



PROFESSIONAL DEHUMIDIFIERS FOR CELLARS

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Dehumidifiers are machines able to help the control of the humidity in the air of indoor places. These devices are particularly used in wine cellars, where the quantity of humidity in the air has a big impact on the quality of the final result of the wine.

In this text, we will have the possibility to discuss about the usage of the professional dehumidifiers in the wine cellars and about their impact on the quality of the wine.

Humidity can increase the presence of molds and bacteria, which can damage the cork stoppers and the quality of the wine.

Additionally, the excessive quantity of humidity in the air can cause the formation of molds, which can negatively affect the smell and the taste of the wine. On the other hand, if the air is too dry, the wine maturation process can be badly affected and it can cause the drying of the cork stoppers and consequently the wine oxidation.



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The use of dehumidifiers in wine cellars helps the maintenance of an ideal level of humidity in the air. The ideal level of humidity in the air goes from 50% to 70%.

The professional dehumidifiers work by eliminating the excessive humidity in the air, while reducing the possibility of bacteria and molds' growth. This means that the cork stoppers and the wine quality are protected by the excessive humidity.

Maintaining the wine cellar's air humidity to an ideal level means that the wine producers can guarantee the quality of their result. Biemmedue professional dehumidifiers are particularly important in the wine cellars because those are usually underground or semi and highly affected by the humidity. Furthermore, wine cellars have big quantities of wine barrels, which can affect the quantity of humidity in the air. The use of professional dehumidifiers helps to guarantee the maintenance and control of an ideal level of humidity for the wine maturation process of the wine.

The range of Biemmedue professional dehumidifiers is the result of an intensive designing project focused on performances, quality and reliability. High efficiency Fans and compressors, with the combination of a new advanced electric control, are the contribution to an efficient operation in terms of costs and a considerable energy savings. With the new digital display there is the possibility to choose the desired humidity value, the rest is controlled by the dehumidifier in a completely automatic system. In conclusion, the use of professional dehumidifiers in wine cellars is essential to guarantee quality in the wine.

Come to discover the Biemmedue professional dehumidifiers range!

