

Product specification

Sparkling wine stopper
SPARK® REDUCED

AMORIM
**PER
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CE**



AMORIM



Spark[®] Reduced

The development and the consolidation of the sparkling wine market has helped Amorim to create a cork suitable for sparkling and lightly sparkling wines, with not a very high pressure, even where it was traditionally used the classic champagne cork.

The realization of this product completely follows the know-how achieved over the years for the classic champagne cork Spark[®] O2. As for the Spark[®] O2, the undesirable compounds are analyzed at least 9 times along the production chain. The final result is a cork suitable for the highest industry standards of sparkling wines.



Guaranteed by Carmen Favero
Selection Department



Strong points Spark[®] Reduced

- 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.

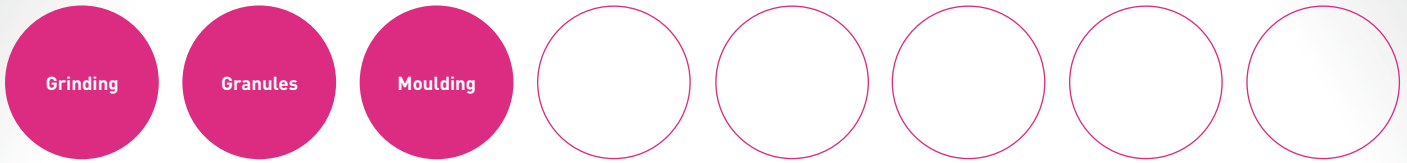


Specifications

Standard size	Class	Tests	Characteristics and tolerances	
47 × 29,5 mm	A-Brand	Physical - Mechanical	Length	± 0,5 mm
	ST/A		Diameter	± 0,3 mm
	ST/B		Ovalisation	≤ 0,3 mm
		Physical - Chemical	Moisture	4% – 9%
			Specific weight	230 – 290 kg / m ³
			Tenore in polvere	≤ 2 mg / cork
Type of Bottle	Colour	Branding	Head / Washer	Orientation
Champagne bottle	Clean Zero	Body		
Collio bottle		Fire	Fire	French / Italian

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 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.

