

The Company and its business processes

The step of the production chain taken in consideration will be the vineyard because the grapes quality depends on the soil type: three different zones have been selected with differences one to the other in terms of soil composition and sun exposure.

As for the wireless sensor network for soil/foilage parameter measurement, a wireless sensor node has been installed, sensors have been placed and a software interface allowing the data control and management to the Vigne Mastrodomenico owner has been designed.



The vineyard

- lies on a hill at an altitude of about 200m.
- Cultivated grape: "Aglianico del Vulture".
- The plantation is arranged in rows spaced about 2 meters. Each plant is about 1.5 meters high.
- Water pipes are installed in the vineyard for eventual forced irrigation, depending on the soil humidity and temperature conditions.

The winery

- It is dedicated to the wine production and bottling, storage and wholesale marketing of the finished product.
- This part of the company is located in an area a few kilometers away from the vineyard.
- The winery is entirely carved into the rock; this provides an ideal natural environment for the proper storage of the wine.
- It's very important, in fact, that during the seasons, the winery temperature and humidity remain constant as much as possible.
- This area contains large steel barrels for the wine storage. Different barrels are used to store wine produced in different years.

