

Product specification

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Agglomerated  
cork stopper  
ADVANTEC® NATURE

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AMORIM  
**PER  
FOR  
MAN  
CE**

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# Advantec® Nature

The Advantec® Nature cork stopper is one of the latest creations within the technical corks group. It is made of 2/5 mm granules, finished with a nice natural surface coating. This technical cork represents today one of the most suitable options that combines a pleasant appearance with excellent sealing and oxygen impermeability performances. Suitable for short rotation wines (shelf-life from 12 up to 18 months), it certainly is an efficient solution in terms of price, aesthetic, sensory and technical performances.



Guaranteed by Elena F. Ballof  
*Marketing & Design Office*



# Strong points Advantec<sup>®</sup> Nature

- 2/5 mm granulate with high elastic properties.
- R.O.S.A.<sup>®</sup> patented sanitation system of the granules with a high extractive power of the volatile compounds.
- Uniform coating on the whole cork surface, that makes it esthetically pleasant.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Sensorial analysis for the identification of the off-flavours.

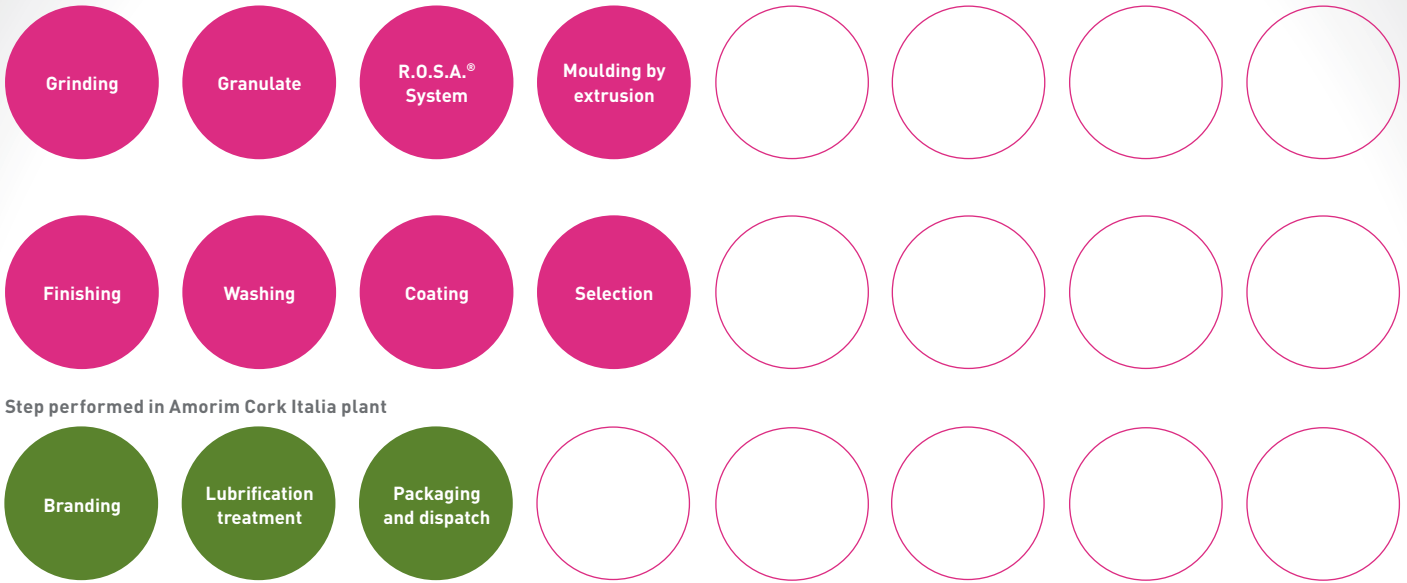


## Specifications

Standard size	Class	Tests	Characteristics and tolerances	
38 × 23 mm	Standard	<b>Physical - Mechanical</b>	Lenght	± 1,0 mm
44 × 23 mm			Diameter	± 0,4 mm
			Ovalisation	≤ 0,3 mm
			Moisture	4% – 9%
			Specific weight	250 – 330 kg / m <sup>3</sup>
		<b>Physical - Chemical</b>	Peroxide content	≤ 0,1 mg / cork
			Dust content	≤ 1,5 mg / cork
Type of bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle		<b>Body</b>		
		Laser		French
		Ink		French / Italian

# Production flowchart

## Body processing



## 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.

