



Sparkling Wine Cap

Aluminum sparkling wine caps are mainly used in the production phase of sparkling wines (e.g. Champagne, Prosecco, Cava, etc.), especially during the secondary fermentation in the bottle (traditional method). Its core functions include:

- High-pressure sealing: resistance to 6-8 bar pressure inside the bottle (about 3 times that of a normal wine bottle), preventing CO2 leakage.
- Temporary protection: isolation from oxygen and contaminants during secondary fermentation and aging, to be replaced by an official cork + metal cage after bottling.
- Adaptation to automated production lines: aluminum caps are easy to mechanize and increase production efficiency.



Specifications & Structure of Sparkling Wine Caps:

Parameters	Specification Details
Diameter	29mm (international standard), suitable for champagne bottle tops (slightly larger than wine bottle tops).
Height	15-20mm (higher than normal caps), to increase pressure resistance.
Material	3105/8011 aluminum alloy (high-strength, corrosion-resistant), thickness about 0.25-0.30mm.
Sealing structure	<ul style="list-style-type: none"> - Lining material: food grade PE or PVC gasket, resistant to high pressure and acidic environment. - Edge Roll Seal: Mechanical press fit to ensure air tightness.
Surface treatment	Mostly plain or simply embossed (due to the temporary cover), a few printed with winery code or batch information.

Decoration of Sparkling Wine Screw Caps:

Top	lithographic printing / embossing / UV printing / hot foil / silk screen
Side	four colors offset printing / embossing / hot foil / silk screen printing


Embossing
Top printing
Side printing
Hot stamping
Screen printing

Characteristics of Sparkling Wine Caps:

- Completely airtight, zero oxygen permeation
- Pressure resistance 6-8 bar, no risk of deformation.
- Cost efficiency Low unit price (approx. 0.1-0.3 USD/pc), suitable for large quantities.
- Environmentally friendly 100% recyclable, low carbon emissions

Application of Sparkling Wine Caps:

Sparkling Wine Types	Application characteristics
Champagne (traditional method)	Use only during the production phase, replacing the cork after 15-36 months of aging.
Prosecco (in tank)	Partly direct finalization with aluminum cap (elimination of the transfer step).
Asti (primary fermentation)	Aluminum caps are used throughout, due to the short fermentation period (approx. 1 month) and the low pressure (4-5 bar).
Natural sparkling wine	Uncoated aluminum cap + biodegradable gaskets, certified organic.
Non-alcoholic sparkling drinks	Modeled after traditional sparkling wine packaging, with lower pressure requirements in the aluminum cap (2-3 bar).

Packaging of Aluminum Sparkling Wine Caps:

Parameter	Specification
Quantity	According to the caps sizes
Packing box	5 ply or 7 ply Body Corrugated Boxes according to the requirement of customer.
Packing – Inner	Packed in sealed Polyethylene bags
Packing – External	Gum tape and strapped with PVC straps
Optional	Palletize as per Customer requirement.