

Metodo Ganimede: the ecologic fermenter for better wines.

嘉尼米德技术：做好酒的生态发酵罐

Metodo Ganimede IS/MEANS:嘉尼米德技术含义如下：

- a revolutionary fermentation tank which exploits the natural and free energy of carbon dioxide, produced during the alcoholic fermentation, to manage the cap of marc in a gentle and effective manner.
- 一个具有革命性的发酵罐，利用酒精发酵期间产生的天然和免费的二氧化碳能量，以一种柔和与奏效的方式来控制皮渣盖帽。
- much more healthy wine because much more natural with less added sulfites;
- 由于需添加的亚硫酸盐更少而更加天然，酒也更加有益于健康；
- no risks for the workers; the environment is more proper, quiet and healthy;
- 对操作工无任何危险；工作环境更舒适、安静和有益于健康；
- saving energy (manpower and electricity);
- 节省能源（人工与电力）；
- saving cost of cooling system (up to 30% of the consumption of thermal units).
- 节省用于冷却系统的开支（可达热量单位消耗量的 30%）；
- lower production costs than any other fermentig system in the market;
- 与市场上现有的其它发酵系统相比，具有更低的生产成本；
- high speed of fermentation;
- 发酵速度快，周期短；
- lower costs for aging the wines (less oenological products are necessary)
- 用于酒的老熟费用更低（无需太多的酿酒辅料）；
- ease to sell wines, thanks to better quality resulting from a selective extraction of the sole noble substances from the grapes;
- 酒更容易卖，因为其品质更好，这缘于葡萄中最宝贵的物质被有选择地提取到了酒中；
- a tool in the hands of the winemaker;
- 是酿酒师得心应手的一个工具；
- large like small volumes of grapes processed under optimal conditions;
- 加工大容量的葡萄也如烹小鲜，均能获得最理想的条件；
- absence of mechanical devices
- 无需机械装置干涉；
- maximum versatility;
- 用途极为广泛；
- present in 33 Countries all over the World;
- 在世界 33 个国家得到应用；
- over 3,000 tanks installed;
- 目前安装的数量已超过 3000 个；
- your better winemaking friend;
- 您酿酒的益友；
- Green Economy;
- 绿色经济；

嘉尼米德技术可实现的操作（按标题可深度了解）：

pre and post-fermentative maceration; 预发酵和后发酵浸渍；**red fermentation;** 红葡萄发酵；

- **cold dynamic skin contacts for whites;** 白葡萄动态冷浸皮；
- **scientific use of external technical gases;** 科学应用外部接入工艺气体；
- **perfect separation of all the seeds;** 完整分离全部果籽；
- **better temperature homogenization;** 发酵期间罐内上下温度更加均衡；
- **variable capacity storage tank, etc.** 各种容积，亦可用作可变容积的储罐；

操作的简单、灵活和高效是嘉尼米德技术成功的秘诀。它带给酒厂的好处是技术的创新、生产成本的降低和产品质量的改善。

之所以不会忘记它是酒厂最重要的工具，原因就在于它会影响您的白葡萄酒、桃红葡萄酒和红葡萄酒的品质。

Please feel free to visit our website at www.ganimede.com where you can find a lot of information (docs, photos, videos, direct experiences, etc.) that will help you to understand in deep this natural and effective technology. 请访问我们的网页，在那里您可获得大量的相关信息（文件、图片、录像、实践范例、等等），从而帮助您更深入地了解这项自然和高效的技术。