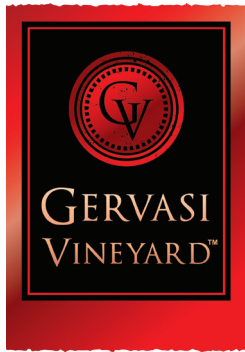


Gervasi Vineyard



KEY FACTS

Customer

- Gervasi Vineyard

Location

- Canton, Ohio

Wine Production

- 9,000 cases of wine produced annually.
- 100 barrels onsite, part of the vineyard's barrel program.

Equipment

- Titrator (HI901)

Equipped methods including:

- Titratable Acidity
- Free SO₂ (Ripper)[Sulfur Dioxide]
- Total SO₂ (Ripper)
- Free SO₂ (AO)
- Total SO₂ (AO)
- Volatile Acidity
- YAN (Formol Number)

A Family-Owned Vineyard & Resort Destination

Gervasi Vineyard owner Ted Swaldo and his family trace their roots straight to Italy. Inspired by Grandma Gervasi's (maiden name) traditional Italian ways and cooking, their Tuscan-inspired dream became a reality, and today their vision continues to grow and evolve. Gervasi Vineyard began in 2009 after owner, Ted Swaldo retired as CEO at ASC Industries, Inc. in North Canton, OH. He played a key role in the development of the winery production facility. Ted's son, Scott Swaldo, currently oversees all operations and development. Approaching their 10 year anniversary, Gervasi Vineyard is a destination winery resort that truly provides each guest with a memorable, world-class experience.

An Essential Wine Analysis Tool

There are over 20 different wines that are created in this state-of-the-art wine facility. To ensure a high-quality final product every time, the wine experts at Gervasi Vineyard perform wine analysis testing on a regular basis using Hanna Instruments' Automatic Titrator.

Gervasi Vineyard relies on Hanna's Automatic Titrator for a variety of tests and critical checkpoints throughout the entire wine production process. The titrator is most frequently used to routinely check Free SO₂ levels each month for wine that is in storage. Another important test that the titrator is used for is verifying SO₂ levels, this test is used as a final check to help get the wine ready for bottling. In addition, Gervasi Vineyard also runs several other required titration tests during the wine production process including pH, TA, YAN, Volatile Acidity and Total SO₂.

Hanna Instruments' Solution

Gervasi Vineyard's team of wine experts depend on Hanna's Automatic Titrator for wine analysis testing. The ability to automate these critical tests is not only a huge time-saver for the vineyard, but it also allows the wine lab technician to run a titration on the titrator and prepare samples from the next wine tank simultaneously. Hanna's Automatic Titrator also helps to ensure that each test is performed the same way each time, producing consistent, high quality results.

Gervasi Vineyard has been using Hanna Instruments' Automatic Titrator for many years and this piece of equipment is still an integral part of their wine production process today.

