



SMART ANALYSIS

**For Quality Control of
Must and Wine**

SMART ANALYSIS is the next-generation analyzer, practical to use and maintain, enabling monitoring of every production stage, from grape ripening to the finished product

Total Autonomy and Immediate Results

Analyses in the winery anytime you need: precise data in a few minutes, with the same accuracy as external laboratories

Simple and sustainable workflow

Ready to use, with no installation or calibration required. No maintenance, no waste of reagents, water, or energy

App & Cloud Services

Integrated digital tools to support the customer work: manage, track, and share results with your team in real time

Warranty and continuous support

Remote assistance with direct support channels and a dedicated contact person. Includes 3-year warranty

PATENTED 4.0 TECHNOLOGY

Spectrophotometer with fiber-optic technology and LED light sources

ANALYSIS METHOD

Enzymatic and Colorimetric

SAMPLE TYPES

Grapes, must, fermenting must, and wine

SAMPLE PREPARATION

Turbid samples must be filtered / centrifuged. Sparkling samples must be degassed



**Wi- Fi and
Bluetooth**



**Thermostated up
to 40° C**



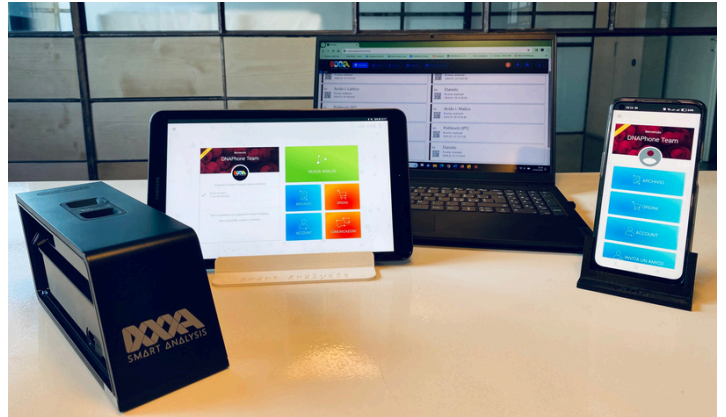
Up to 7 hours autonomy
and **USB-C** charging



**Continuous spectrum
340-780nm + 280nm**

APP AND CLOUD SERVICES

Designed to support the analytical workflow and to ensure simple and immediate data management



SMART ANALYSIS is the first platform to provide fully guided procedures through an Android App, leading the user step by step through every stage of the analysis, even in the absence of specific laboratory training.

The App minimizes errors, standardizes all operations and delivers reliable results through an intuitive interface designed for daily use in the cellar, in the laboratory or directly in the field.

Updates are automatic and free, ensuring constant access to the most recent version.

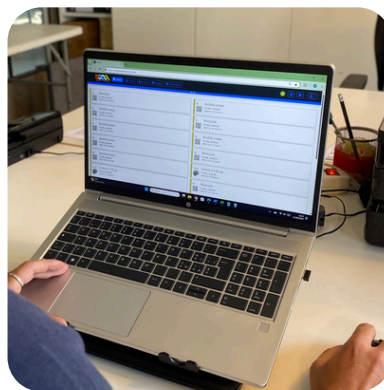
Integrated cloud services expand the system's capabilities by allowing users to:

- Track, manage and share analysis results digitally (PDF, Excel, CSV) in an immediate and streamlined way;
- Synchronize data across all devices, keeping them accessible at any time on desktop (PC or Mac) and mobile (tablet or smartphone);
- Enable remote diagnostic checks in real time for fast and continuous technical support.

FROM SAMPLE TO RESULT IN A SINGLE WORKFLOW



1 Run the analysis following the APP's guided procedures



2 Save and export data at any time with a single click



3 Share results with your team in real time

AVAILABLE PARAMETERS

Simplified analytical methods **minimize the required steps**.
The **QR code enables automatic system calibration** and **full data traceability**.

Kits are supplied in packs of **20 ready-to-use, pre-filled, and pre-calibrated** tests. Analysis times range from 1 to 10 minutes.
Up to 10 samples can be processed in a single batch.



Parameter	Method	Range	Shelf Life [months]
D-Glucose + D-Fructose	Enzymatic	0.10 – 8.00 g/L (up to 320 with dil kit)	15
D-Glucose + D-Fructose + Sucrose	Enzymatic	0.50 – 48.00 g/L (max. with dil. kit)	15
L-Malic Acid	Enzymatic	0.10 – 4.50 g/L	16
L-Lactic Acid	Enzymatic	0.10 – 3.00 g/L	8
Acetic Acid	Enzymatic	0.05 – 1.20 g/L	18
Tartaric Acid	Colorimetric	0.50 – 6.00 g/L	12
Free SO ₂	Colorimetric	5 – 50 mg/L	18
Total SO ₂	Colorimetric	20 – 300 mg/L	18
Total Acidity	Colorimetric	0.50 – 8.00 g/L	12
pH	Colorimetric	2.80 – 4.01	16
Anthocyanins	Colorimetric	25 – 1500 mg/l	12
Standard Alcohol	Enzymatic	1.5° a 30°	12
Low-Zero Alcohol	Enzymatic	0.01° a 1°	12
Ammoniacal Nitrogen (YAN)	Enzymatic	20 – 140 mg/L	12
Alpha-amino Nitrogen (YAN)	Colorimetric	20 – 300 mg/L	12
Total Polyphenol Index (TPI)	280nm Reading	5 – 100 IPT	12
WAT (Antioxidant Power)	Colorimetric	250-2000 mg/L	12
Acetaldehyde	Enzymatic	25.0 - 300.0 mg/L	12
Color	420-520-620 nm Reading (OIV-MA-AS2-07B method) CIELab Space (OIV-MA-AS2-11 method)		No reagents required

CIELAB COLOR ANALYSIS

REFERENCE METHOD OIV TYPE I (OIV-MA-AS2-11)



CIELab analysis is the only scientific method that measures wine color objectively and comparably, enabling process decisions based on real, measurable data.

WHY CHOOSE SMART ANALYSIS FOR COLOR ANALYSIS:

SMART ANALYSIS is the only enzymatic device that performs CIELab analysis according to the OIV reference method in a simple, fast, and fully digitalized way.

Unique Advantages:

- Dedicated wine software, intuitive and easy to use, providing clear numerical and graphical representation of results.
- Analysis completed in seconds, with results immediately available on the tablet, without manual calculations or processing.
- Interactive 2D and 3D graphs for instant visualization and comparison of color variations.
- Automatic calculation of color difference (ΔE) compared to a reference wine, ideal for monitoring evolution, detecting defects, and comparing batches.
- Digital archive of results, enabling creation of historical data, reprocessing, and custom tables at any time.



SMART ANALYSIS ALLOWS CONTINUOUS MONITORING OF COLOR EVOLUTION AND CHROMATIC STABILITY, BOTH IN MUST OR WINE DURING PRODUCTION AND IN THE FINISHED PRODUCT.



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