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Wine Industry’s Future on Display in Milan

The 30th Edition of SIMEI to Feature Cutting-Edge Technology and Eco-Friendly Practices

Thursday, November 7, 2024



Next week, from November 12 to 15, Milan will become the center of the global wine industry with the SIMEI (International Enological and Bottling Equipment Exhibition) taking place at Fiera Milano Rho. This marks the 30th edition of this prominent international event focused on winemaking and bottling technology. In anticipation of the exhibition, the winners of the "Lucio Mastroberardino" Innovation Challenge have

been announced, celebrating cutting-edge technological advancements across the wine and beverage supply chain.

The sector, valued at nearly 2.5 billion euros in exports and boasting a trade surplus exceeding 2.1 billion euros, continues to thrive with a focus on resource optimization and process efficiency. This year's edition of SIMEI showcases innovations aimed at striking a balance between efficiency and environmental sustainability. The industry's efforts are propelled by research into new materials and the integration of artificial intelligence, in response to evolving market demands and a stronger commitment to eco-friendly practices.

The Technology Innovation Award category highlights advancements that embody cutting-edge progress in the industry. Among the winners is Bucher Vaslin for their Flavy X-Treme 3 in 1, an environmentally-friendly filter for treating wine and lees. Enomeccanica Bosio's Active Flow, an automated system for filtering high-concentration liquids, also stands out. Gamba has developed La Semplice, a mobile unit for cleaning the interiors of tanks, while Parsec's EVO2-FERM device optimizes nutrient management during fermentation. Puleo has been recognized for Prexa Infinity, a pneumatic press that integrates nitrogen production for processing under an inert atmosphere. Other honorees include P.E. Labellers for TelescoPE, an AI-driven data processing system for labeling machines, and Omnia Technologies for HMI i-Get, a human-machine interface that enhances operational efficiency.



The Green Innovation Award celebrates projects that reinforce environmental responsibility, especially in packaging and closures. Amcor Capsules received accolades for STELVIN® Goes Greener, a screw cap made from recycled aluminum, and Essentielle, a plastic-free closure primarily composed of aluminum and paper. Crealis was honored for Symbiosis, a capsule made mostly from paper and aluminum, entirely free from plastic. Vinventions' Nomacorc Ocean, crafted from recycled ocean plastic, also received recognition. Additional noteworthy technologies include the Recycling Gas System from Bertolaso and Omnia Technologies, which recovers technical gases during bottling, and Frilli's Low Emissions Distillery, a steam generator that reduces energy consumption.

The New Technology category featured groundbreaking solutions. Cork Supply's X100 uses artificial intelligence to measure oxygen transfer in corks. Defranceschi presented Barrique Bottoms, ceramic barrel bases that use induction heat to prevent off-flavors from untoasted bottoms. FOSS Italia's WineScan™ 3 SO2 is a rapid multi-parameter analysis platform. Gai Machines' Filling valve 206, designed for liquid foods like wine and spirits, also earned accolades. HTS Enologia developed AVAFERM® Spark for

managing fermentation nutrition and oxygen supply, while JU.CLA.S. introduced AromaLoc®, a system to minimize the loss of aromatic compounds. Permeare's Libero beverage and Libero wine use semi-permeable membranes for alcohol reduction, while PMH Vinicole's Heli-X® pump preserves grape integrity. Siprem International was awarded for ALcryo Vortex 10, a continuous de-stemmed grape cooling system. Vinventions presented WQS Nomasense O2, a connected oxygen management system for winemaking, and Win&Tech's Win&Fit, an automatic tool for measuring wine filterability.

The SIMEI 2024 opening ceremony will take place on November 12 at 11:30 a.m. in the conference hall of Pavilion 2, where the awards will be presented. The event promises to be an essential showcase of how new technologies are shaping a more efficient and sustainable future for the wine industry.