

Product specification

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Sparkling wine stopper  
SPARK® 02

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## Spark® 02

The Spark® 02 stopper is the classic choice closure for sparkling wines. Consisting of a molded body with two disks added, today it represents the maximum reliability from both the mechanical and sensorial point of view. The production of this closure is characterized by the fact that all the components (discs and granulate) are tested by gas chromatographic analysis at least 9 times along the chain, ensuring a perfect sensory quality that makes it an excellent solution for any occasion.



Guaranteed by Raffaella Sossai  
*Customer Service*



# Strong points Spark® 02

- Big granulated cork, from 3 to 7 mm.
- Production of the agglomerate body by mold, with an immediate test of pressure sealing.
- Exclusive INOS II® system treatment of the disks, with the aim to remove volatile substances from both the surface and the pores.
- Total traceability.
- Chemical analysis for TCA / TBA compounds by chromatography in different steps, for a total amount of 9 analysis in the whole production process.

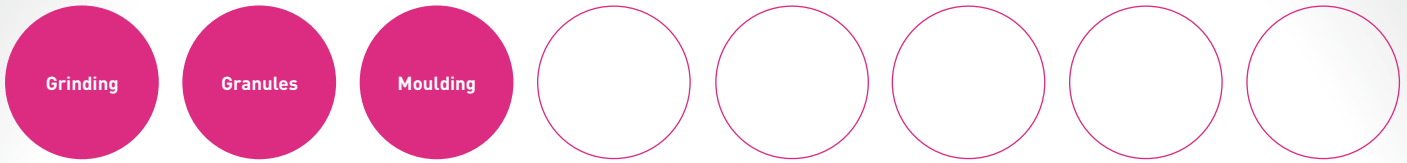


## Specifications

Standard size	Class	Tests	Characteristics and tolerances	
48 × 30,5/31 mm	Extra	<b>Physical - Mechanical</b>	Length	± 0,5 mm
	Superior		Diameter	± 0,3 mm
	A-Brand	Ovalisation	≤ 0,3 mm	
	ST/A	Moisture	4% – 9%	
	ST/B	Specific Weight	230 – 290 kg / m <sup>3</sup>	
		<b>Physical - Chemical</b>	Dust content	≤ 2 mg / cork
Type of Bottle	Colour	Branding	Head / Washer	Orientation
Champagne bottle	Clean Zero	<b>Body</b>	Fire	French / Italian
Collio bottle		Fire	Fire	
Emiliana bottle				
Prosecco bottle				

# Production flowchart

## Body processing



## Washers processing



## Assembled stopper processing



## Steps 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 overpressure, for the conditions of inserting, 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 (50 to 70%).

## Cork inserting

- Check that the cork is compressed slowly, to a diameter of no less than 15.5 mm.
- Make sure that the insertion of the cork is as quick as possible.
- Minimize moisture inside the neck of the bottle during the insertion process.

## 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.
- Make a regular cleaning of 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.

## Storage and transport of wine

- After the insertion, 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% ranges.
- 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 regulation for materials in contact with food.

