

Product specification

Technical cork stopper
TWIN TOP (1+1)[®]

AMORIM
**PER
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CE**



AMORIM

Twin Top (1 + 1)[®]

The Twin Top (1+1)[®] is a technical cork stopper ideal for wines with floral and fruity aromas, designed for short periods of stay in the bottle.

It's conceived to be used in wines without overpressure. Consisting of an agglomerated body and of a disk of natural cork at the two ends, it can be employed in the same bottling lines used for natural stoppers.



Guaranteed by Walter Martucci
Maintenance Supervisor



Strong points Top (1 + 1)[®]

- Big granulate, from 3 to 7 mm.
- R.O.S.A.[®] patented treatment of the granulated body, with strong extractive power of volatile compounds.
- Disk treatment with the exclusive INOS II[®] system for the elimination of the unpleasant volatile substances from the surface and from the pores of the cork.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.



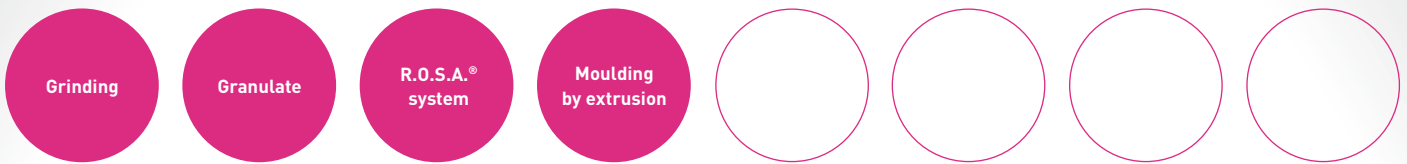
Specifications

Standard size	Class	Tests	Characteristics and tolerances	
39 × 23,5 mm	Vintage	Physical - Mechanical	Length	± 1,0 mm
44 × 23,5 mm	Prestige		Diameter	± 0,4 mm
	Classic	Physical - Chemical	Ovalisation	≤ 0,3 mm
	C		Moisture	4% – 9%
			Specific weight	250 – 330 kg / m ³
			Peroxide content	≤ 0,1 mg / cork
			Dust content	≤ 1,5 mg / cork

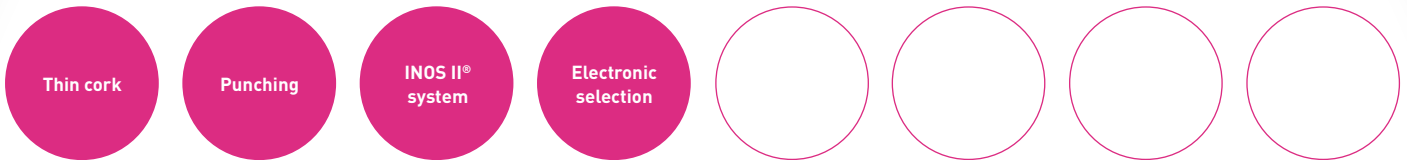
Type of bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle	Clean 2000 Plus	Body	Fire	French / Italian
Burgundy bottle	Clean 2000	Fire		
Rhône bottle	Clean Zero	Laser		
		Ink		French / Italian

Production flowchart

Body processing



Disk processing



Assembled stopper processing



Step performed in Amorim Cork Italia plant



Recommendations for the user

Selection and storage of the corks

- Check that the size of the cork is appropriate for the volume of the neck, for the features of the wine, for its possible overpressure, for the bottling conditions, storage and consumption.
- Order the corks for immediate use: do not keep them in stock for over 6 months.
- Keep the corks in a well-ventilated room with controlled temperature (between 15° and 25° C) and humidity (between 50 and 70%).

Bottling

- Make sure the cork is compressed slowly, to a diameter of no less than 15,5 mm.
- Make sure that the cork insertion is as quick as possible.
- Minimize moisture inside the neck of the bottle during the bottling.

Management of the equipment

- During bottling, especially before inserting the cork, make sure that the equipment is kept clean from residual dust by using appropriate air jets.
- Check if there is a proper alignment of plunger and location ring.
- Ensure that the corking machine operates smoothly, especially during compression.
- Clean regularly the equipment in contact with the stoppers, with chlorine-free products.
- Ensure the perfect setup of the equipment, depending on the type of cork to be used.

Wine storage and transport

- After bottling, keep the bottle upright for a minimum of 5 minutes.
- Store the bottles at temperatures between 15° and 25° C and humidity between 50 – 70%
- Keep the wine cellar free of insects and of strongly aromatic and volatile substances.
- Bottles should be preferably transported in vertical position.

Food Standard Regulation

- All Amorim Cork Italia products strictly comply with the national and European Union regulations for materials in contact with food.



Activité n°014-015

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV =ISO 9001=

