

Dealcoholization Process

Reverse Osmosis + Distillation/Recomposition

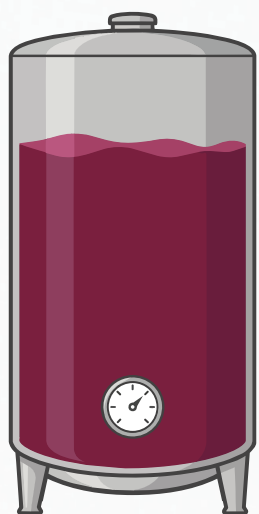
THE
CHAMPION

ALCOHOL-REMOVED

1

Starting Wine

The fully fermented wine enters the dealcoholization system.

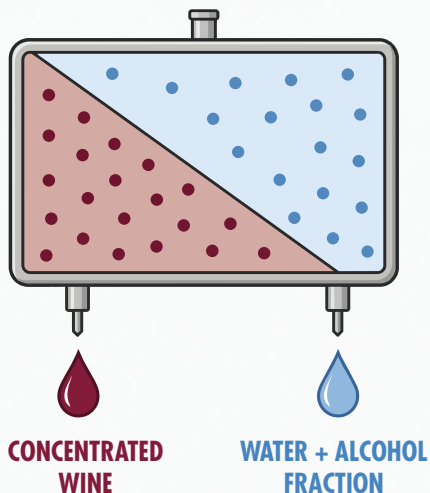


2

Reverse Osmosis

A membrane separates the wine into two fractions:

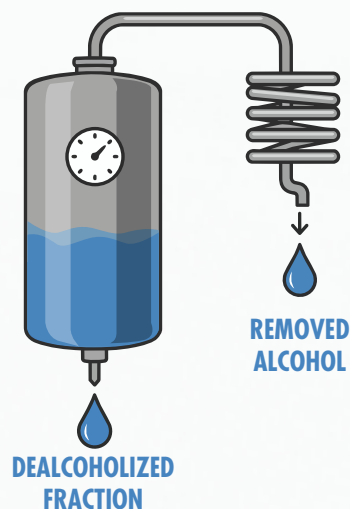
- A concentrated fraction (with flavors, tannins, and anthocyanins)
- A fraction containing mainly water and alcohol.



3

Distillation

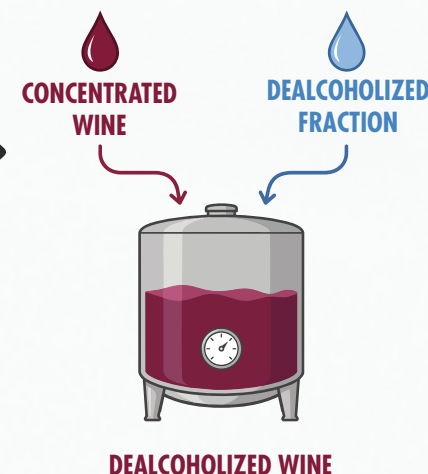
Alcohol is removed from the water and alcohol fraction by distillation (under vacuum at low temperature), preserving the aromas as much as possible.



4

Recomposition

The dealcoholized fraction is recombined with the concentrated fraction, resulting in dealcoholized wine with sensory characteristics as close as possible to the original wine.



ADVANTAGES



Wine preservation
technology



Closest taste profile
to the original wine



A more elevated
alternative



RIBOLI FAMILY WINES

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL SALES REPRESENTATIVE.