



Tips for Storing Your Wine

- Ideal temperature for storing wine is at 55 degrees. Wine should be stored in a wine refrigerator or a dark room in the appropriate temperature. Wine should not be stored in temperatures above 70 degrees. Higher temperatures can force the wine through the cork and if temperature drops it can cause air to go back in the bottle. It is recommended you do not let the temperature fluctuate.
- Store wine bottles on their sides. This keeps the cork moist and if you have them standing up on display, the cork will dry out. This could allow air into the bottle, prematurely aging the wine.
- Large format bottles should be stored on their sides and not moved around a lot.

Del Dotto uses TCA-Free Corks

TCA-free corks are used to eliminate the chances of wine being corked. TCA is what causes a wine to have a bad odor which is often referred to as corked.

Our Villa Del Lago Cabernet Sauvignon, The Beast Cabernet Sauvignon and our large formats have the TCA-free corks.

If you believe you have a bottle that is tainted with TCA, we ask you to:

- re-close the bottle with the original cork in the original position (wine-stained-end down)
- ensure that a majority of the wine is still inside the bottle
- contact customers service to arrange to send the bottle to the winery

We will have the cork supplier tested for the presence of TCA. If the results are positive the cork supplier will cover the cost of replacing the bottle. The shipping cost for both the return and for the replacement wine will be covered.

Customer Service: mail@deldottovineyards.com