

PRESSURE VESSEL FOR THE PRODUCTION OF SPARKLING WINES USING THE CHARMAT METHOD



The production of sparkling wines using the Charmat Martinotti method is fundamentally different from the traditional method. The so-called Charmat method is faster and cheaper. Production is accelerated and production costs reduced thanks to the fact that secondary fermentation takes place in a large stainless steel tank (so-called autoclave), which is adapted to work under high pressure. CO₂-enriched wine is filtered and bottled under pressure. Wines produced this way are characterized by lightness and a fruitier taste than wines produced using the classical method. For example, Italian Prosecco is produced using the Charmat method.

The pressure vessels are tested and certified according to PED standards for a working pressure of 6.0 bar and a test pressure of 8.6 bar.