



*Concrete Wine Vats*

Capacity HL	Diameter cm.	Height cm.	Weight tons
12 B	135	175	1,9
14 B	135	200	2,1
15 B	135	220	2,3
16	160	200	3,6
18 B	160	200	3,6
20	160	235	4,0
22 B	160	235	4,0
21	160	250	4,2
23 B	160	250	4,2
23	160	285	4,4
26 B	160	285	4,4
31	205	215	5,3
37	205	250	5,8
41	205	270	6,1
41 B	205	250	5,5
45	205	300	6,5
45 B	205	270	5,8
47	225	250	7,0
48,5	205	325	6,8
49 B	205	300	6,3
51	205	350	7,0
51,5	235	250	7,5
52,50 B	205	350	6,7
55 B	205	325	6,6
57	225	300	8,0
61	250	250	7,5
62,5	235	300	8,0
65,5	225	350	9,0
72,5	235	350	9,3
75	250	300	8,5
81	250	325	9,0
86	250	350	9,7
96	250	400	10,5

B = ROUNDED BOTTOM



### TRUNCATED CONE-SHAPED VAT

Tulipe presents itself as a concrete 'monolith' whose shape is reminiscent of a goblet. The design is elegant and refined to combine technical and aesthetic requirements.

A studied and original shape that increases the effectiveness of pumping over, delestages and all the processes that take place during vinification.

All versions can be fitted with a thermoregulation system using digitally controlled probes.





## CONVEX TRUNCATED PYRAMID-SHAPED VAT

Atlas combines form and function, allowing oenologists and producers to highlight the special features of wine and its 'Terroir' of origin.

The design has been studied to guarantee high performance during fermentation, maturation and wine storage, practicality of use and cutting-edge aesthetics.

All versions can be equipped with a thermoregulation system using digitally controlled probes.

Capacity HL	Depth cm.	Width cm.	H cm.	Weight tons
40	199	199	263	7,1
50	219	219	257	8,1
60	219	219	305	9,1





TRUNCATED PYRAMID-SHAPED VAT

Elegance is the natural evolution of Quadra allowing, in addition to optimal space management, customised designs and superior fermentation performances.

All versions can be equipped with a thermoregulator system with the aid of digitally controlled probes.



\*H - (excluding support blocks)

Capacity HL	Basement Size cm.	Ceiling Dimensions cm.	H cm.	Weight tons
10	140 x 140	100 x 100	150	2,3
15	165 x 165	115 x 115	140	2,8
20	180 x 180	100 x 100	180	3,0
25	185 x 185	115 x 115	185	3,5
30	190 x 190	120 x 120	200	4,0
35	200 x 200	125 x 125	200	4,5
40	215 x 215	130 x 130	215	5,0
45	220 x 220	135 x 135	220	5,5
50	225 x 225	140 x 140	220	6,0
55	230 x 230	145 x 145	230	6,5
60	240 x 240	150 x 150	235	7,0
65	240 x 240	155 x 155	240	7,5
70	250 x 250	160 x 160	235	8,0
80	245 x 245	165 x 165	250	9,0
100	245 x 275	200 x 225	250	11,0
100	270 x 270	200 x 200	250	11,0
120	245 x 325	200 x 275	250	13,2

THE MEASURES LISTED IN THE TABLE ARE INDICATIVE





PARALLELEPIPED VAT

Quadra was born from the need to optimise winefication space by adapting to the specifications of each wine cellar.

Whatever the requirements, structures and available space, Nico Velo is able to realise the ideal shape and ideal dimensions for your concrete Vat.

All versions can be equipped with a thermoregulator with the aid of digitally controlled probes.

*H - (excluding support blocks)				
Capacity HL	Depth cm.	Width cm.	H cm.	Weight tons
5	81	75	150	0,8
10	122	93	150	1,5
15	150	126	135	2,5
20	150	126	170	2,8
25	150	126	205	3,2
30	150	126	240	3,5
30	236	131	150	4,2
35	236	131	175	4,5
40	236	131	210	5,5
45	236	131	230	5,9
50	236	131	250	6,3
50	225	200	170	6,0
60	225	200	200	6,5
65	225	200	210	6,8
75	225	200	240	7,5
75	225	240	200	7,5
80	225	200	250	7,7
80	225	240	210	7,7
90	325	200	200	8,8
100	225	240	250	9,0
100	325	200	210	9,0
115	325	240	200	9,8
120	325	200	250	10,0
120	325	240	210	10,0
150	325	240	250	11,5
165	408	230	230	13,5
175	408	230	250	14,0
200	408	230	280	15,0
225	560	230	230	17,5
245	560	230	250	18,5
280	560	230	280	19,5
300	560	230	300	21,0



## CYLINDRICAL VAT

This vat reflects the shape of traditional wine-making 'barrels'. The design stems from the need to maximise storage capacity in the cellar.

In addition, the absence of corners facilitates cleaning during the fermentation and maturation phase of the wine.

All versions can be equipped with a thermoregulator with the aid of digitally controlled probes.

### Cylindrical Vertical Vats

Capacity HL	Diameter cm.	Tank Height cm. (including 40 cm. H. base)	Weight tons
19	158	200	3,4
26	158	250	3,9
33	158	300	4,6

### Cylindrical Vats (with floating lid)

Capacity HL	Diameter cm.	Tank Height cm. (excluding the base)	Weight tons
25	158	190	3,5
29	158	220	3,9
36	158	280	4,6



For 80 years Nico Velo has had a long and prestigious tradition in the production of concrete wine Vats.

Our strengths are:

- A wide range of products and accessories
- Long-lasting quality and design
- Integrated temperature control with the aid of digitally controlled probes
- Integrated interior lighting
- Customised designs



NICOVELO S.p.A. was founded in 1943 in Fontaniva in the province of Padua as an artisan company in the housing sector. In the years that followed, it first undertook the production of cement tanks for water and wine collection and then, among the first in Italy, the production of precast pre-stressed elements for industrial and commercial construction. Since the early years it has always stood out for its innovative ideas and the high technological content of its cement products. In the field of concrete wine vats, in 2005 the company developed and patented the world's first integrated temperature control system for wine. The international breakthrough came in 2009 when the company realised, for a prestigious French winery, a series of Monolithic Vats with sinuous and elegant lines where quality, technology and design come together for the first time. In the same years, the company introduces, after years of studies and tests, a new plaster made of cement material as an alternative to epoxy resin as an internal coating for the Tini, in line with the new ecological trends, thus enabling the peculiar characteristics of cement wine vats to be amplified and fully exploited.

From that moment on, NICO VELO became synonymous worldwide with high-end Cement Vats for wine. In 2012 the Tuliipe was born, an iconic product that is still a Best Seller today in its different colours. Today, the company presents a wide range of concrete wine vats to meet every need in the wine industry. Production is located in the Carmignano di Brenta plant and occupies 8,000 square metres of dedicated production area.



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