



**DENSIO**  
the automatic  
density meter  
adaptable to any  
type of container  
that continuously  
measures the  
density and  
temperature



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LET'S MEET UP

**Onafis**  
By My Bacchus

**CONNECTED DENSITY  
METER**



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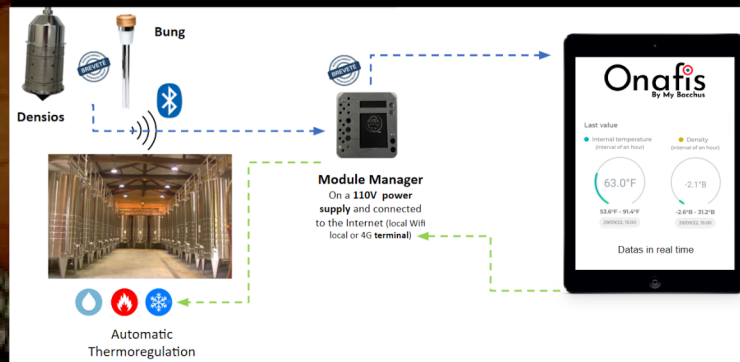
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Automated fermentation  
kinetics

- Save time on your manual readings, computer entry and plotting of kinetic curves.
- Secure your fermentations and anticipate sluggish fermentation issues from a distance.
- Start and end the day with all your densities to quickly plan upcoming operations.
- Avoid manual measurement errors and get a reliable, precise and repeatable measurement.
- Choose a measurement system without any sampling
- Follow the density evolution of the sourdough tanks, starter cultures and fortified wines.

## How does it work ?

### An automatic density meter ...



### Connected to a management interface

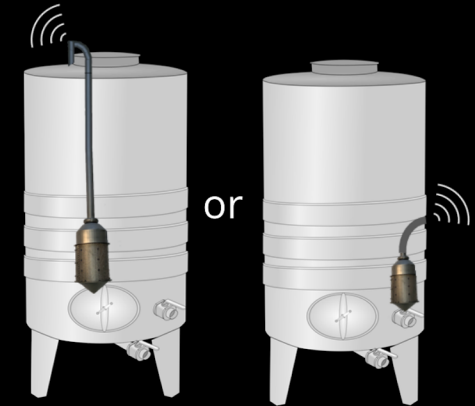
### For reliable measurements



### Densios Red Wines

Vertical integration: the pole attached to the chimney of the tank.

Lateral integration: the elbow is screwed onto an external fitting of your choice.



### Densios White and Rosé wines

Fixed with a nylon cable: the cable made of nylon is attached on the float and holds it. A hook allows attachment to the exterior wall.

Not fixed: the float is directly immersed in the container during the fermentation

