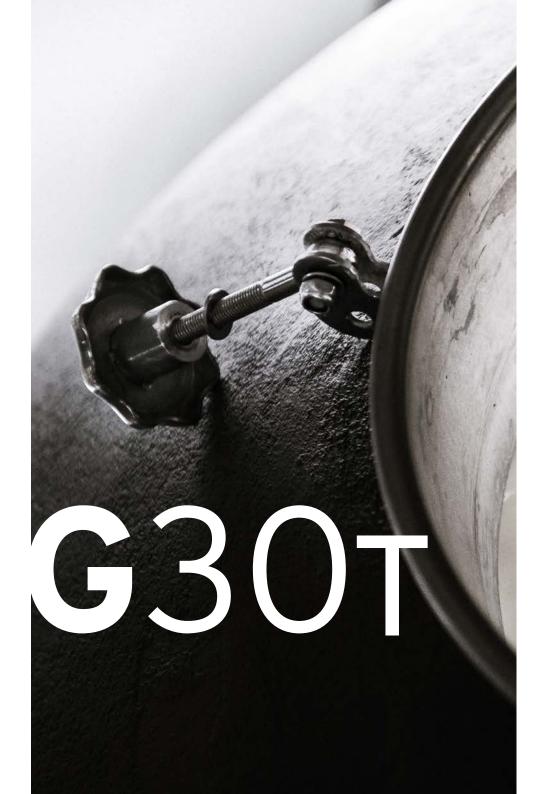


Galileo is an innovative French company specializing in the design of spherical lightweight concrete vats destined for the sustainable wine industry.

This modern concept owes its original nature to the unique composition of its raw materials and its particular shape, which emphasizes the most natural of phenomena.



AN INNOVATIVE VAT!

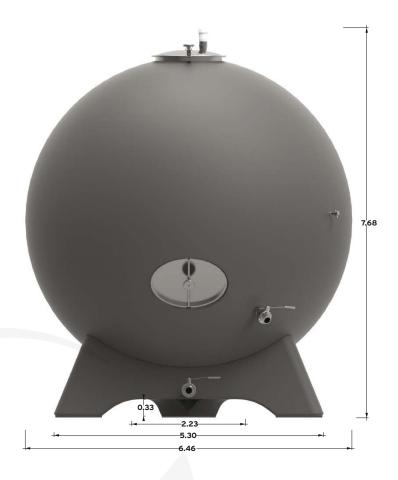
A sphere is the shape that best keeps its contents safe from external environmental influences, as it minimizes the ratio between the external surface and internal volume. This perfect natural shape aims to preserve convective motion and the energy of the grapes and the wine.

Galileo vats weigh half as much as traditional concrete containers of the same size, and their original lightweight composition provides **twice as much insulation.**

The G30T vat is equipped with a network of coils set into the concrete mass. The vat's temperature is controlled gradually without any temperature spikes, as the heat exchange surface with the wine covers the vat's entirety. Its internal temperature regulation surface is much more efficient and uniform, preventing overly extreme temperatures from coming into contact with the grapes.

Thanks to Galileo, it is not necessary to require external energy sources to control temperature rises or drops during the winemaking and the maturation processes.

Wine finds its natural shape with Galileo!



TECHNICAL CHARACTERISTICS

Rated capacity: 800 gal

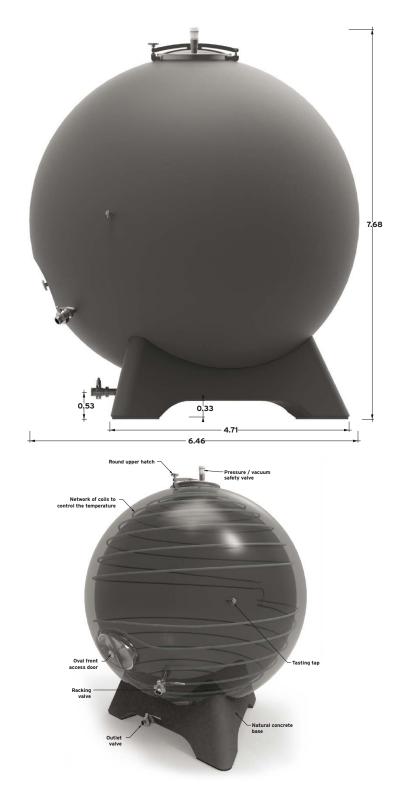
Total height, base included: 7.68 ft

Exterior diameter: 6.46 ft

Approximate thickness: 3.54 inches

Approximate empty weight: 4730 lbs

Approximate full weight: 11330 lbs





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