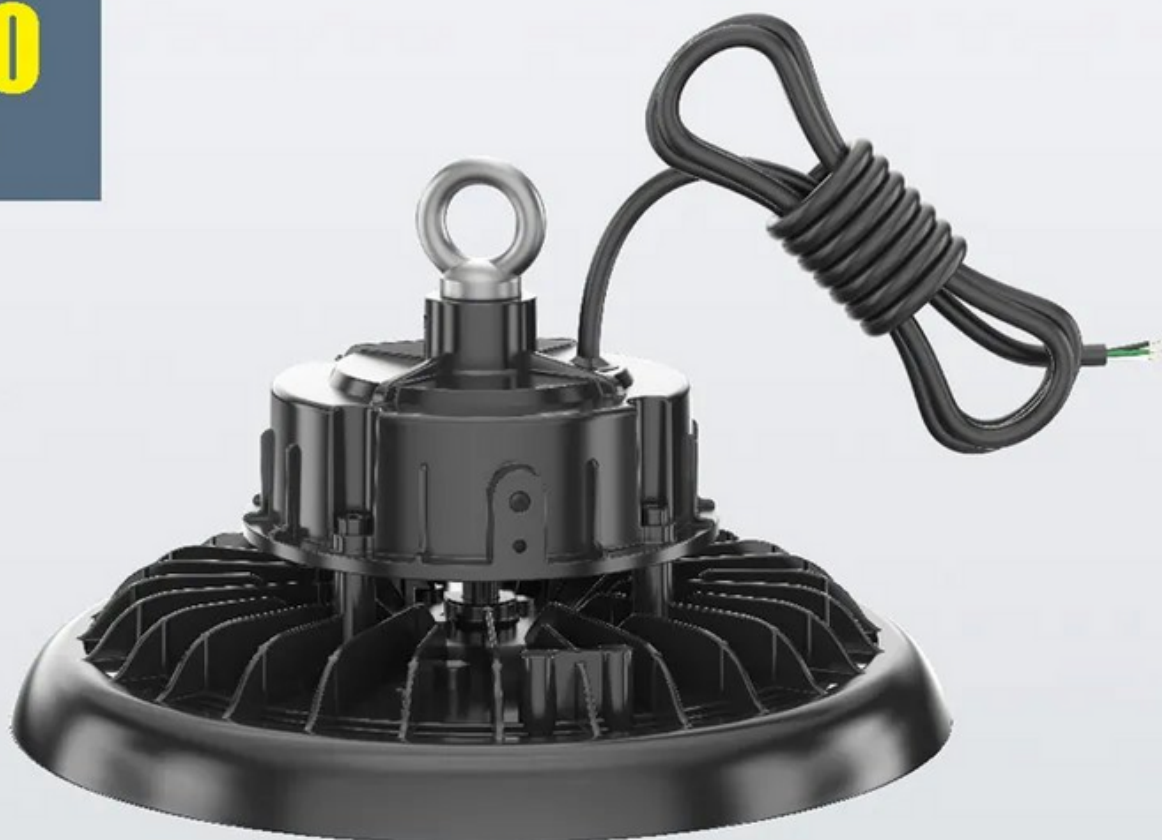


590
nm



At the beginning of the 20th century, light had been verified that can present organoleptic risks to our wines. UV is not the only cause of deviations, certain wavelengths in the visible are harmful to our wines, especially in the lower spectrum (blue cyan). Even short light exposures have a cumulative effect on the appearance of the taste. Our Cellar light with a narrow spectrum and centered on 590 nm, is the most protective and ideal solution for this application.



60LM/W

Osram led and Sosen driver are
used to guarantee performance



Qualità
LIGHTING SOLUTIONS

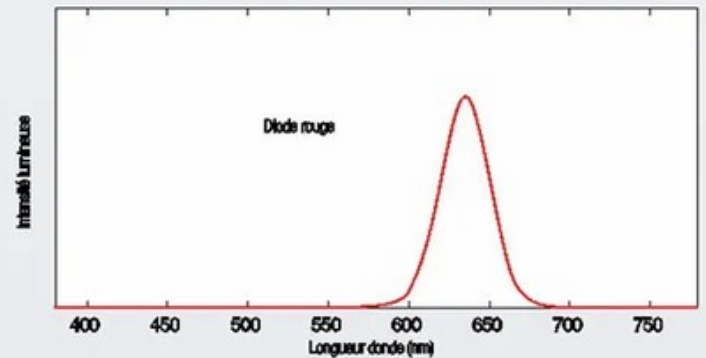
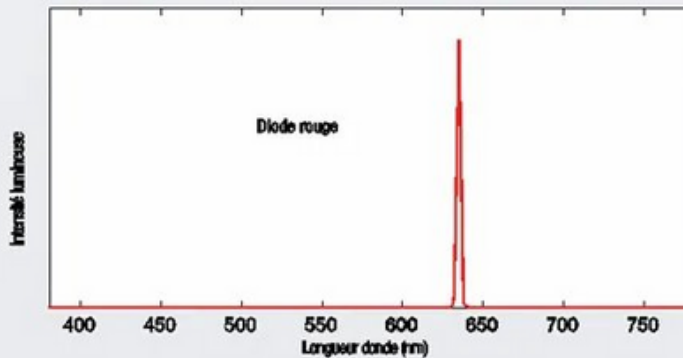


Elegence

At the beginning of the 20th century, light had been verified that can present organoleptic risks to our wines. Even short light exposures have a cumulative effect on the appearance of the taste. Our Cellar light with a narrow spectrum and centered on 590 nm, is the most protective and ideal solution for this application.

WINE CELLAR

As proof, a test carried out with two lamps both with a spectrum whose maximum peak is located at 590 nm, but with different emission spectra as shown in Figure below. The left doesn't change the wine, while the right causes deviations.



No deviation



Big deviation

WINE CELLAR



In the cellar storage areas, lighting should be as protective as possible. The emission spectrum to choose is therefore a narrow spectrum and centered on 590 nm. But this choice should not be made on the visual rendering of the lighting. Our Celler light has perfect light emission spectrum, which protects the taste of wine.

