



SYNTEK

EXCELLIA, the market-leading closure in the SYNTEK range, is the solution of choice for all your fast rotation wines.

This closure offers outstanding physical and technical qualities and represents excellent value for money.

Using co-extrusion technology, this reliable and low-cost product was designed to preserve the aroma and freshness of all types of wine: white, red or rosé.

The manufacturing process ensures consistent end-product quality from batch to batch. The **EXCELLIA** closure permits a uniform flow of air into the wine, ensuring taste is not affected by premature oxidation or reduction.



	EXCELLIA
Diameter	22.5 mm
Length	37 mm 40 mm 43 mm
Weight	4.4 g 4.8 g 5.3 g
Density	0.300 g/cm ³
OTR	0.0075 cm ³ /day - 21 %
Extraction force	150 N - 350 N

The uniform structure and tiny cells that make up the foam core combined with an elastic exterior membrane ensure easy insertion using traditional bottling equipment. The **EXCELLIA** closure may be used with all types of bottles (that use Cetie (International Technical Centre for Bottling and Related Packaging) bottle ring).

The outer skin of the foam forms an indissoluble layer, which makes it easy to uncork and recork the bottle.

All components are inert and approved for use in contact with food.