

Product specification

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Technical cork stopper  
TWIN TOP® EVO

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AMORIM  
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FOR  
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# Twin Top® Evo

Twin Top® Evo is the advanced version of the traditional Twin Top®; it is a technical cork stopper of great value, both aesthetic and functional, aimed at the premium segment. Ideal for wines without overpressure, it can be employed in the same bottling lines used for natural stoppers. Made with high-grade natural cork disks at both ends and a micro-agglomerate cork body obtained by individually moulding, this cork assures a great physical and mechanical resistance. It is subjected to rigorous quality standards, including Amorim's patented ROSA Hi-Tech treatment, that guarantees to this product an exceptional level of sensorial neutrality. Its high sealing potential and its total organoleptic neutrality make it an ideal product for wines with floral and fruity aromas, designed for medium / long periods of stay in the bottle (from 24 to 36 months).



Guaranteed by Francesca Da Bo'  
*Packaging Department Supervisor*



# Strong points Twin Top<sup>®</sup> Evo

- Total traceability of the production process.
- Body made of micro granules of 1 to 2 mm obtained by mold.
- High sealing capability.
- Innovative treatment of granulate named R.O.S.A High Tech with high extraction power of volatile compoundss.
- Exclusive INOS II<sup>®</sup> system treatment of the disks, with the aim to remove volatile substances from both the surface and the pores of the cork.
- Stopper composition: two disks of natural cork and a central body made by 80% of cork granulate and 20% of glue suitable for the food use.



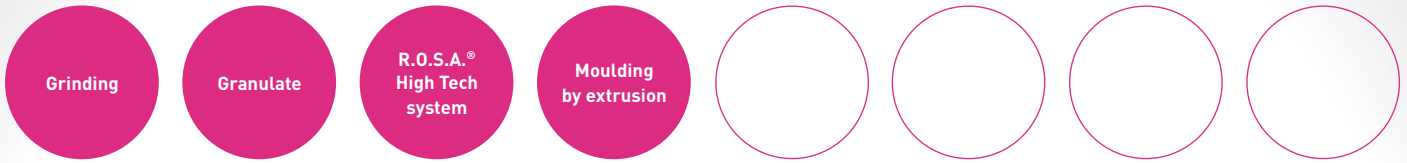
## Specifications

Standard size	Class	Tests	Characteristics and tolerances
47 / 44 × 24 mm	Vintage	<b>Physical - Mechanical</b>	Length ± 1,0 mm
44 × 25 mm	Prestige		Diameter ± 0,4 mm
		<b>Physical - Chemical</b>	Ovalisation ≤ 0,3 mm
			Moisture 4% – 9%
			Specific weight 250 – 330 kg / m <sup>3</sup>
			Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 1,5 mg / cork
			TCA content ≤ 0,5 ng / l

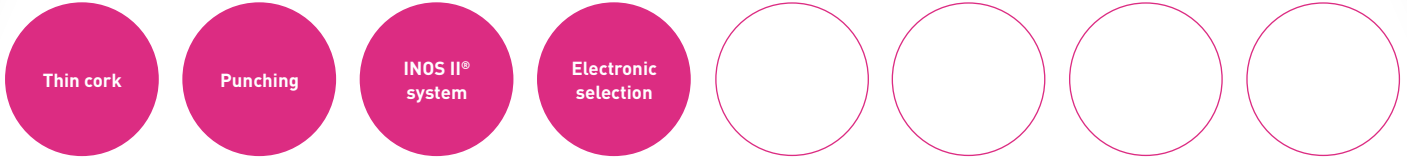
Type of bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle	Clear	<b>Body</b>	Fire	French / Italian
Burgundy bottle		Fire	Fire	French
Rhône bottle		Laser		French / Italian
		Ink		

# Production flowchart

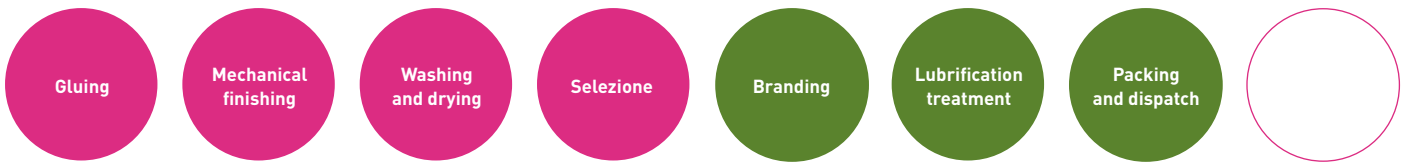
## Body processing



## 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.



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

