

DTMA

DELLA TOFFOLA MACERATION ACCELERATOR

DTMA is an exclusive new technology that has changed the wine-making process. It reduces maceration times, obtaining an early pressing with an optimized extraction of phenolic materials.

The DTMA is a new machine that reduces the dimensions of crushed grape skins, considerably increasing the surface area of the film in contact with the must.

This speeds up the maceration process, enabling the pressing stage to be brought forward, and improving the extraction of polyphenols and anthocyanins from the grapes.

Being able to anticipate the pressing stage also reduces the amount of time the red wine tanks are occupied, thereby significantly increasing productivity.



DTMA 100: Flow-rate of 8 to 12 tons per hour



GRAPE
CRUSHING
(+PUMP)



DTMA
DELLA TOFFOLA MACERATION ACCELERATOR



WINE-
MAKING
TANK

**Maceration times
reduced by up to 50%**

**Improvement of the
structure and the
organoleptic profile
of the wines**

DTMA

DELLA TOFFOLA MACERATION ACCELERATOR



- ✔ Maceration times reduced by up to 50%
- ✔ Excellent extraction of polyphenols and anthocyanins
- ✔ Optimization of the output of red wines
- ✔ Ensures a good fermentation rate
- ✔ Guaranteed high organoleptic qualities
- ✔ Easy to install, complete with a touch screen and user-friendly controls



After 12 hours

After 0 hours



After 36 hours

After 24 hours

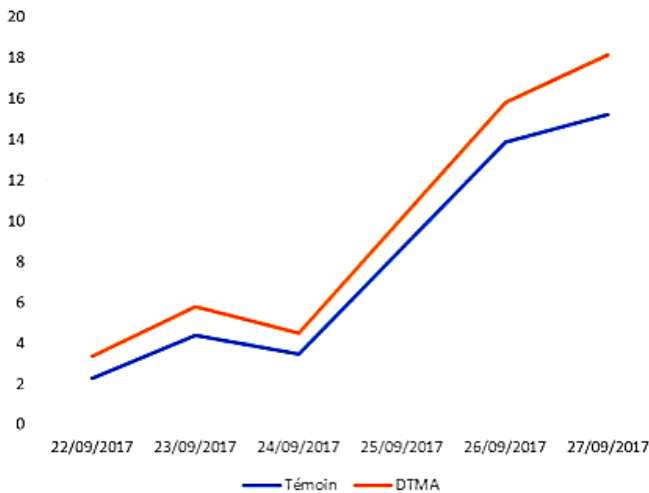


After 60 hours

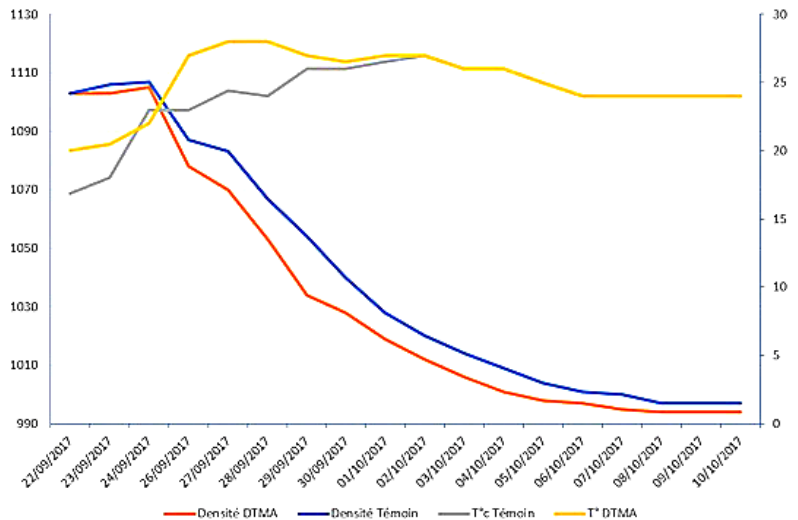
After 48 hours

Samples of maceration product at Château Coupe Roses (France). The sample on the right is treated with DTMA. Notice the color intensity.

Color intensity modification during the fermentation



Density and Temperature variation of DTMA and Control samples during the fermentation



Charts comparing the variation in color intensity, density, and temperature of the maceration product treated with DTMA compared to an untreated control sample.