

## Wine Card & Software

customized wine cards,  
cumulative and deductive.



enosoft

Enomatic® systems are famed throughout the world, thanks to the way they make it possible to serve wine with Wine Cards.

Wine Cards allow customers to serve themselves, and therefore personally choose which wines to taste, in perfect freedom.

Through the "enosoft" software enomatic® has developed, it is possible to create the cards used to distribute the wines, set special functions, and monitor and manage

all of the wines installed, thus obtaining information in real time on consumption and all the portions served.

Enosoft can be integrated with a wide variety of third party management programs.

Enomatic's systems can be enabled using various identification technologies, for example smart chip card and RFID card readers, bar code readers, fingerprint readers, and magnetic card readers.

enjoy *the wine!*



A fun way to discover what one likes, approaching an ample selection of bottles one-by-one.



## Increase profits with enomatic®

- ✦ **A secure investment:** Our clients find that the purchase of an enomatic® system pays for itself within a year.
- ✦ **Being able to "taste before buying:"** Clients are more likely to buy because they experience the wine.
- ✦ **Better returns from the bottle:** Sale by the glass yields higher profits than the sale of whole bottles.
- ✦ **Elimination of waste:** All the wine in the bottle is consumed. Electronic portion control guarantees that the required number of glasses will be served.
- ✦ **Attractive presentation:** Enomatic® systems are an attractive way of bringing focus and attention to promote the sale of wine.
- ✦ **Cellar turnover:** It is possible to offer high quality bottles, thus increasing the turnover of wines in the cellar.
- ✦ **A significant image dividend,** thanks to the service offered to the clientele.

More than **6000** stores in the world profit from using the enomatic systems.

Distributed in over **70** different countries worldwide through a total of **50** dealers.

**3** different lines and **14** models are available to meet your requirements.

More than **5 million** bottles, **35 million** glasses of wine are served in a single year through the enomatic systems.

enomatic®  
wine serving systems

DESIGNED AND MANUFACTURED IN ITALY



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enomatic®  
wine serving systems



## The Company

Enomatic® is the **world leader** in technologies for serving wine by the glass, and sets the standard for the *wine business and hospitality solutions* fields.

Enomatic® has developed systems unparalleled in design, technology and quality that serve wine while preserving the

organoleptic characteristics that make it so prized.

Thanks to the displacement of the wine with food-grade inert gas such as Nitrogen or Argon, the characteristics of the wine in the bottle remain perfectly maintained for up to **four weeks**, as if the bottle had just been opened.

Enomatic's technology springs from the heart of Tuscany, an area of world renowned wines.



*making wine is an art,  
serving it a science.*

- Makes it possible for anyone to drink **great wines at affordable prices.**
- Enables consumers to drink **smaller volumes of better quality** wines.
- Allows consumers to **discover their tastes and select wines knowledgeably.**
- Contributes to the **spread of wine culture** throughout the world.

...enomatic® has made these points its **Mission.**



### enoline smart



Compact, economic and easy to use. A 4-bottle system, refrigerated or supercool, for the back bar.

### enoline classic



A historic model, and extremely versatile. 4 and 8-bottle systems, refrigerated or at room temperature, back bar or self-service.

### enoline elite



The latest technology, and elegant, modern design. 4 and 8-bottle systems, two refrigerated temperature settings and room temperature, back bar or self-service. Available in different colours and finishings.

### FLÛTE



The first system developed to preserve and serve "bubbles by the glass." Highly technological, enticing design, great visual impact. 4-bottle refrigerated system with wine card.

### enoellipse classic



Terrific visual impact, adding a unique, original touch to the setting. Semi-circular 16-bottle system, at room temperature, back bar or self-service.



### enomove elite



A mobile tasting cart that is ideal for restaurants, show rooms, and catered events. Wheel-mounted 8-bottle system, two refrigerated temperature settings, can be equipped with wine cards.



### enoround elite



An attractive "Tasting Island" with great visual appeal. Circular system with 16 bottles, two refrigerated temperature settings and room temperature, self-service.



### enomodule elite



Built in or wall mounted, to make an infinite line of bottles. 4 and 8-bottle systems at room temperature, back bar or self-service.



more info available on: [www.enomatic.com](http://www.enomatic.com)

## NORTHPOLE



Functional and brandable, drawing attention and stimulating curiosity. 4-bottle very low temperature systems, either back bar or self-service (with wine cards).



## notonlywine enomatic®

### SPIRIT



Elegant and practical developed to add flair to cigar rooms and corner bars. 4-bottle room temperature system, for the back bar.

