral**

System for pressing in inert gas atmosphere – Neutral 2

- ✓ Pressed juice must be downloaded by gravity only (no pump)
- ✓ Top efficiency for juice draining during the first (low pressure) stage.
- ✓ Juice ejection Scarico mosto senza contatto con l'ossigeno

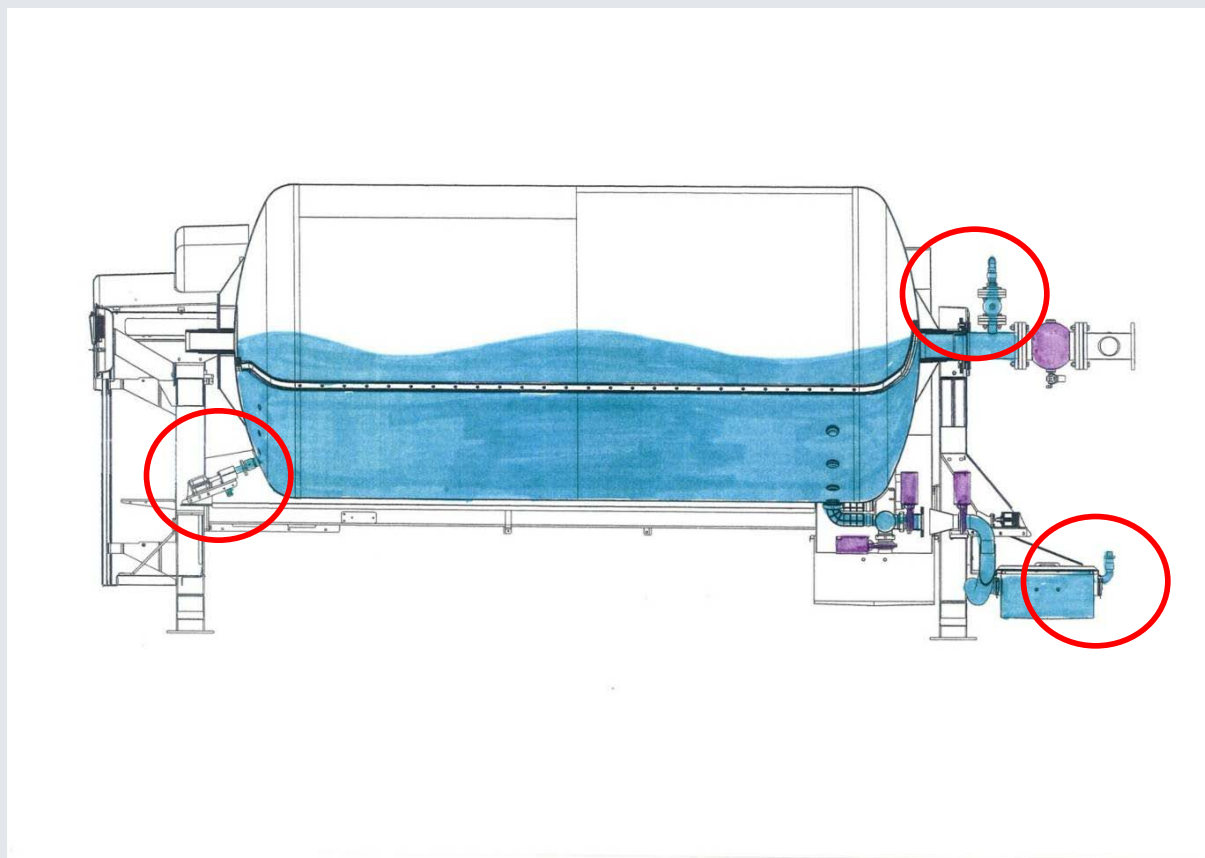


Automatic device for juice ejection



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STEP ONE: GAS INERTIZATION

When the press is empty, carbon dioxide (CO_2) is injected. Purple coloured valves are closed.

Gas is injected at the same time of sequentially through the valves in red circles.

Parts coloured in blue represent gas expanding inside the tank.



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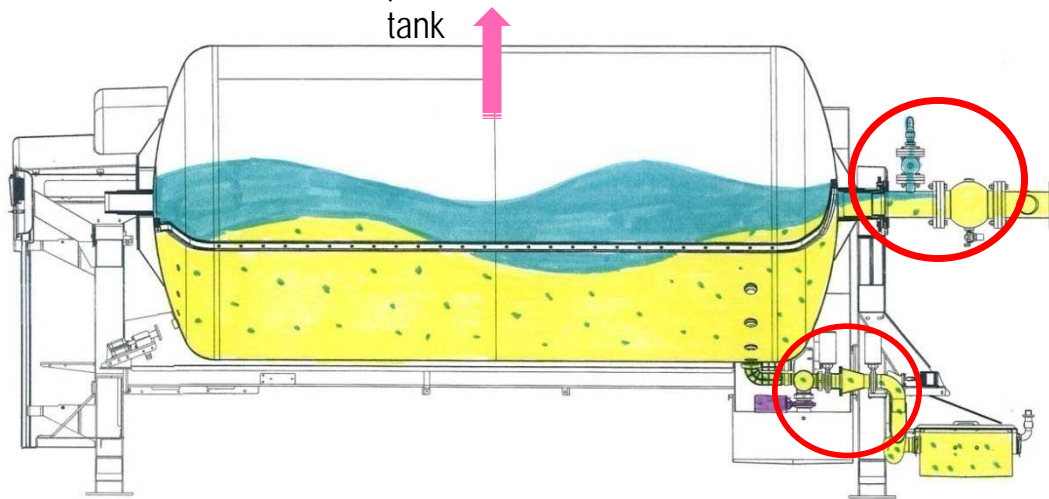
STEP TWO: FILLING THROUGH AXIAL VALVE

The tank is filled through the axial feed valve (yellow: crushed grapes), and at the same time gas is injected (blue).

As alternative, the tank can be filled through the tank door. The crushed grapes filling the tank push the gas towards the tank door, letting oxygen out of the press.

At this stage manifold and ejector are coupled to let juice out of the press into the inertized tank.

O₂ (oxygen) is pushed out of the tank





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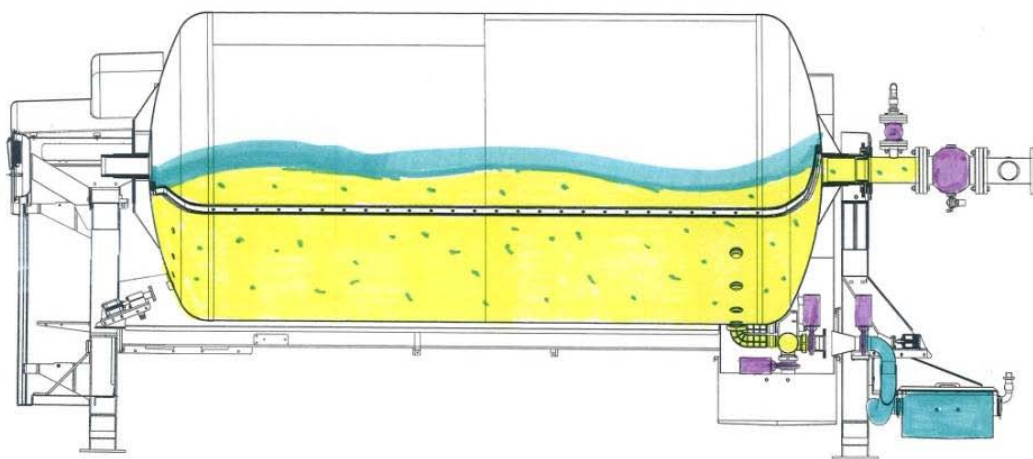
STEP THREE: MACERATION

At this stage juice and skins are in a closed, gas inertized atmosphere.

All valves (purple coloured) are closed.

Manifold and ejector are not coupled.

The inertized juice pan can be empty and gas saturated or full with inertized juice.



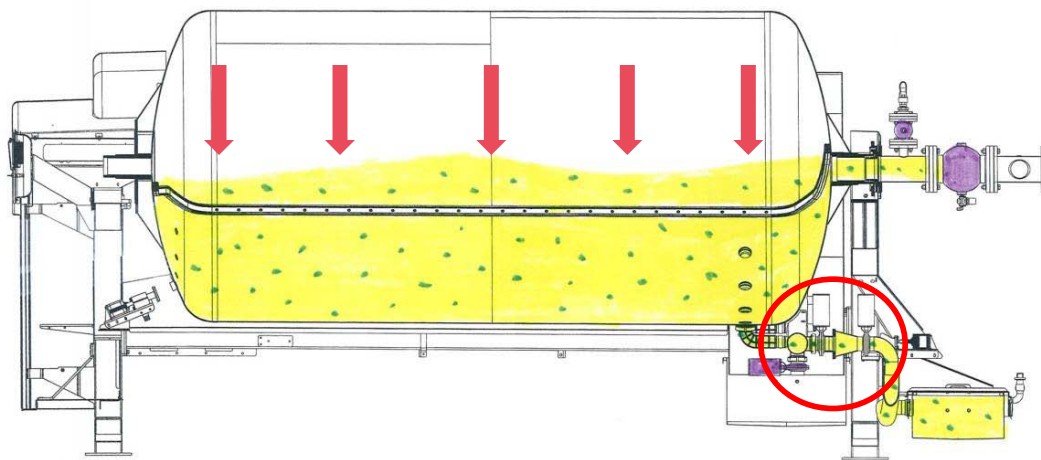


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STEP FOUR: PRESSING

Membrane inflated by air operates a pressure on the grapes. Juice is let out of the tank into the inertized pan through the coupling of manifold-ejector. Valves in purple are closed.



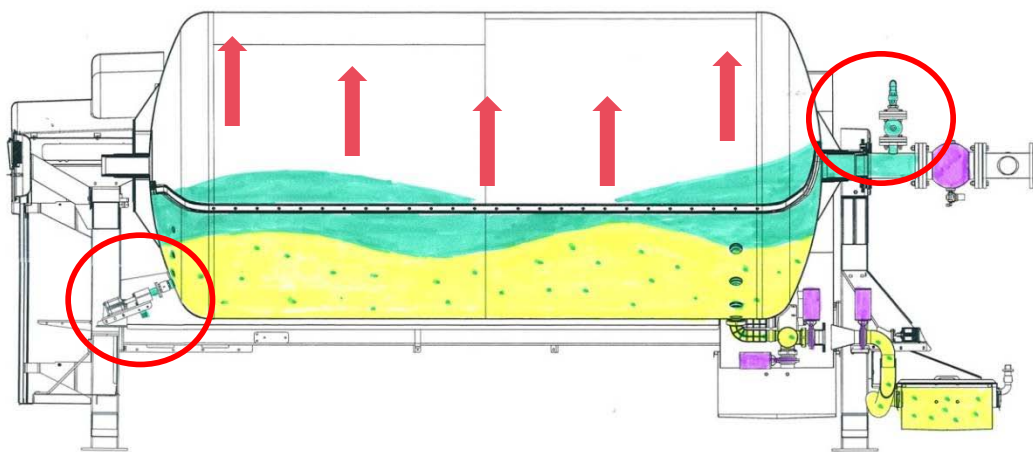


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STEP FIVE: MEMBRANE RETRACTION

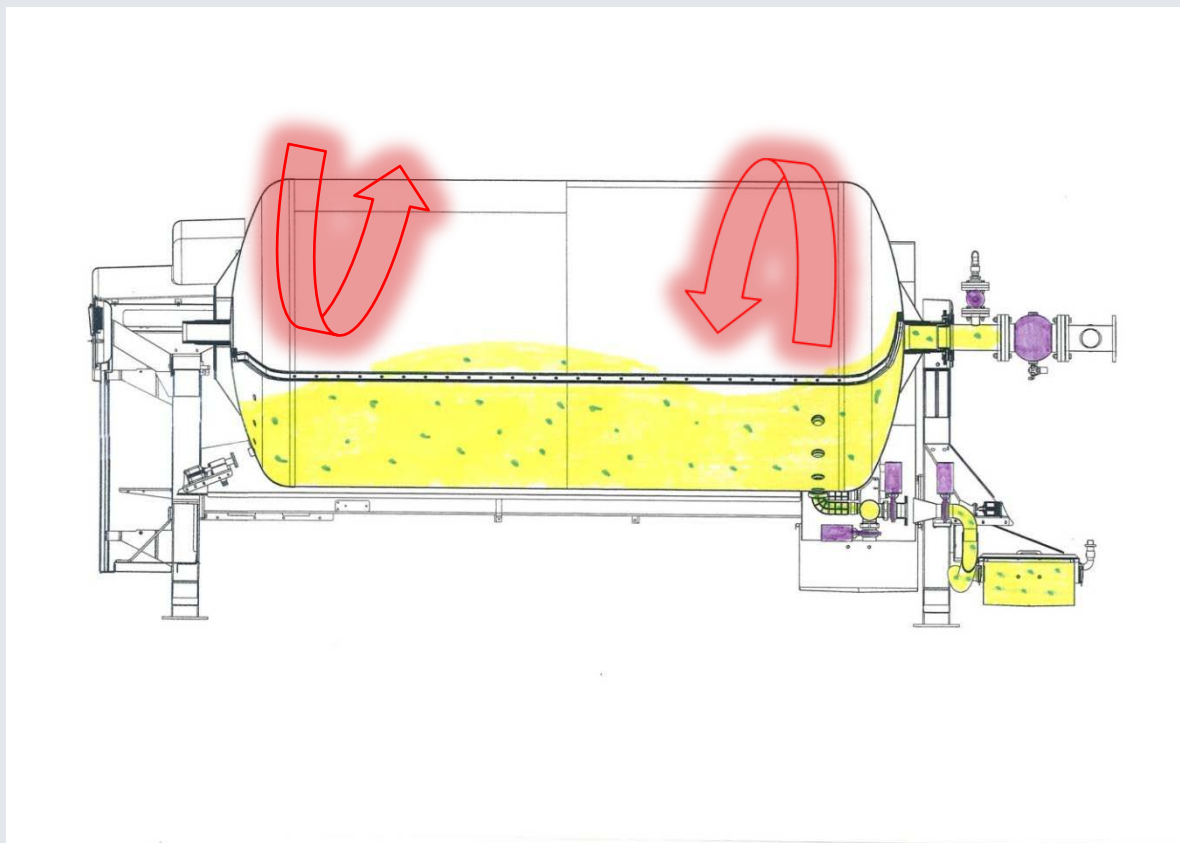
During the membrane retraction, nitrogen (N_2) is injected into the tank through the axial valve or through the Pulse Jet washing system.





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STEP SIX: CAKE BREAKING

Membrane is retracted into rest position.
Manifold and ejector are not coupled.

Tank rotates to break the cake of grapes skins.
All valves are closed.

During the retraction of the membrane, gas is injected into the tank through the axial valve.



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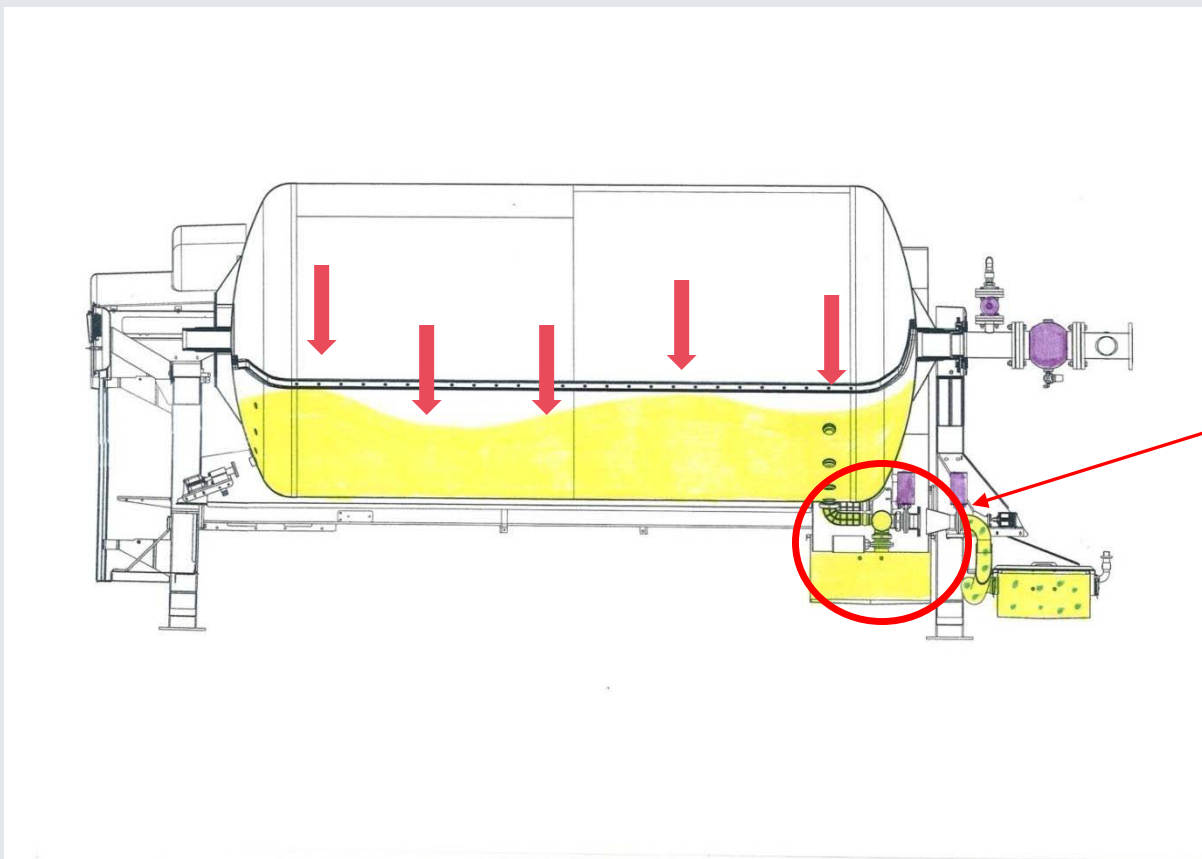
STEP SEVEN: GRAPES SQUEEZING

Grapes pressing cycle continues with no inertization.

Second-rate juice is downloaded into the **standard juice pan**, speeding up the process of skins exhaustion.

Pressed grapes are not protected by inert gas during "second-rate" juice extraction, due to two reasons:

- A) Quality of second rate must is not as important as the first.
- B) Inert gas can be saved.





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STEP EIGHT: PRESSING AND MUST UNLOADING

Manifold – ejector coupling

Avvicinamento

Avvicinamento

Posizionamento

Coupling

Distacco

Allontanamento

Allontanamento



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System for pressing in inert gas atmosphere – Neutral 2

Must obtained from Neutral 2 pressing system has a lighter green colour.



First rate juice

Second rate juice

Grapes skins also show a lighter green colour at the end of pressing with Netral 2 System.

The Diemme logo consists of the word "DIEMME" in a bold, purple, sans-serif font. Below the text is a horizontal grey swoosh that tapers at both ends.

DIEMME

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