



Galileo

Galileo is an innovative French company specializing in the design of spherical lightweight concrete vats destined for the sustainable wine industry.

The G15R, is the first spherical rotative concrete vat, which can be used in winemaking and maturation for all kind of wines without requiring external energy sources.

G15R

A FULLY ROTATIVE VAT

Spherical shapes best keep the contents safe from external environmental influences, as they minimize the ratio between the external surface and internal volume. A sphere in its natural shape aims to **preserve convective motion and the energy of the grapes and wine**. In spite of its significant weight even when empty, the vat can be **hand-rotated** by the winemaker by using a simple handle.

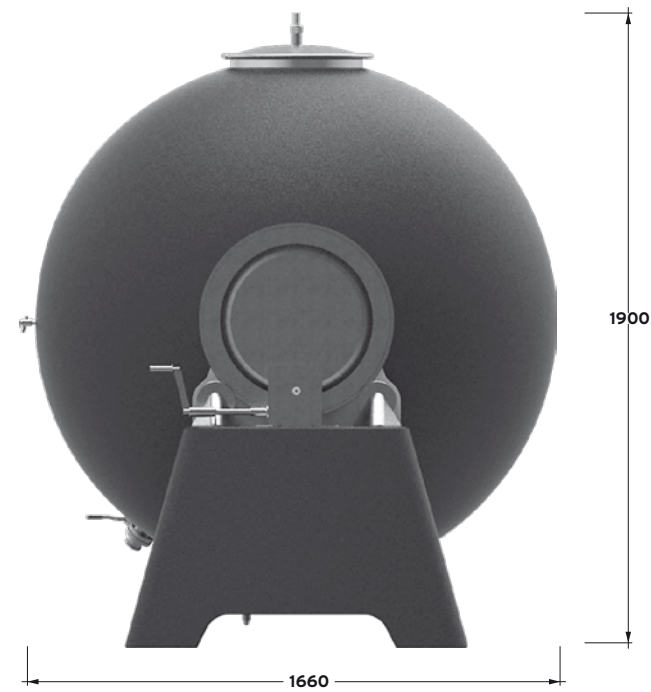
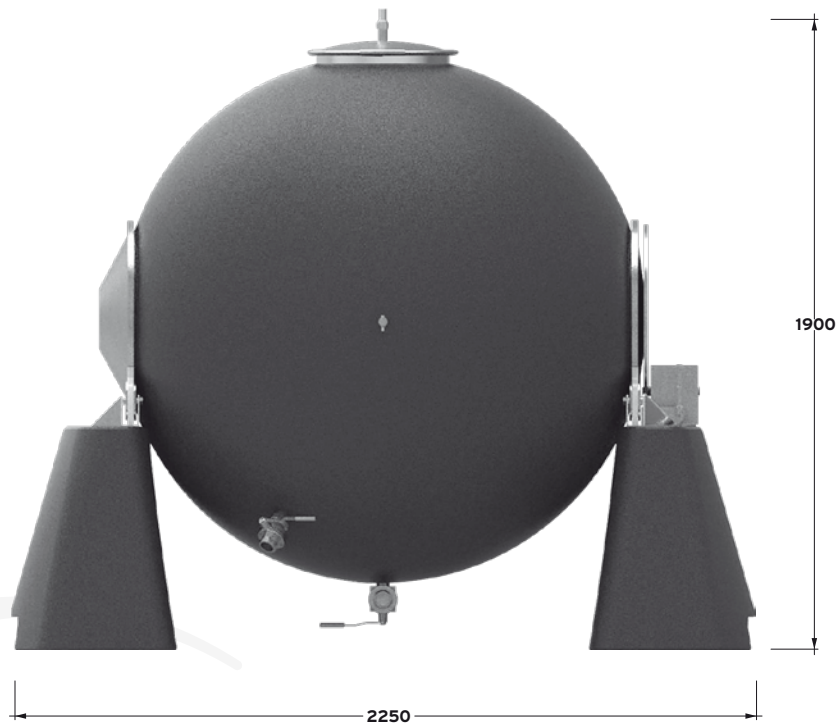
G15R can be connected to the cellars standard water supply:

- to control temperature rises during the fermentation process,
- to keep homogenous grape temperature for the prefermentary maceration,
- to maintain good wine temperature during the hot/ summer season.

This rotative system enables:

- control of the extraction during maceration,
- stirring the lees without the use of a pump,
- easily empty the vat by a simple rotation,
- cleaning the empty vat faster.

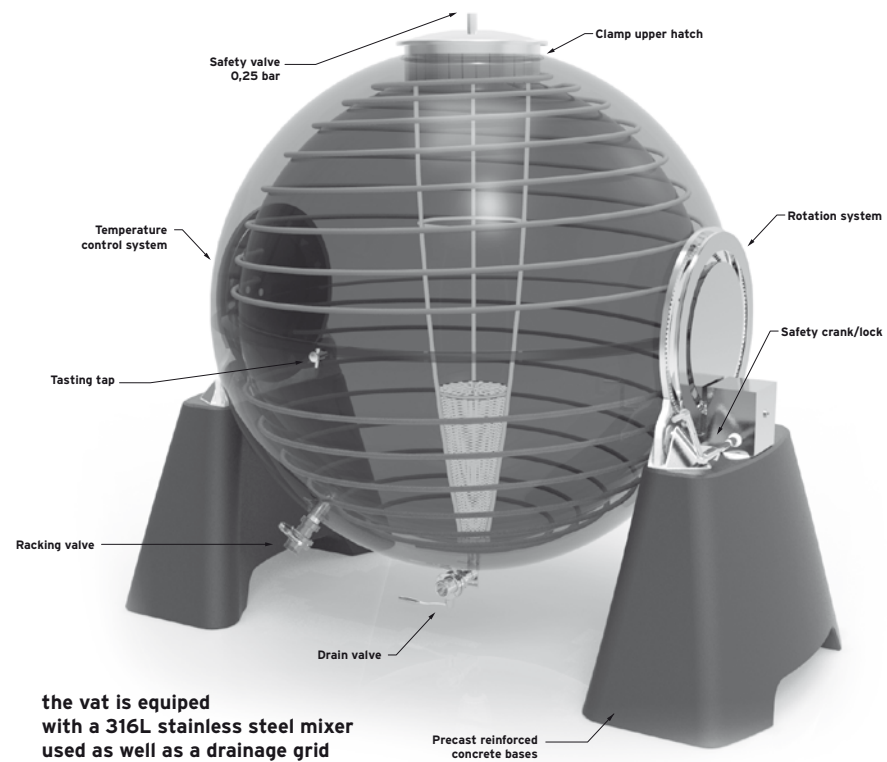
Wine finds its natural shape with Galileo!



TECHNICAL CHARACTERISTICS

Rated capacity:	1 500 L
Total height, base included:	1 900 mm
Width:	2 250 mm
Length:	1 660 mm
Approximate thickness:	80 mm
Approximate empty weight:	1 750 kg
Approximate full weight:	3 250 kg

Standard colors: Light Grey Charcoal Grey Terracotta
 Customized colors available upon request.



the vat is equipped with a 316L stainless steel mixer used as well as a drainage grid



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