



WHY KEGGED WINE

Wine on tap provides restaurants with wines that stay fresh longer. Each 20 liter recyclable keg holds the equivalent of 26 bottles of wine. Once it's tapped, an inert gas protects the wine from coming in contact with oxygen, allowing it to stay fresh with every pour, maintaining its integrity for up to three months.

M MADDALENA WINES



- Launched in 1983 and named after Maddalena Riboli the matriarch of the Riboli Family.
- Made from estates in Paso Robles and Monterey.
- 1,700 vineyard acres across Paso Robles, Monterey and Napa Valley.
- Packaging with a modern look and feel.
- Gives back to the community by investing in women.

HIGHLANDS 41 WINES



- Vineyard and wineries are certified sustainable.
- Named after the historic Highway 41 and the rugged Creston Highlands.
- Black Granite Red Blend is a Wine Enthusiast Top 100 Best Buys two years in a row.

BENEFITS INCLUDE



ENVIRONMENTALLY FRIENDLY

Over two years, 270,000+ glass bottles saved and 175+ tons waste avoided, kegs require less material and energy.



EVERY GLASS IS FRESH

The closed system of keg formatting prevents oxygen from spoiling the wine and increasing the longevity of wine preservation methods.



END CORKED WINE

Given kegs are corkless, the potential for consumers having an unpleasurable experience drinking oxidized, vinegar tasting wine from a cork failure is eliminated.

PETAINER KEG QUICK FACTS



- 20L Petainer Keg
- Is equal to 26.6 bottles of wine
- **Keg Size:** 24" X 9" | Box Size: 26" X 10"
- **Shelf Life Empty:** 6 Months
- **Shelf Life Filled:** Plus 9 Months
- **Dispense Pressure:** 4–10 PSI
- **Gas Type:** 75% nitrogen / 25% CO₂ beverage-gas blend
- **Serving Temperature:** White wine: 40–45°F | Red wine: 55–60°F
- **Required Coupler:** Sankey D



SANKEY D COUPLER

Can be tapped to a standard and Micromatic-compatible coupling systems. No proprietary filing or tapping equipment is required.



WHY OPERATORS LOVE IT



NO CO₂ NEEDED

- “Bag-in-keg” technology pushes wine without added gas
- Natural freshness and flavor from first pour to last



LONGER FRESHNESS

- Up to 30 days after tapping
- 18-month unopened shelf life



MINIMAL WASTE

- Pours almost to the last drop
- Consistent quality—no oxidation, no flat pours



SUSTAINABLE & RECYCLABLE

- Lightweight PET KeyKeg
- Lower carbon footprint than glass bottles
- Easy recycling



SMART ECONOMICS

- 20L = ~135 glasses (5 oz)
- Ideal for high-margin BTG, brunch cocktails, and events
- Space-efficient vs. bottle storage



- The optimal length of connecting hose (from keg to tap) is 6ft.
- The optimal time for consumption from the moment of connection to the tap is 30 days. Cold storage will prolong shelf life.
- The shelf life of a keg not opened: 18 months . Cold storage will prolong shelf life.
- Gas pressure: 3,2 ÷ 3,3 bar / 46-47 psi / Maximum pressure:3,5 bar / 50 psi
- Service temperature: 44-46°F
- Pay attention to the way of tapping the wine, trying NOT to move away the tap from the carafe.
- When pouring the wine into the glass, try NOT to let it foam so as not to degas the wine



TOF KEYKEG COUPLER

KeyKeg contains a specially developed laminated inner bag in a pressurised, high-tech PET Keg, two elements that guarantee the best beverage quality over the entire supply chain, from filling and transport to dispense for consumers.

36/125G38M1 | \$89.99 | QTY: 8

Required Coupler

- TOF KeyKeg Coupler (KeyKeg-compatible system)

Dispense Settings

- Recommended operating pressure: 40–50 PSI
- Based on field feedback, approximately 40 PSI has provided the most consistent performance
- Above 50 PSI may result in excessive foaming
- Below 40 PSI may result in poor dispense performance

Important Note

- Santo Secco utilizes a KeyKeg system
- The KeyKeg coupler is **not interchangeable** with the Sankey D coupler used on our Domestic Fine Wine Petainer kegs
- Accounts should verify coupler compatibility prior to installation

