



# Oenology



As a generous muse of colours, flavours and scents, nature has always adopted genuine and original methods to protect and enhance her fruits. In line with these principles, at F2 we combine unparalleled experience and innovation to recreate traditional techniques and forms and reconstruct the most ideal environment to safeguard the products of the land. On the other hand, we leverage the most modern and effective tools to enhance the taste, aroma and quality of wine.

Faithfully drawing upon nature's work, F2 specialises in the processing of grapes following the most delicate production phases to obtain one of the best and most beloved pleasures served on our tables.



# Vinification

F2 srl is a company specialised in the design and construction of systems for winemaking and storage.

Our range of original, effective solutions is the result of a knowledgeable approach involving great attention to details, careful selection of materials and of the most ideal construction types and processing methods based on the varieties of grapes and their specific cultivation environments.

To achieve this ambitious goal, F2 combines continuous investment in research and innovation with collaboration with experienced professionals working in this sensitive sector.





## LA MARCA

An extraordinarily customisable fermenter which adapts to any environment and any volume. The vertical tank adopts a top-of-the-range remixing system, which sinks the pomace by rotating slowly. Depending on the size, the tank may have an inclined or a truncated bottom.

*(50 > 1500 hl)*



## VENETO

The geometry of this vertical fermenter is modelled around the beating heart of the product: a unique pomace mixing system designed by F2.

Thanks to its key synergy of shapes and to a thermal conditioning that involves a large part of the surface, it shares the same ambitious goals of the Montello fermenter.

*(50 > 500 hl)*

## MONTELLO

This is a standard-setting fermenter.

The flagship of this machine is the F2 pomace mixing system which, combined with its horizontal axis, guarantees extraordinary versatility, ease of use and thermal conditioning power. Created for the fermentation of red grapes, it is also suitable for cryomaceration processes like the Veneto model.

*(50 > 500 hl)*



## INVERSO

An innovative fermenter which rewrites the rules of the game!

The passion for wine, invaluable experience and research are the ingredients of this remixing system. The Inverso tank rotates on itself and constantly changes shape for soft and refined grape processing in niche and top-quality production.

*(50 > 150 hl)*



*All our products are made in certified stainless steel*



# Storage

Thanks to the immense experience gained over the years and triggered by strong dynamism and great versatility, F2 is the ideal partner for wine makers.

F2 offers expert consulting and support in the crucial design phase to shape the best proposals and define the most efficient solutions, whether for the supply of small batches of tanks or for large production facilities. Energy savings are a key objective: the attention paid to research – for several years now – has allowed us to play a leading role in the market in this sense.





# Autoclaves

Among today's wine processing techniques, one of the most harmonious ones is the production of sparkling wine according to the Martinotti-Charmat method. F2 has dedicated significant effort and expertise to equip its autoclaves with the very best solutions available on the market: mirror-polished materials for perfect washability of the surface, uncompromising cooling capacity and the most advanced thermal insulation.

The design, completely managed within F2, faithfully follows the company's principles: not to provide a simple product but to package a solution that is modeled on the customer's needs, optimizing spaces and work environments.

*(10 > 1000 hl)*

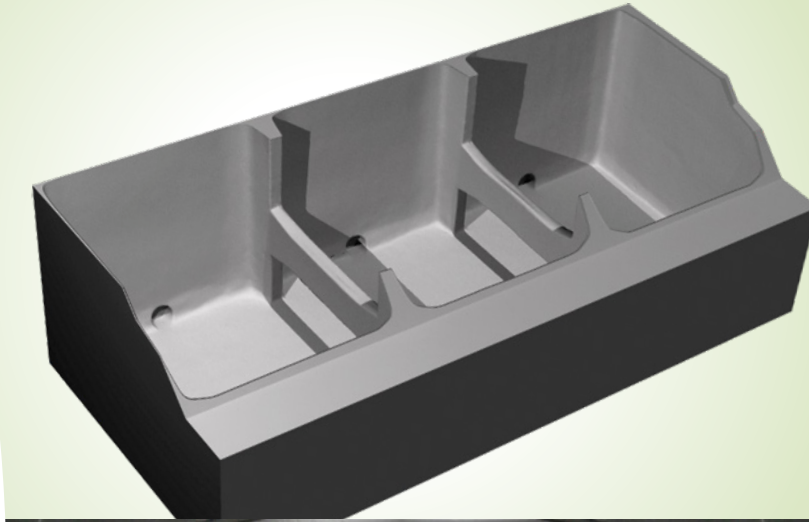


# Conversion of concrete tanks

The conversion of concrete tanks into stainless steel tanks is the result of modern processing techniques, patiently developed thanks to decades of experience in managing the difficult relationship between cement and steel.

The innovative F2 method makes it possible not only to give new life to old, disused concrete tanks through an internal stainless-steel coating, but also to enhance them with the washing and thermal conditioning systems normally found in modern storage tanks.

The result is an important improvement in hygiene and quality conditions, while ensuring the safe management of confined environments.





# Large plants

The F2 approach, based on the concepts of experimentation and flexibility, has allowed us to become a protagonist in the supply of large plants, where the tanks must be built directly on site.

The key objective is to ensure the highest standards of efficiency and quality, on par with those of in-house manufactured tanks.

Yet another important challenge where F2 has achieved a leading position in the industry, certified by the market, basing its success on the careful research and use of the most modern equipment and highly innovative manufacturing systems.

*(1500 > 20 thousand hl per tank)*



# Philosophy

Transforming the precious fruit of the vineyard into a wine of excellent quality, with a harmonious symphony of taste, aroma and scent is a challenging undertaking which involves carefully studying the properties of grapes to find the most suitable processing methods.

In a constantly evolving sector such as oenology, F2 offers technologically advanced products, always in perfect tune with the fundamental processes of nature.

From design to construction, up to the implementation phase, each product line is carefully designed to meet the most diverse customer-specific needs, both in terms of the characteristics and capacity of the tank and the type and location of the accessories.





MANUFACTURING AND SALE OF WINEMAKING AND FOOD PROCESSING SYSTEMS

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Via Giorgione, 25

31040 Trevignano (TV) - Italy

Tel. +39 0423 670213

[info@f2favotto.it](mailto:info@f2favotto.it)

**[www.f2favotto.it](http://www.f2favotto.it)**