



The Vingooo (wine to go) technology

Vingooo requires neither additives nor preservatives. Vingooo technology guarantees the restitution of original characteristics of the wine upon opening. It is the only one dedicated to the individual consumption of wine in a ready-to-drink glass that combines ergonomics and transparency of the container, and long preservation of wine. During the transfer process, the wine is kept under inert gas between its initial container and the final packaging, free of air. This process ensures an amount of dissolved oxygen lower than 0.5mg/litre. This process guarantees a shelf life of more than 12 months.

- Inerting process - Optimum Preservation
- The inerting process of the head space is made under inert gas. The mix is calculated according to the characteristics of each wine, in order to ensure a balance over time.
- The head space contains a rate of residual oxygen lower than 0.5%. The wine is therefore not facing any oxidation.
- The Vingooo technology uses heat sealing by conduction to assure a long- lasting, easy-to-remove seal of the lid.
- Rims have been designed to please the mouth after opening.
- Containers have been designed specifically to match the Vingooo technology. They are the fruits of years of research, which resulted in a fully transparent strong glass that enables a long preservation of the wine.
- Thanks to the P.E.T material, the container is 100% recyclable, with a low carbon footprint.
- Strong and transparent.
- The glass' broad opening is ideal for tasting and provides similar appreciation of the wine flavour to a classical glass.
- The packaging process, associated to the quality of Vingooo (wine to go) containers, gives a Best Before Date of more than 12 months.

