



ever

enological solutions since 1973

Quick presentation of EVER srl, present in the wine industry since more 40 years.

There will be briefly described the:

- History
- Actual profile
- solutions and products

SOME HISTORICAL NOTES

EVER s.r.l. TODAY

EVER'S PRODUCTS

→ 1973

Winemaker Giuseppe Veneziano founds EVER in the city of Treviso. The entrepreneurial spirit and his technical competence achieved are the reason of a constant success.

→ YEARS nineties

His son Paolo, also a certified winemaker, starts a growth strategy both domestic and international.

→ 1993:

New headquarter and warehouses in Pramaggiore (VENICE), with a deposit suitable for 249 t of sulfur dioxide.



→ 2000:

Widening with new space: 2.500 m² covered building, which has been added to the 1.500 m² already present, on a total area of 10.000 m².

3- Collaboration

→2003:

→Staff improvement (from technical, logistic and commercial areas)

→Start of collaboration of the internal R&D with **Università degli Studi di Udine** and **Univeristà degli Studi di Padova**, and, for quality control, with **Lab. Michelet** (independent lab) and **Fondazione Edmund Mach**.



→First presence at SIMEI – Milano with this brand:



Growth of **products' range** and **equipments**, for the all vinification process, to offer qualified solutions to the wineries, joining experiences.

→2006:

29th of May: Ever srl **achieved** the quality certification **ISO 9001-2000**



→2008:

The modernization proceeding found its success with fusion of **Ever srl** and **Intec srl**, which was a company recognized by its innovations and in biotechnologies. With this projects, **EVERINTEC** brand was established, aiming at being acknowledged as **leader in the market** for service, competence and quality, presenting a range of products that is the best of what developed in years, in cooperation with Universities and Research Centers



→2012:

EVER srl resulted as one of **168 best companies** (of 4.475 companies analized) of Veneto Region, in term of performances and growth.

→2014:

Start to be in compliance with **Organic European Standard**

→2015:

launching of **new brand:**



7.500 m² of covered area, in a 15.000 m² total area, are dedicated to: production, stock, R&D, offices and logistic.

SOME HISTORICAL NOTES

EVER s.r.l. TODAY

EVER'S PRODUCTS

- 2014 turnover: 26 Million €
- Employees: **67 persons**, plus all the sales networks in Italy
- 3 Branch companies in the World: **EVER BRASIL, EVER Trade (Slovakia), EVER Deutschland GmbH (Germany)**
- Partner Companies in **12 Countries**;
- A Company for Research and Development in Biotechnologies:



- Enviromental policy: **more than 50%** of total production in the Pramaggiore establishment (VE) is obtained with electricity from new generation solar cells.

SOME HISTORICAL NOTES

EVER s.r.l. TODAY

EVER'S PRODUCTS

MYCOFERM®

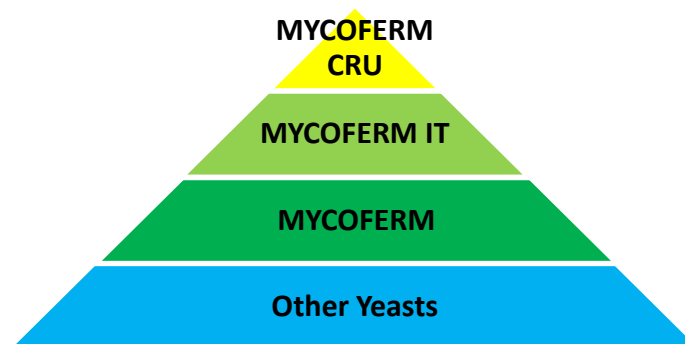
All the **MYCOFERM** yeasts are certified from **CSQA** Institute.

That **MYCOFERM** is in compliance with technical specifications with more parameters and higher quality values than which are foundable in **OIV** declaration.



→ **Double** alive and viable yeast population, 2×10^9 of live cells (OIV= 1×10^9)

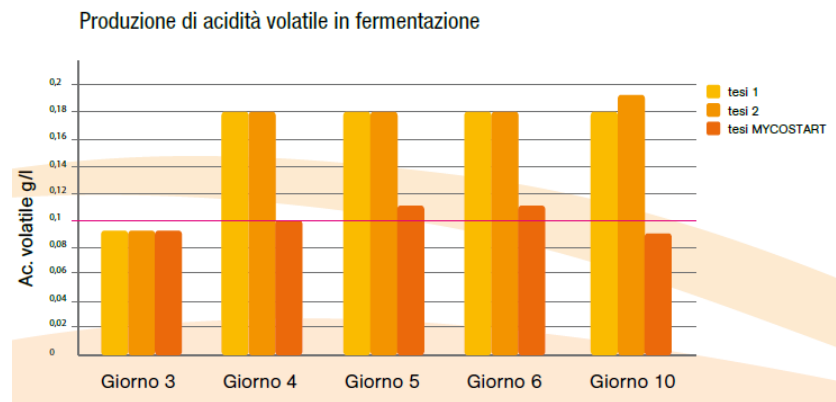
→ Presence of different cells (bacterias and other yeasts): **10 time less** than OIV limits.



CREAFERM

With *Complex (CREAFERM)* and *Inorganics* Nutrients, the EVER latest innovation is the new **MYCOSTART** protocol.

→ Studied for the yeasts reactivation phase, it has been developed to increase the resistance and to stimulate the gemmating phase of the Selected Yeasts, in order to exalts yeasts qualities and characteristics avoiding any fermentation problem.



Wide ranges of **Tannins and Biological improvers**, from fermentation to pre-bottling phases.

The logo for POLISAC, featuring the word "POLISAC" in white uppercase letters on an orange rectangular background, with a registered trademark symbol (®) to the upper right.

POLISAC line, present in the market since many years, is always improved offering a complete range of biological improvers.

Besides these, **EVER's** tannins are recognized for their qualities and individual characters.

TANNALLIER family is the best manifestation of quality offered in winemaking.

The logo for TANNALLIER, featuring the word "TANNALLIER" in orange uppercase letters on a light gray rectangular background.

EVER srl launched **BLUE line**; first applications are **BLUE TANN and BLUE TANN pro**: “helping-tannins” to keep in control the Malo-Lactic Fermentations.

Coming from an innovative production system, they are able to prevent and contrast MLF, in a natural, practical and sustainable way.



The proper Fining is becoming one of the most important aspect for the wine balance and its shelf life; EVER srl supports the winemaker with a complete and ALLERGEN FREE range: **EVERCLAR** family. For a perfect flottation and for the fining enhancement we propose **ENOLMIX**, a patented flotation device.

The logo for everclar, featuring the word "everclar" in a lowercase, sans-serif font. The "ever" part is in a light green color, and the "clar" part is in a darker green color.The logo for enolmix, featuring the word "enolmix" in a lowercase, sans-serif font. The "en" part is in black, the "o" is a solid pink circle, and the "lmix" part is in black.

Strong of its experience, *R&D Department* has developed fining agents for olfactive cleanliness (**volatil phenols, mouldy notes, reduction..**) and it has designed a device to check and verify the problems related to the “Light Strike”.

The logo for LIGHT 7 STRESS, featuring the words "LIGHT" and "STRESS" in a bold, uppercase, sans-serif font. The number "7" is in a red color and is stylized with a vertical line through it.

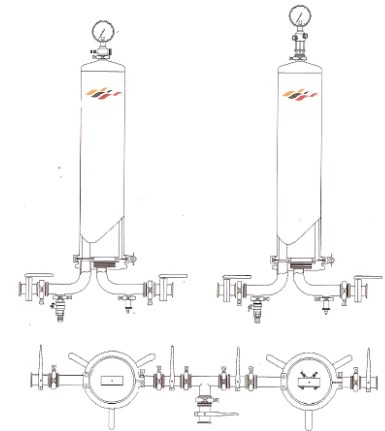
Filtration process is a separation technique aiming to obtain chemical, physical and microbiological stability of the filtrate.

Filtering without stressing and impoverishing the original product is possible with the line of **IMMER Filter-sheets** and lenticular modules **IMMER DISCS**.



Immer[®]

Thanks to our experience in filtration, we propose customized **micro-filtration lines**, including the **proper filtration media (cartridges)**



After many years of direct experiences in wineries, **EVER srl** developed **FILTRA-CHECK**, an innovative and portable device for the automatic analysis of the Filterability Index, to perform an Integrity Test and to evaluate the total filterable volume of a liquid, in consideration of the own filtration line.



Blue TANN

organic
for ever 

EVERZYM[®]

TANNALLIER

Immer[®]

POLISAC[®]

STABTAR

Vin O₂

For more information, please consult our web-site

www.ever.it

Thank you for your kind attention

Contacts:

EVER s.r.l.

info@ever.it

Tel.: +39 0421 200455

Export Department

Mr. Emanuele Bartolucci

Mr. Andrea Montagner