Wine Card & Software

customized wine cards,





Enomatic® systems are famed throughout all of the wines installed, thus obtaining possible to serve wine with Wine Cards. and all the portions served.

Wine Cards allow customers to serve Enosoft can be integrated with a wide themselves, and therefore personally variety of third party management choose which wines to taste, in perfect programs.

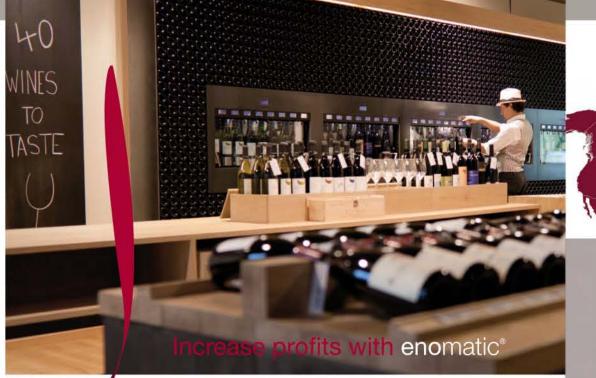
has developed, it is possible to create the example smart chip card and RFID card cards used to distribute the wines, set readers, bar code readers, fingerprint special functions, and monitor and manage readers, and magnetic card readers.



the world, thanks to the way they make it information in real time on consumption

Enomatic's systems can be enabled using Through the "enosoft" software enomatic various identification technologies, for





- 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
- 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.





DESIGNED AND MANUFACTURED IN ITALY



tel (+39) 055 8547272 fax (+39) 055 8547488 info@enomatic.it

enomatic EXCLUSIVELY RECOMMENDS



The Company

Enomatic® is the world leader in organoleptic characteristics that make it technologies for serving wine by the glass, so prized. and sets the standard for the wine business and hospitality solutions fields.

Enomatic* has developed systems the bottle remain perfectly maintained for unparalleled in design, technology and up to four weeks, as if the bottle had just quality that serve wine while preserving the been opened.

Thanks to the displacement of the wine

with food-grade inert gas such as Nitrogen or Argon, the characteristics of the wine in

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



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.

BARS / RESTAURANTS / RETAIL WINE STORES / HOTELS / WINERIES / DISTRIBUTORS / WINE METORTERS / CLUBS / GALLE / YACHTING / CASHO' / CATERERS / SHOWROMS / AIRLINES / MANAGEMENT / CRUISE LINES / PRIVATE /

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 élite





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





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



enomove élite



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 élite



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





enomodule élite

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.



NORTH-POLE







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





