



FORWARD-LOOKING RESEARCH, DESIGN AND TECHNOLOGIES

TRECIEFFE has been looking towards the future since 1984. For over 35 years, we have been designing, manufacturing and installing custom stainless steel tanks and vats for the wine, oil, food & beverage, chemical and tobacco industries.

TRECIEFFE products are unique, built on our meticulous attention to detail, our use of technology and our focus on quality.

- Our services include:**
- Technical consultancy**
 - Design and Planning**
 - Manufacturing**
 - Installation**



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UNCON- VEN- TIONAL SOLU- TIONS

EN - made by palazzinacreativa.it



UNCONVENTIONAL SOLUTIONS



We find **solutions**
to give **shape**
to the **quality**
of your product

Every design is worked on jointly with the client, ensuring every solution is 100% customised. Everything we do is designed to optimise space usage and production, leading to the creation of beautiful, unique environments.

The know-how accumulated over 35 years in a number of industries is central to achieving such goals, allowing us to manufacture unique products that combine the latest technology with an enviable attention to detail.



PRODUCT RANGE

Aromy

Nectar

LEM

MEL

Fermentation tanks

Adjustable capacity models

Autoclave models

Parallelepiped tanks

Pallet-ready tanks

Multiple-cell tanks

Storage tanks

Transport-ready tanks

Ladders, walkways and platforms

Accessories



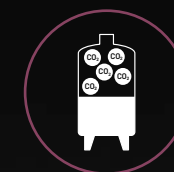
A R O M Y

This is the height of **innovation** for **fermentation**

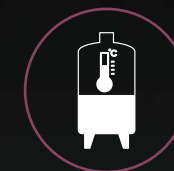
Traditional fermentation tanks rapidly produce excessive amounts of carbon dioxide that escape from the tanks during the fermentation process, taking with them elements that are key to the product's aroma, such as water, ethanol, higher alcohols and so on.

Technically called stripping, the losses from this must be added to those from evaporation. AROMY was designed specifically to improve the fermentation of any liquid, especially the role of volatile organic compounds (VOCs) that form the aroma of the fermented product. VOCs are best kept as part of the alcoholic beverage, regardless of whether this is something "common" like beer or wine, or perhaps a less well known drink produced through fermentation, such as sakè, cider or mead.

PLUS



● ● ●
REDUCED LOSS OF AROMAS DURING FERMENTATION AND RECOVERY OF CONDENSED AROMAS.



● ● ●
HEADSPACE TEMPERATURE CONTROL.



● ● ●
POSSIBILITY TO ADJUST THE AROMATIC PROFILE OF THE PRODUCTS.



● ● ●
POSSIBILITY TO TASTE AND MONITOR THE CONDENSED PRODUCTS DURING FERMENTATION.



● ● ●
GREATER INTENSITY AND DIFFERENT AROMATIC COMPLEXITY OF THE PRODUCTS, THANKS TO THE FORMATION OF "FRUITY" COMPOUNDS.



TASTE
THE
**DIFFE-
RENCE**

