

Product specification

Sparkling wine stopper
FOR TIRAGE

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Sparkling wine stopper for tirage

The sparkling wine stopper for tirage is a special stopper for sparkling wine with 2 natural cork disks, suitable for long tirage. It ensures sealing conditions regarding CO₂ comparable to those of the traditional crown cap, along with the advantages of a perfect symbiosis with the wine along the time, that only cork can provide. The presence of the cork disks in contact with the wine ensures the maintenance of freshness, simultaneously providing a correct micro-oxygenation that optimizes the fermentation, improving the aging of wine.



Guaranteed by Mattia Zanato
Branding Department



Strong points sparkling wine stopper for tirage

- Production of the agglomerate body by mold, with assurance of sealing through an immediate test of pressure sealing up to 10 bar.
- Total traceability of the production process.
- Presence of 2 disks made of natural cork in contact with the wine.
- Chemical analysis for TCA / TBA compounds by chromatography in various steps of the production process.
- Individual sensory analysis for the identification of the TCA and the off-flavours.



Specifications

Standard size	Class	Tests	Characteristics and tolerances	
48×31 mm	A	Physical - Mechanical	Lenght	± 0,5 mm
			Diameter	± 0,3 mm
			Ovalisation	≤ 0,2 mm
			Thickness of the disks	1 th ≥ 4,5 mm 2 nd ≥ 5,5 mm
			Chamfer	3,5 – 4,5 mm e 45°
			Moisture	4% – 9%
			Specific Weight	260 ± 30 kg / m ³
		Physical - Chemical	Dust content	≤ 0,3 mg / cork
			Peroxide content	≤ 0,1 mg / cork
			TCA content	≤ 0,5 mg / cork
			Gas impermeability	10 bar
		Sensorial	Off-flavours	≤ 1%
Type of Bottle	Colour	Branding	Head / Washer	Orientation
Bottles with 29 mm neck	Clean Zero	Body	Fire	French / Italian
		Fire	Fire	

