

Avoid wine spoilage with in-house wine testing— an investment for quality

For effective control of the vinification process, it is highly recommended to carry out all necessary wet chemical analyses through an in-house laboratory with an easy-to-use system, so that oenologists can make rapid and timely decisions.

Five reasons to consider in-house wine testing

Rapid turn-around

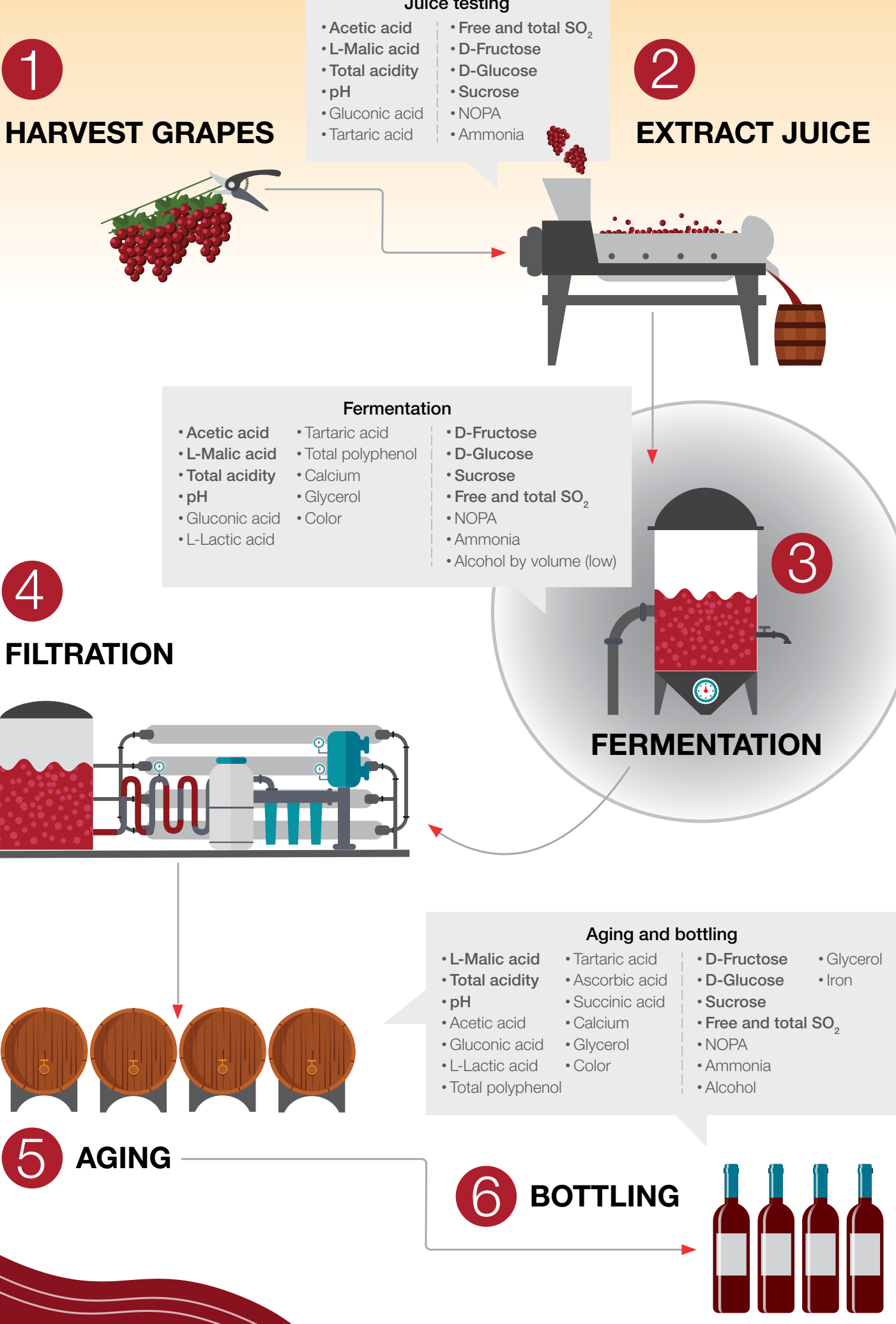
Cost savings

Versatility and flexibility

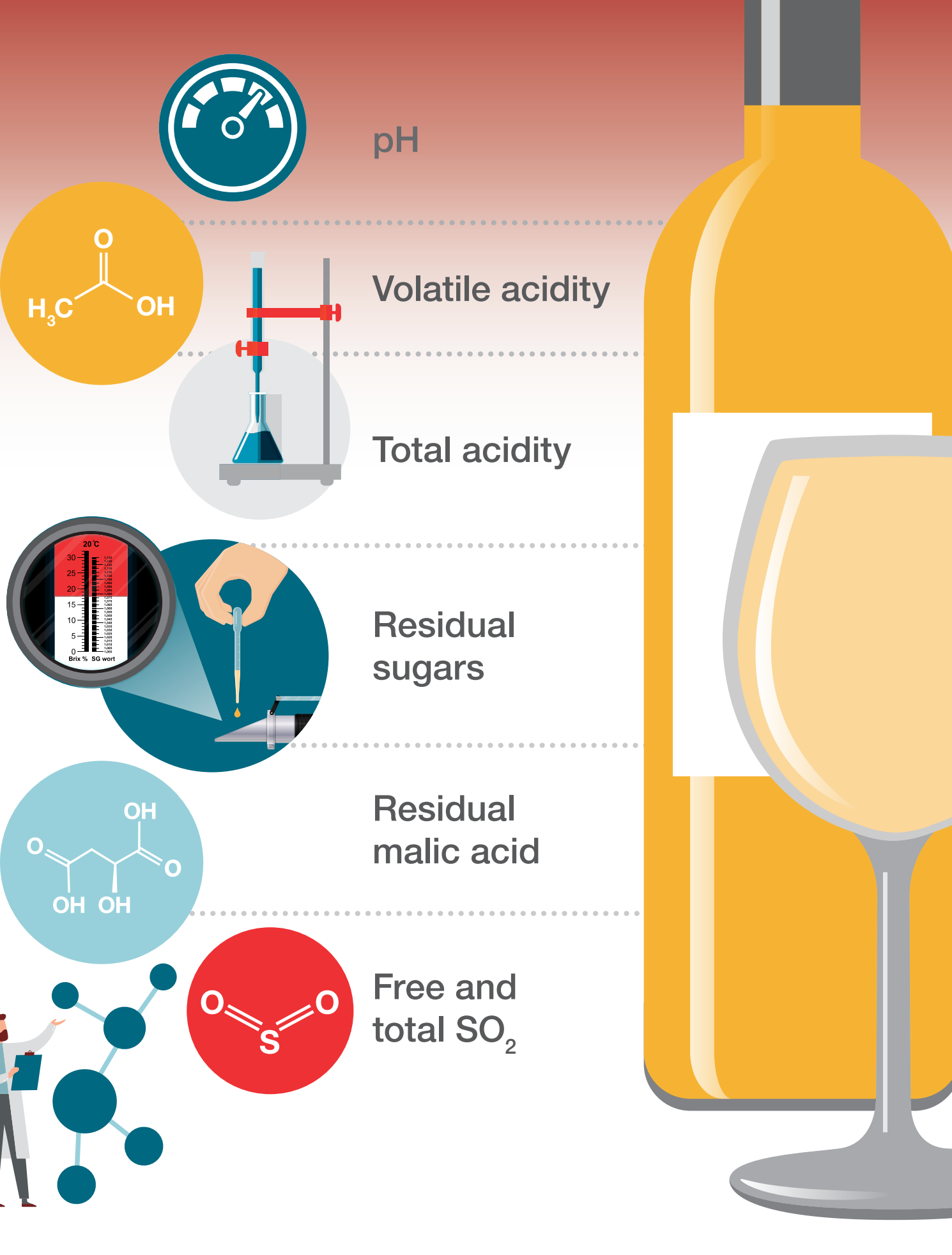
Quality assurance

Market share and profitability

Six important wine testing parameters— from harvesting to bottling

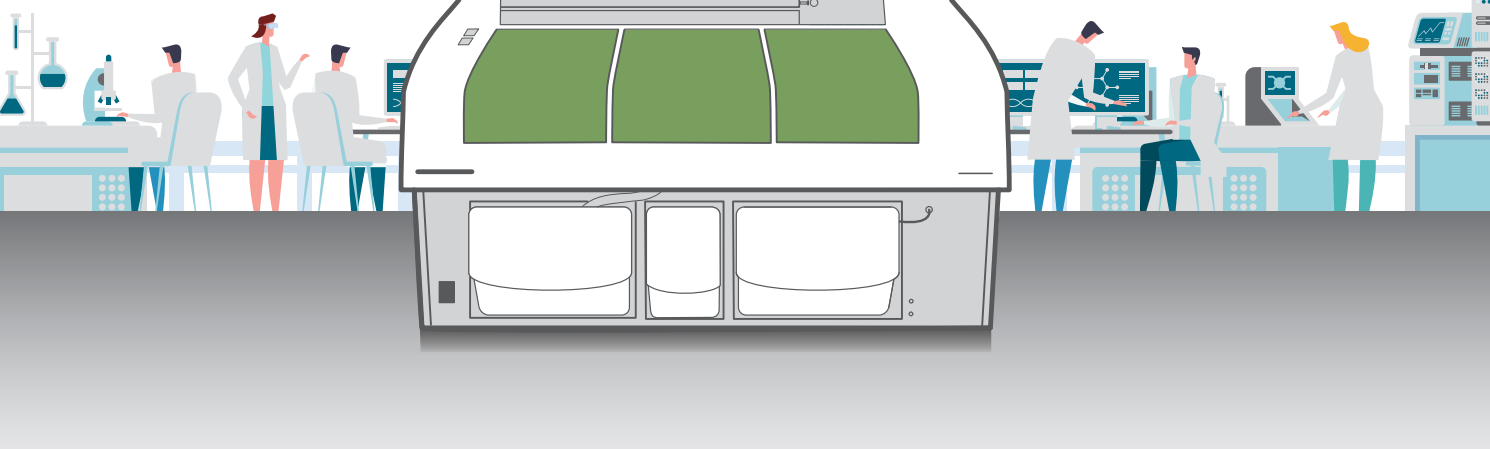


Top six wine spoiling chemical parameters



Solution: In-house testing— consistent quality

Thermo Scientific™ Gallery™ discrete analyzers make wine analysis easy in enology labs and reduce cost per analysis considerably. A smart investment to perform in-house quality control from juice to wine.



Find out more at thermofisher.com/discreteanalysis