

Archimede Technical Sheet

Total control and management system for winemaking equipment

Archimede is a cutting-edge electronic console which can be connected to various process control mechanisms in order to manage them and change their programmes in real time. This processes can also be managed by sending text messages from afar.

Archimede can manage and control a large amount of equipment and send them an infinite variety of programmes in total autonomy.

The fact that one can communicate with it via a cell phone from anywhere in the world, even via Skype, makes the management of the system extremely functional, easy and inexpensive.

Archimede is housed in an elegant stainless steel holder and is an open system which allows the winemaker to expand it as he sees fit.

It has a graphic display and a multi-function keyboard with buttons dedicated to various functions. The detection of process parameters in real time allows the operator to be constantly informed about the various operations under way, giving him the possibility to modify them, if deemed necessary, to enter new data, new programs or improve the use of the those already in use.

Thanks to the sophisticated software it contains, it can also produce and reproduce historical data and store the data for many years to be able to compare it with theoretical values and interface these values with the system's management.

LIST OF THE POSSIBLE FIELD AND WINERY CONTROLS

- Map of the estate
- Map of the vineyards by grape variety
- Management and programming of vineyard treatments
- Harvest management by grape variety
- Crushing
- Management and storage of the data of the various phases of fermentation
- Pressing
- Refrigeration of the wines
- Air temperature control of the various areas within the winery
- Continuous inventory updates of musts and stored wines

LIST OF THE POSSIBLE GRAPE AND MUST CONTROLS

- *Chilling and conservation of the grapes at low temperature:*
 - Cryo-maceration (Criotank)
 - Bâtonnage (Bâtotank)



- *Pumping-over management:*
 - Wine-pressing (Monofolltank)
 - Rotating blade (Volvotank)
 - Submersed cap (Supertank)
 - Cascade (Pluviatank)
 - Turbine (Turbotank)
 - Délestage (Délestage)
 - Carbonic maceration (Noveltank)
 - Cold clarification (Chiaritank)
 - Maleolactic fermentation

LIST OF THE POSSIBLE CONTROLS OVER PROCESSES AND SERVICES

- Withering of grapes and atmosphere of grape cellar
- Management of energy production systems
- Video of vineyards and data storage
- Management of the temperature and humidity in the aging cellar
- Outer atmosphere of vineyards and within the winery
- Management of the heating system
- Alternative energy sources
- Waste water
- Transmission of data
- Energy savings
- Heat pumps, geothermal, photovoltaic panels, mirror screens
- Air and nitrogen production
- Steam production
- Management of the crushing, filtering, pumping, racking and topping systems
- CO2 extraction from the fermentation rooms
- Management of the lights and ventilation of the individual areas
- Vineyard vehicles management
- Accounting and storage management
- Burglar alarm
- Safety mechanisms
- Services and measurements via satellite
- Alarms which can be received via mobile-phone
- Marketing management, cost management
- Invoicing
- Management of clients, sales agents, suppliers, transportation, etc...
- Water wells, irrigation systems and water supply
- Label, box, cork and bottle storage
- Management of the washing and sanitation devices
- Management of the bottling plants