



*High quality products, solutions aimed at specific needs and continuous investment in research: these are the objectives that we pursue every day in our work.*

*Today we proudly present this document which attests our constant commitment to investing in control, research and development activities: we introduce you FineCork®, an innovative closure made with the best products and technologies.*



**FINECORK®**  
**THE SUSTAINABLE,  
INNOVATIVE AND TCA  
FREE CORK STOPPER**



## WHAT IS FINECORK?



**FineCork®** is the new generation of technological cork stoppers individually moulded consisting of micro-cork grains size 0,5-1 mm with the addition of innovative microspheres. To free the cork from the substances that give rise to the “cork taint”, the cork is treated with a “steam current”, with a patented process called “Genesis® treatment”.

**Perfect mix of tradition, advanced technology and natural resources of excellent quality**, FineCork® is part of our offer of innovative corks, alongside other lines such as EasyCork®, SmartCork®, Veloce®, TradiPlus and MicroCork.

## WHY CHOOSE FINECORK?

Compared to other cork stoppers, FineCork® has many trump cards that make it a perfect closure for any type of wine.

1. **At every stage of use, FineCork® is capable of providing maximum performance**, avoiding the release of dust and fragments during the bottling step, ensuring perfect sealing and favouring an equally optimal uncorking.
2. During its stay in the bottle, **FineCork® favours the natural and regular micro-oxygenation of the wine**, preventing leakage or capillary rise, and keeps the aromas unaltered. Finecork® is a closure particularly suitable for sealing wines characterized by an aromatic and floral content.
3. Finally, thanks to its **individually moulded body**, unlike the cheaper extruded cork stoppers, **FineCork® has a variability of specific weight and practically zero density** and its microspheres guarantee an elastic recovery over 99% after only one minute from corking and uncorking.



## “GENESIS®” THE TREATMENT WITH STEAM CURRENT

Another feature of **FineCork®** is that of being a **TCA free cork**, free from substances that cause the “cork taint”. This result was made possible thanks to the “**Genesis® Treatment**”, the innovative method developed by our cork factory.

Genesis® treatment is a process that operates on chemical-physical parameters aimed at dynamizing the volatile compounds, to allow their volatilization and elimination right into the heart of the cork, without altering its structural characteristics and without residues of chemical substances.

**The process is based on the action of the steam** activated and modulated in pressure and vacuum cycles and at appropriate temperatures, done on the “treated corks” in which the dynamization of the volatile compounds has been activated, operating a “soft distillation” of these compounds which are thus removed **without altering the mechanical and chemical-physical characteristics of the cork**. In the specific case of the FineCork® closures, it is the cork grain which is subjected to jets of steam while it flows in appropriate serpentes.

From research and laboratory tests it emerged that in FineCork® closures, at the end of the treatment, there is a reduction in the TCA content of more than 90%, equal to only 0.3 ng / l: **the scent of cork is therefore reduced to insignificant levels**.



## CERTIFIED QUALITY



To provide end users with further added value, the quality and performance of the FineCork® stoppers have been certified through analyses and certificates issued periodically by the main independent international laboratories. Consequently, it has been demonstrated that **FineCork® complies with the strictest international standards concerning the food safety**: a result achieved by combining the use of cutting-edge technologies and innovative materials.

Among our certifications, of particular importance is the study, completely autonomous and independent, carried out by the **“Comité Interprofessionnel Du Vin De Champagne” (CIVC)**. This comparative study, began in 2012 and was published in the February 2016 issue of “Le Vigneron Champenois”, **compared 12 micro-agglomerated cork stoppers** without washers from 8 companies belonging to the main European cork stoppers manufacturers. The analysed cork stoppers were unbranded and therefore completely anonymous to ensure the maximum impartiality of the research.

The goal was to measure their performance from a physical-mechanical point of view, sensory anomalies and suitability for food contact. **The results confirmed that FineCork® is safe from a mechanical point of view**, it is the ideal wine protection free from any organoleptic alterations.



## NO CARBON FOOTPRINT

Respecting one of our core values, namely the constant commitment to the search for sustainable paths and solutions, **FineCork® has no carbon footprint**: an exceptionally rare feature in the modern industrial world. Almost **all of the energy used for its production is derived entirely from renewable sources**, in particular biomass obtained from the wood chip produced as waste from forest maintenance and reconstitution works. This minimizes the use of fossil fuels and the emissions of greenhouse gases and CO<sub>2</sub>.

## OUR HISTORY

Sugherificio Molinas is a company skilled in the cultivation, harvesting and processing of cork. A family Sardinian business, which for 100 years has been the spokesperson for the truest and profound Made in Italy, the one that starts from the care of the raw material, passing through its transformation, up to the creation of the finished product. An international company, rooted in the territory, with a modern vision and the mission of giving life to a circular economy that sustains and nourishes itself, where solidarity and social responsibility are the pillars that have always guided its owners.

Do you want more information  
or are you interested  
in our products?

Please visit our website  
[www.molinas.it](http://www.molinas.it)

Or send your email to  
[info@molinas.it](mailto:info@molinas.it)



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