

# A REPORT ON ONE DAY INDUSTRIAL VISIT

Uttamrao patil, Arts and science College, Dahiwel.  
Tal- Sakri, Dist- Dhule. (Maharashtra)

**Department:-Chemistry**

**Industry Visited: -Prathmesh Wine Industry,**  
Pimpaldara, Tal- Satana Dist- Nashik (India)

**Date of Visit: 4<sup>th</sup> March 2022**

**Faculty Accompanied:** 1) Prof.S.J.Bhadane  
2) Dr.J.U.Patil  
3) Dr.M.S.Borse

*Report received.*



*[Signature]*  
**PRINCIPAL**  
Uttamrao Patil Arts & Sci. College  
Dahiwel, Tal Sakri, Dist. Dhule.

#### AIM OF THE INDUSTRIAL VISIT:-

1. To interact the students with actual industry personals.
2. To make them aware of the industrial procedure required to enter in any company.
3. To experience the working environment in industry and visualize all the important Departments in the Industry.
4. Interaction of students with the peoples of all important departments.
5. To prepare the students for the selection of carrier path in different departments of industry.

## History of Plant

In Nashik district the annual production of grapes is around 1000 of hectares, this production has been continuously increasing every year. So far there was number of units, grapes production in these areas. The grapes imparting to industry are having disease free and best quality considering these factors at Satana. Prathamesh Wines (India) Pvt. Ltd. is located at Pimpaladar, Tal. Baglan (Satana), Dist. Nashik. This area is commonly known as the BAGLAN VALLEY.

BAGLANI derived from the exceptional quality wine grapes CHENIN BLANC, grown in the perfect soil of the Sahyadri hills in Nashik at Baglan region. The outstanding quality fruit, handpicked at optimum maturity is the foundation of this excellent wine. A mild yellowish white colour with a lovely complex structure. This wine round and mouth feel with a lovely balance. It exhibits a flavour of Honey Guava. The aroma is herbaceous with lingering floral notes. The wine heralds a vibrant palate and leaves a long lingering taste in the mouth. The wine serves best with all kinds of mild spices and seafood. Best serving temperature 10 deg. Cent. For perfect test.



**Fig. The Gateway**

The six steps are growing, harvesting, crushing, pressing, fermentation, clarification, and aging/bottling. Let's take a look at how each step affects the final product.

Grapes contain enough sugar to make alcohol effectively and are the only fruit with the right amount of requisite acids, esters, and tannins to consistently ensure the creation of a stable wine. Grapes are sun-loving plants and need at least six hours of sunlight per day to produce high-quality fruit.

1. **Raw Material:** There are two ways to harvest grapes: by hand or by machine. If grapes are harvested by hand, they are placed in small baskets called vine boxes. Two people can fit in each row of vines and fill up 2-3 boxes per hour.

2. **Process:** Pressing, or crushing, the grapes, comes after the harvest. Traditionally, this was done by people in a harvest ceremony. They would perform a dance, trodding upon the grapes in barrels to press them down as they transformed into a must that would separate from the skins to become delicious wine. Today, pressing is done with a machine to crush the grapes into liquid. Using the press has increased the quality and lifespan of the wine while decreasing the need for preservatives.
3. **Fermentation:** The science and art of winemaking truly come together during fermentation. If the winemaker were to do nothing, the juice fermentation must naturally begin within hours. However, most winemakers choose to get the fermentation process going through inoculation.
4. The alcohol level resulting from fermentation depends on the amount of sugar in the must and the surrounding climate. Some winemakers choose to make sweeter wine by ending the fermentation process before all of the sugar has been converted. The intricacies of this stage are incredible, and the results greatly depend on the winemaker's artistry.
5. The next step after fermentation is clarification. This is when winemakers must decide whether to rack or siphon their wine from one barrel to another. By doing so, they hope to leave precipitates and pomace at the bottom of the barrel or tank. Another part of this step is filtration and fining. Various filters can be used for filtering, from coarse to sterile. To complete fining, substances, such as clay, egg whites, and more, are added to the wine for clarification. Finally, they remove any solids and dead yeast cells from the wine by sticking them to the bottom of the tank. From here, clarified wine awaits more aging or bottling.
6. Finally, the wine is immediately bottled or left to age. Aging can be done in bottles, stainless steel or ceramic tanks and large wooden barrels. This last stage leaves room for infinite options on behalf of the winemaker and has a decisive impact on the final product.

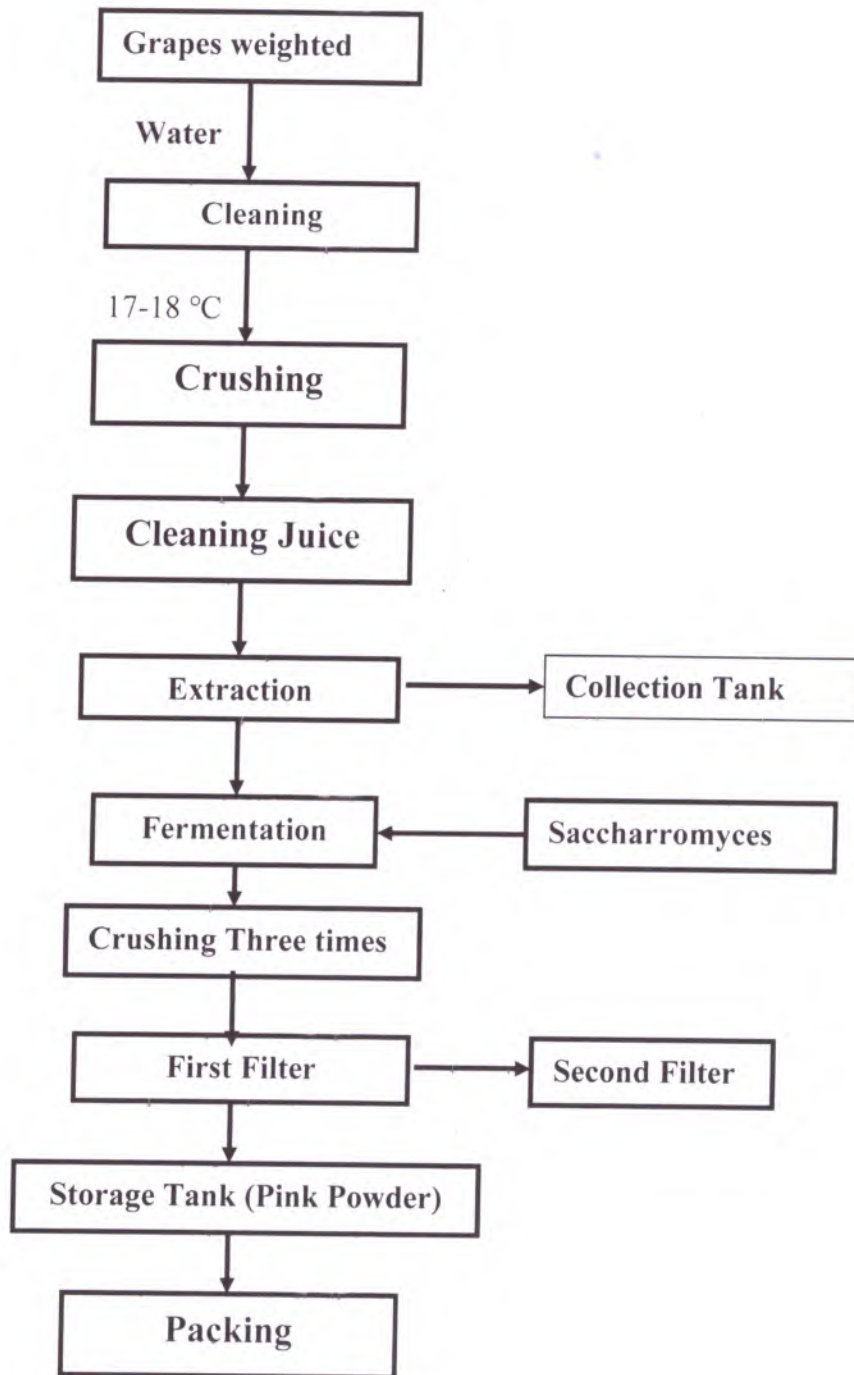
We hope that this article has taught the basic concepts of the winemaking process, we tried to explain in a simple way, so that any reader without knowledge on the subject, can understand the process necessary to produce that wine that you love so much; plus, a bit of

MOMENTOFSTUDENTSWITH TEAM:-

Visit Fermentation Unit:-



Flow Chart:



  
**PRINCIPAL**  
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Dahiwel, Tal Sakri, Dist. Dhule.