

WIMOR: HIS CONTRIBUTION TO THE ENVIRONMENTAL

IN RESPECT OF TRADITIONS FROM WIMOR "BIO" INNOVATIONS

STAPPY innovative stopper for wine and sparkling autostappante and reusable.
At home you can reuse at least another 500 times without losing its efficiency.

Why "Organic"

Some facts:

A cork or plastic such as silicone STAPPY average weighs gr. 8.5.

After uncorking the bottle, cap, silicone rubber or because you can not re-drilled, so to Recap the bottle you enter a new stage.

The world produces about 7 billion bottles of wine, threw all original caps not reusable, they are disposed of 59,500,000 tons (gr.8, 5 X 7 billion) to plastic are no longer usable and hardly degradable.

If you use STAPPY, not having to replace the original cap and we would not throw this waste of raw materials and pollution.

(Do the same calculation with the number of bottles sold in Italy, (example) if the Italian market consumes 50,000,000 bottles a year, do not throw tons of 42,500 caps.

Why INNOVATIVE

A - do not need a corkscrew to open the bottle

B - costs much less than a cork, as the average cost of a silicone cap.

C - tilted bottle collects the foot (the funds-the dregs of wine) in the cap, therefore no need to throw the wine that was in the bottle.

D - one of its orring 6 (rings) allows the seal of the bottle without tipping any loss. And - when you open the bottle, the gesture is traditional as ever.

F - you can reuse at least another 500 times

G - if you do print your logo, your advertising will increase from bottle to bottle because suitable for 99% of all bottles of wine and champagne glass now produced worldwide.

H - polyethylene product will not contaminate food with germs or smells the bottle of wine on which was applied.

I - the cap is universal, all right on both of those bottles of wine or champagne on these, we may apply the classical metal cage to hold the pressure.

L - No special bottling machine for small production fits well with hand, for large quantities must be used the same capping and sparkling in the same ingabbiettatrice that industry now uses to put the classic cap "mushroom"

(Do a search on the internet or in the office skills of those bottles are produced in various states and how many acres are used for individual vineyards)