

Galileo: Spherical Concrete Tank

Galileo makes spherical concrete wine tanks. At the moment, there are two sizes, 1,500L (396 gallon) and 3,000L (793 gallon), available. The example I saw at UWGS was mounted on a stand, which allowed the entire tank to be rotated around its horizontal axis. In my opinion, this nifty feature should make the Galileo the perfect fermenter for delicate red varieties, like Pinot Noir, Dolcetto, Grignolino or Counoise, which are usually fermented in small lots. Personally, I'd like to try fermenting Cabernet Franc in one of these.

WHAT'S COOL: Aside from the gorgeous aesthetics, it's the little things that make these tanks cool; things like the stand that allows a single person to turn the tank over to break up the fermentation cap or to dump the cap into bins for pressing, the concrete it's made from has the thermal properties that a lot of winemakers are seeking, the temperature-control tubing that is built into the fermenter itself, or the placement of the doors, valves and spigots. I think every feature can be found on other tanks, but few tanks bring them all together into such an elegant package.

FOR MORE INFORMATION CONTACT:

Seguin Moreau Napa Cooperage (seguinmoreaunapa.com).

The Galileo website is located at galileotanks.weebly.com for those located outside North America. **WBM**



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