

Storage and usage recommendations Vinova®

Storage

- * VINOVA® closures are packed in LLDPE bags containing 1.000 pieces.
- * VINOVA® closures should be stored in a clean, dry area, away from any possible contact with sensory elements which could be absorbed. They should be kept inside the closed packaging until they are used.
- * VINOVA® closures should not be exposed to frost, sunlight and/or excessive temperatures. The recommended storage temperature lies between 50°F and 77°F.
- * In order to avoid any contamination, each bag should only be opened directly prior to bottling. At the end of the bottling procedure, the remaining closures should immediately be rebagged and resealed.
- * The remaining unopened bags can be stored for a recommended maximum period of 1 year.

Bottles

- * All recommendations are framed for VINOVA® bottling on standard bottles (CETIE or GPI).
- * All bottles used should be thoroughly cleaned to ensure correct bottling.

Bottling equipment and instructions

VINOVA® closures can be bottled on any standard bottling machine whilst respecting below instructions.

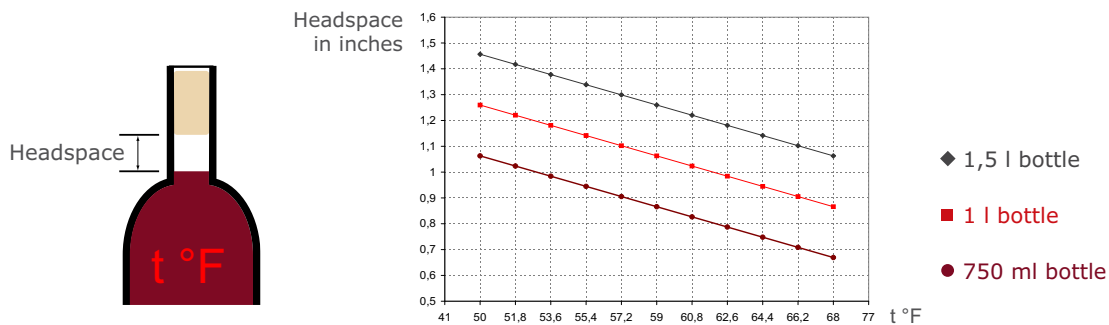
A. Bottling line adjustments

- * To prevent any damage, the fitting of the cork plunger, closure and bottle neck should be adjusted prior to bottling.
- * The corker jaws must be adjusted to VINOVA® closures and must be cleaned. Heated corker jaws may not be used with VINOVA® closures. Make sure that the VINOVA® closures are not damaged during the bottling procedure.
- * The compression diameter of VINOVA® should ideally be 0,6107" (risk of damage).
- * During and directly after the bottling procedure, we recommend a constant room temperature, which ideally lies between 59°F and 68°F. Temperatures above 77°F should be avoided.



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B. Vacuum - headspace



* Usage of corking machines fitted with a vacuum pump is strongly recommended.

REMARKS:

1. Choose a VINOVA® length (1,4578" or 1,7336") that, according to the fill height (2,167", 2,482" or 2,876"), will allow a minimum headspace of 0,6698" at a wine temperature of 68°F for a 750 ml bottle. For a 1 l wine bottle, the headspace should be 0,866" at a 68°F wine fill temperature, for a 1,5 l 1,063". Whilst bottling at a temperature below 68°F, 0,0394" extra headspace should be taken into account per degree (e.g. bottling temperature of 62,6°F for 750 ml bottle = 0,788" headspace).
2. Please note that the VINOVA® closures extend with ca. 0,078" after bottling.
3. When there occurs a temperature rise of 33,8°F, the wine expands in the bottle and the headspace is reduced with ca. 0,0394".
4. Short after bottling, the pressure of the headspace should ideally be between -0,3 and 0 bar.



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