

Product specification

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Technical cork stopper  
TWIN TOP® (1+1)  
LIGHTLY SPARKLING  
WINE

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AMORIM  
**PER  
FOR  
MAN  
CE**

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AMORIM

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# Twin Top® (1+1) Lightly Sparkling Wine

The Twin Top® (1+1) Lightly Sparkling Wine is a technical cork stopper ideal for wines with overpressure up to 2,5 bar. It is conceived for wines that need to maintain the gas resulting from the fermentation.

It consists of an agglomerated body ad of two disks of natural cork at the two ends.



Guaranteed by Antonio Bottone  
*Lubrification Supervisor*



# Strong points Twin Top<sup>®</sup> (1+1) Lightly Sparkling Wine

- Big granulate, from 3 to 7 mm.
- R.O.S.A.<sup>®</sup> patented treatment of the granulated body, with strong extractive power of volatile compounds.
- Disks treatment with the exclusive INOS II<sup>®</sup> system for the elimination of the unpleasant volatile substances from the surface and from the pores of the cork.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Sensory analysis for the identification of the off flavours.



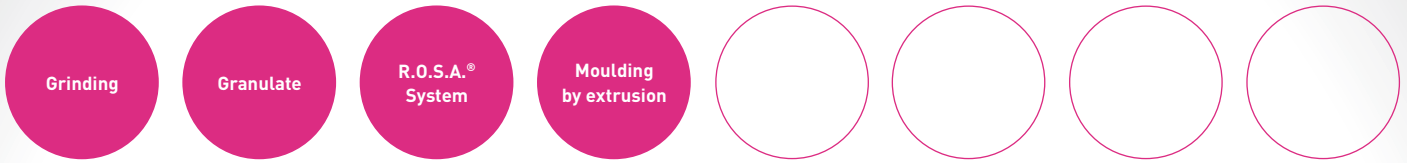
## Specifications

Standard size	Class	Tests	Characteristics and tolerances	
39 × 26 / 27 mm	AA	<b>Physical - Mechanical</b>	Lenght	± 1,0 mm
39 × 25 mm (on demand)	A		Diameter	± 0,3 mm
	B	<b>Physical - Chemical</b>	Ovalisation	≤ 0,3 mm
	C		Moisture	4% – 9%
			Specific weight	230 – 310 kg / m <sup>3</sup>
			Peroxide content	≤ 0,1 mg / tappo
			Dust content	≤ 1,5 mg / tappo

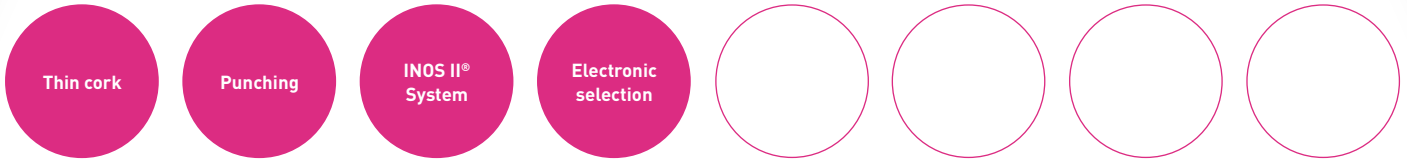
Type of bottle	Colour	Branding		
		Body	Head / Washer	Orientation
Bordeaux bottle	Clean 2000 Plus	Fire	Fire	French / Italian
Burgundy bottle	Clean 2000	Laser		French
Emiliana bottle	Clean Zero	Ink		French / Italian
Prosecco bottle				
Rhône bottle				

# Production flowchart

## Body processing



## Disks 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.

