



naturalmisting

PROFESSIONAL MISTING AND HUMIDIFICATION SYSTEM FOR WINE CELLARS



Making production processes repeatable is a frontier in the wine industry.

Humidification systems automatically regulate the thermo-hygrometric conditions of the cellar: they improve quality and increase productivity.

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ENERGY GREEN TECHNOLOGIES



Natural Misting produces and provide humidification and misting systems for businesses, designed for an intensive use.

Technical innovation, aesthetic, environment friendliness and consumption reduction are the hallmarks that differentiate and distinguish our systems.

For information and enquiries:

naturalmisting.com
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Natural Misting natural and ecological solutions to control humidity rates in rooms

Natural Misting Humidification systems are an effective, environmentally friendly and organic solution to humidify the air and maintain a constant and optimal humidity level.

Depending on the type of wine, the temperature and the rate of hygrometry vary. The right mix of these two factors brings quality and better structure to the wine.

In the barrel-ageing phase, part of the content evaporates through the wood which, as a hygroscopic material, tends to release the internal moisture to the outside. In the bottle-ageing phase the wine also evaporates through the corks.

Controlling the thermo-hygrometric conditions of the premises by humidifying the ambient air, saturating it to 75-80%, is therefore one of the essential factors in obtaining a product with homogeneous characteristics from each barrel and limiting evaporation.

Natural Misting high-pressure or ultrasonic systems atomise water from the water mains, producing an extremely fine mist that humidifies rooms and optimises water consumption.



Easy to use, **Natural Misting** systems are installed in a short time: all you need is a power socket and a hydraulic connection.