VISIO™

MAKE OXYGEN YOUR GREATEST ALLY

DESIGN YOUR WINE

vivelys

WINE BY DESIGN

VISIO™ RANGE
MAKE OXYGEN YOUR GREATEST ALLY

VISIO™

Leave oxygen management to an expert

Guide the organoleptic profiles
Secure and **optimize** your fermentations and ageing
Increase the ageing potential of the wines
Protect your batches of wine from oxidation

Guide your wine profiles by controlling oxygen input

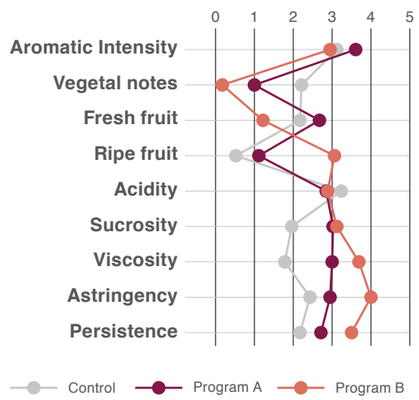
Controlled oxygen input makes it possible to orient the wine profiles in relation to your clients and markets. Management of oxygen positively impacts **the structure, volume, aromas**, intensity and maturity of the fruit. Additionally, it helps soften tannins and better integrate the oak.

For example

Differentiated management of oxygen input in a Cabernet Sauvignon for 2 market profiles

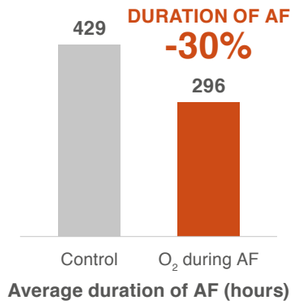
VISIO™ PROGRAM A
Wine profile for the European supermarket distribution market
Fresh, fruity, elegant wines that are harmonious on the palate

VISIO™ PROGRAM B
Wine profile for American consumers
Structured, full-bodied wines with notes of ripe fruit, roundness, and a long finish



Secure fermentation

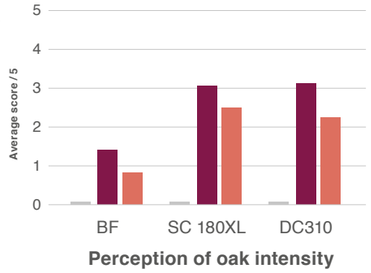
Securing an essential phase: alcoholic fermentation.
Ensure a successful fermentation, within a **controlled time frame** (-30%) and **optimize a faster rotation** of your tanks with the **cliquage function.**

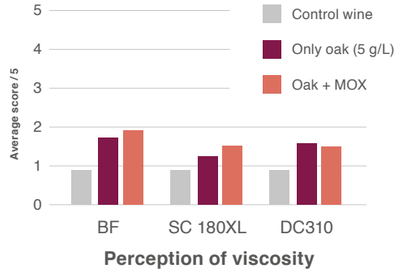


Optimize your ageing process

Visio™ assistance guarantees the security of the input of **micro-oxygenation** in order to optimize the ageing of your wines: the oak aromas are **better integrated**, the ageing process is **shortened**, and the tannins are **softened**.

Visio™ increases the ageing potential through work on the tannins, protecting them from oxidative risks.





> **“THANKS TO THE ASSISTANCE FUNCTION IN VISIO™, I HAVE BENEFITTED FROM VIVELYS’ INTEGRATED KNOW-HOW. I AGE MY WINES IN AN OPTIMAL, TOTALLY SECURE MANNER.”**

Yann Chave – Owner of Domaine Yann Chave, Crozes Hermitage, France

ADDITIONAL INFORMATION

Vivelys N°1 for expertise Wine - Oxygen

25 years’ experience in Europe and all around the world

First MOX patent

Market leader

Precursor in applied research on oxygen

CLIQUAGE is an input of oxygen that respects the metabolism of the yeasts, thus increasing their viability during fermentation (more resistance to alcohol).

MICRO-OXYGENATION is a reliable, continuous input of oxygen with a positive organoleptic impact on the wine. The creation of the “ethanal” bridge makes it possible to create complex polymers of anthocyanins and tannins, which in the case of a favorable anthocyanin ratio, has a positive impact on the wines.

CONTROLLED OXYGENATION OF MUSTS (O_2CM) consists in determining the precise dose of oxygen needed to eliminate the polyphenols and preserve the aromas. It is based on a natural enzymatic mechanism. The precision of the dose produces an optimal result. The Visio™ range makes possible to achieve a very precise and perfectly safe input of oxygen.

Testimonial

“I have benefitted from Vivelys’ know-how since the very beginning of the company. I am admirative of the significant progress made in the Visio™ micro-oxygenation devices, which make it possible to add oxygen to must or wine, in different forms, depending on the needs identified by the enologist. Thanks to their versatility, reliability, ease of use and resistance, these are precious tools making it possible to satisfy even the highest technological expectations.”

Philippe Corthay, Consultant Winemaker, Switzerland

BENEFITS THAT ARE UNIQUE ON THE MARKET:

- **Precision, reliability, robustness**
- **Adaptability to all stages**
- **Safe due to the assistance program**

Model	N° of tanks	Specificities
Visio™ S	2 tanks Not upgradable	Transportable
Visio™	4 to 96 tanks Upgradable to 4 by 4 or 6 by 6	Large cabinet option
Gran Visio™	From 6 to 96 tanks Upgradable to 6 by 6	“Nitrogen back pressure” function Large cabinet option

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WINE BY DESIGN

Bright Up

Bright-Up LTD
31 Taiber Street - Givataym 53415 - Israel
Tel: +972 3 678 7990 • Fax: +972 3 678 3097 • office@bright.co.il
www.bright.co.il

TERRENEUVE.COM