



# 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 the wine**. In spite of its significant weight even when empty, the vat can be **hand-rotated** by the winemaker using a simple handle.

G15R can be connected to the cellars standard water supply:

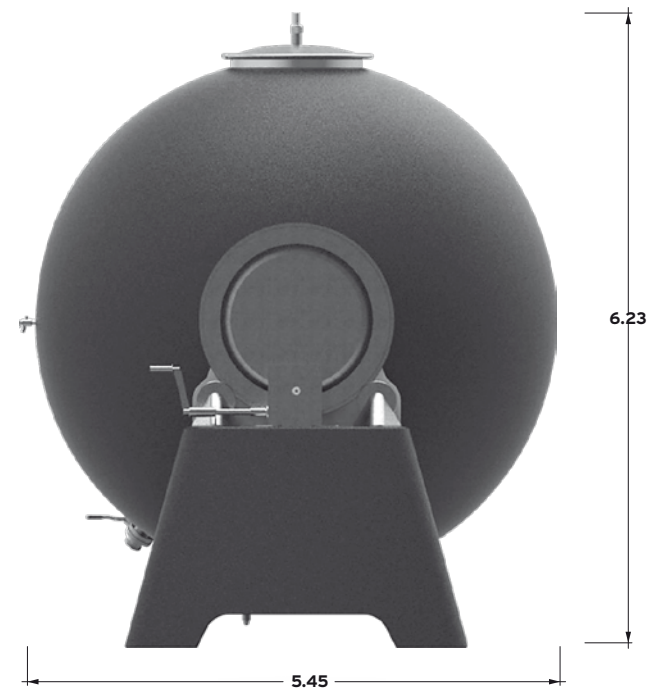
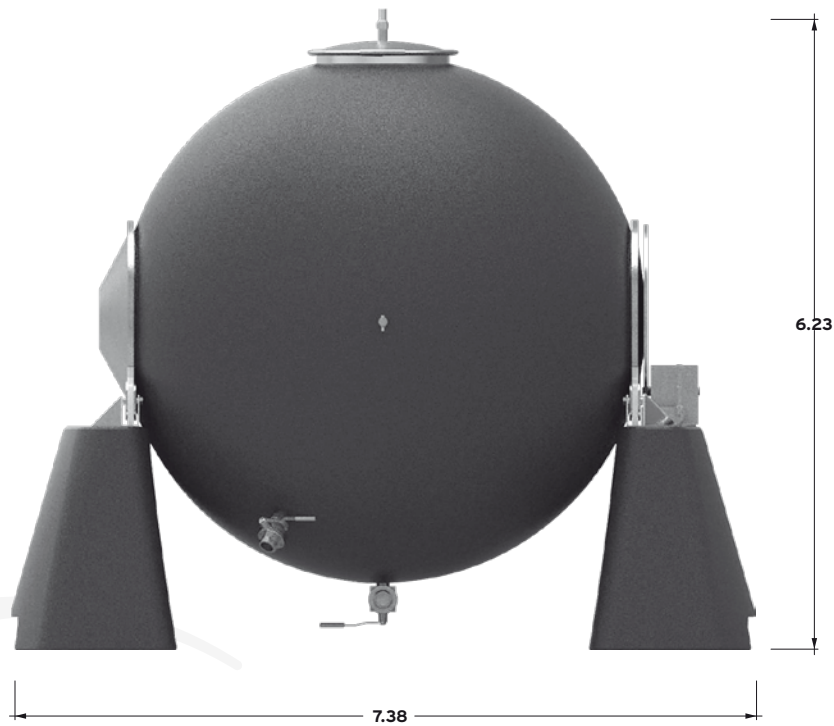
- to control temperature rises during the fermentation process,
- to keep homogenous grape temperature for the prefermentary maceration,
- to maintain good wine temperature during the hot/ summer season.

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.

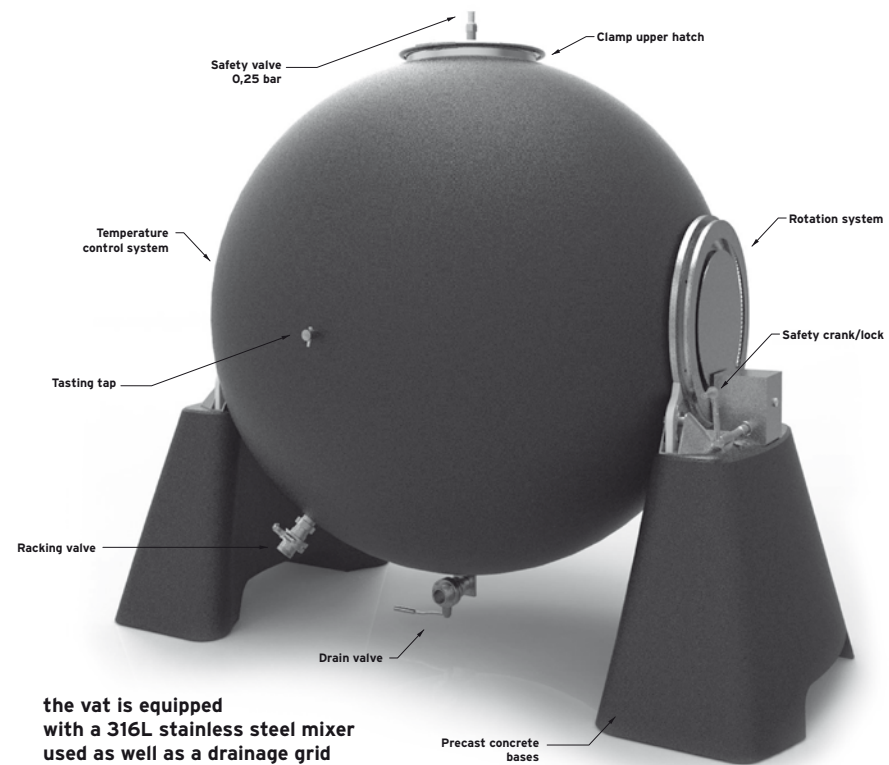
Wine finds its natural shape with Galileo!





## TECHNICAL CHARACTERISTICS

Rated capacity:	<b>400 gal</b>
Total height, base included:	6.23 ft
Width:	7.38 ft
Length:	5.45 ft
Approximate thickness:	3.15 inches
Approximate empty weight:	3,858 lbs
Approximate full weight:	7,165 lbs



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



**Galileo**

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