

INDIVIDUAL SENSORY CONTROL PROTOCOL

Sugherificio Peppino Molinas & Figli SpA certifies that each co	rk stopper Molinas Selezione belonging to the
order	has been checked with two different and
distinct selection processes. The first selection is instrumental	, carried out with an equipment that uses the
mass spectrometry technique combined with time of flight (VIP), while the second control is sensorial, carried
out by at least 3 skilled laboratory technicians. From the batch	n in question, all the cork stoppers where any
kind of sensory deviation attributable to cork was detected v	vere rejected, including the presence of 2,4,6
Trichloroanisole (TCA) above the	
Sugherificio Molinas guarantees the reimbursement of each	h bottle with contamination attributable to
TCA deriving from the cork stoppers mentioned above.	"GHERIFIC
DATE	PEPPINO MOLINAS © FIGUI
SIGNATURE	
LOT NUMBER	