What exactly it measures
The reading is %vol (ABV): volume of ethanol per 100 volumes of wine, defined at a reference temperature (20 °C).

Measurement

1. **Start with the clean and dry wine meter**: especially the capillary; moisture or residues change the surface behavior and skew the level.
2. **Place the vinometer with the glass on top** (fill position).
3. **Fill the glass about halfway** with wine.
4. **Let them drip about 6-10 drops from the bottom end** to ensure that the capillary is full and without air (the important thing is that wine comes out and there are no bubbles).
5. **Invert the vinometer (cup down)** and let the excess drain. You can use a saucer to catch the liquid that falls.
6. **Place it stable on a flat surface and wait for the spine to stabilize** (usually a few seconds).

Reading the scale

1. Read the scale **on the capillary**, taking the top of the spine **(where the liquid "stops")** as a reference.
2. Records the value in **%vol**
3. If the reading moves or is cut off by bubbles, **discard and repeat**.

Interpretation of the result

- Interpret it as **a quick estimate** of alcohol content, not as an official/highly accurate method, because the instrument is calculated on water-ethanol mixtures and wine is not a pure mixture; in addition, sugar and other components alter the measurement.
- The **claimed accuracy** is ±2 %vol; therefore, the best use is indicative control/batch consistency or rapid check of order of magnitude.

Cleaning after each use (recommended)

- Wash/rinse **immediately after use** and also before the first use.
- In classic vinometer instructions, rinsing with **water** and, if possible, rinsing with **alcohol** to promote drying, and drying can be accelerated by shaking off excess moisture.
- To protect marks/screen printing on glass, Labbox recommends avoiding abrasives, avoiding strongly alkaline media and high temperatures; rinsing with water and finishing with distilled water, and not exceeding 70 °C.