



## **IQ Trials Tasting 2019** **May 23rd, 12.30pm to 1.30pm**

Sky Acres Winery - GOfermentor, at Castello di Nieve



**CASTELLO DI NIEVE**

Trials conducted in Piedmont, Italy show that wine made in the GOfermentor single-use system is comparable in quality to the traditional method using tanks.

The GOfermentor is a unique winemaking system that uses single-use bags for wine making. It is capable of completely automated cap management. Features also include temperature control and a built-in press. Operating labor and required infrastructure is minimal, and the disposable design eliminates cleaning and water usage. Trials in Spain, Australia, and the USA, along with customer experiences have shown the GOfermentor system to be capable of producing wines of high quality.

In 2016, we decided to take on an audacious challenge. We wanted to prove that the GOfermentor could make wine of comparable quality to a respected winery in one of the most prestigious wine regions of the world - the Piedmont in Italy. This region is famous for its Barbera and Barberesco wines. We recruited Dr Enzo Cagnasso of the University of Torino, a well known expert in phenolic and color extraction of wine, to run the trial. They chose the famous Castello di Nieve in the Piedmont as the site of the trial. This winery is world famous, and their wines command high prices. Two GOfermentors would be installed in their winery for the 2016 season and run side-by-side with their production tanks. Dr Cagnasso and his team would supervise the trials and take daily samples for comparison.

Two GOfermentors were shipped from the USA. Winery workers had them installed and operating within days by just reading the manual. No on-site training was necessary.

The trials would involve two grape varietals typical of the region - Barbera and Nebbiolo. Each lot would be run in a GOfermentor (950Kg) and a production tank (5000Kg). The trial would be run in duplicate and samples would be taken for analysis. At the end of the trial, the wines would be evaluated by laboratory analysis and also by a trained sensory panel.

The trials ran successfully. Fermentation parameters were comparable between the GOfermentor and production tanks. There were some differences in color and tannin extraction with extraction occurring faster in the GOfermentor. Sensory panel analysis showed the GOfermentor wine to be

very comparable to the traditional process. Color stability was interesting -

***“All wines produced in the experiments using GOfermentor, after about 6 months of aging, evidenced improved values of red color stability (correct polymerization between tannins and anthocyanins). This trait is very interesting for Nebbiolo and Barbera wines in the event of a long aging time wine production”.***

It was judged that while the trial was successful in producing a wine of comparable or better quality, it needed to be reevaluated after 1 year of bottle storage. This was done in early 2018 and the complete report contains a lot of interesting data (on our website [www.GOfermentor.com](http://www.GOfermentor.com)). I quote their conclusion here verbatim -

***“The evaluation of wines, after one year from bottling, obtained by winemaking experiences with the GOfermentor system conducted in the 2016’s harvest, confirm some our considerations related to possible uses of this system. Particularly, all wines produced in the experiments using GOfermentor, after about 18 months (12 months in bottle) of aging, evidenced a good color intensity at sensory level with slightly differences respect to control.***

***About flavour, GOfermentor has proven to be particularly effective in favoring the production of floral and fruity aroma wines with respect to control wines. Moreover, the GOfermentor winemaking system has led to more balanced, less astringent and less bitter wines above all for Nebbiolo wines.***

***In conclusion, the GOfermentor system can express the best potential in the production of young red wines, or aged wines from grapes which not require an intense (hard) extraction process. The system is useful also when conducting winemaking processes using moderate amounts of grapes (less than 900 kg). In addition, the GOfermentor system can be a valuable tool for experimental winemaking thanks to the high automation that makes the technological effects reproducible, and to the single-use bag that allows a clean production environment for each batch.”***

— Dr Enzo Cagnasso



GOfermentor at the Castello di Nieve

We can conclude that the GOfermentor can make wine as good, if not better than wine that is judged to be excellent. It is a cost-effective and easy to use system for any grape. This is a winemaking tool that minimizes cleaning, and other tedious aspects of winemaking, allowing the winemaker to focus on expressing their style and personality. We are very proud to have IQ feature this trial. We have samples of the GOfermentor wine and the controls for you to taste and make your own comparison.