SUGHERIFICIO MOLINAS



THE MOLINAS GROUP

For four generations, the Molinas Group has been active in tourism, port operations and winemaking, with companies specialising in high-quality natural cork stoppers and capsules.





MONDIAL CAPSULE S.R.L.

MONDIAL CAPSULE

Since 1989, Mondial Capsule has been manufacturing wirehoods and capsules for wines, spirits and food products (such as olive oil and vinegar) in Tempio Pausania. Italian craftsmanship meets continuously updated, high-tech industrial production lines, capable of manufacturing customised closures in tin, polylaminate and PVC, designed to meet every requirement.

MONDIAL CAPSULE HEADQUARTERS

Find us at ZIR Zona Industriale Alta Gallura – 07029 Tempio Pausania (SS), Italy

SUGHERIFICIO dal 1929 PEPPINO MOLINAS & FIGLI

SUGHERIFICIO MOLINAS

Over a century ago, Sugherificio Molinas was founded in Calangianus. Today, it is a leading Italian company in the production of natural cork stoppers. The company owns over 8,000 hectares of cork oak forests spread across Sardinia and Tuscany, from which it sources the best raw materials to manufacture technical and natural cork stoppers for wineries throughout the world.

SUGHERIFICIO MOLINAS HEADQUARTERS

Find us at Località Ignazioni, 07023 Calangianus (SS), Sardinia – Italy

SUGHERIFICIO MOLINAS

For over 100 years, Sugherificio Molinas has combined **artisanal expertise** and **respect for nature's rhythms** with the **productive strength** and **technological innovation of industry**, creating next-generation natural cork stoppers designed to protect wines and the stories behind them.

250 EMPLOYEES

working together to pass on our expertise



2,300 HOURS

per year dedicated to research and development, quality systems and customer support



121 DAILY TESTS

for sensory, chemical and microbiological analysis of cork stoppers

2,000,000 CORK STOPPERS

produced every day using cork bark harvested in our cork oak stands



50,000 SQM

of production facilities where we process and shape cork



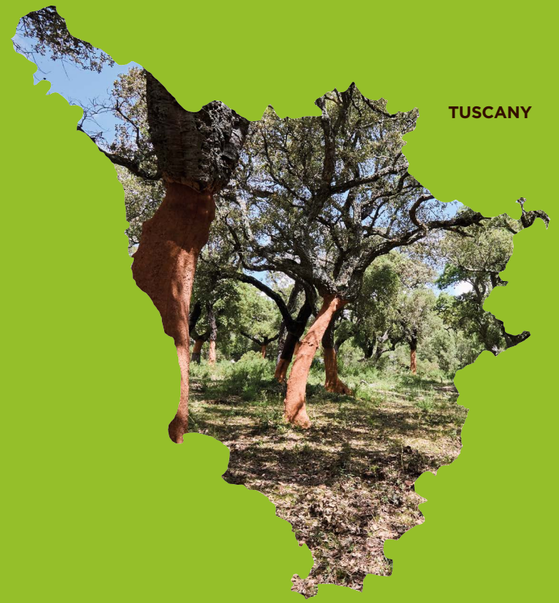
5,324 CORK STOPPERS

used daily for laboratory testing



OUR CORK OAK STANDS

8,000 HECTARES OF CORK OAK FORESTS, A PRECIOUS RESOURCE



TUSCANY



SARDINIA

Our cork oak forests are our most precious resource to be cared for and protected: the quality of our products depends on their well-being.

We own over **8,000 hectares of cork oak forests** across **Sardinia** and **Tuscany**, 330 of which have been FSC® certified since 2021. Every year, we restore unused land by planting new cork oak trees: an initiative we have been carrying out since 2020, which has already resulted in over 16,300 new trees.
We respectfully safeguard their ecosystem, taking care of the trees and the surrounding undergrowth to **preserve our natural heritage** and biodiversity for future generations.

Over the years, we have learned the value of patience and the importance of respecting nature's rhythms, because it is through nature that our raw material takes shape and through human craftsmanship that it is transformed into outstanding cork stoppers for our customers around the world.

FSC
www.fsc.org
FSC® C164758

Il marchio della gestione forestale responsabile

THE FOREST IS THE STARTING POINT FOR EVERY CORK STOPPER WE PRODUCE.

FSC® (FM) CERTIFICATE

FSC® Certificate for the Forest Management (FM)
Certification CSI-FM/COC-004337

FSC® (COC) CERTIFICATE

FSC® Chain of Custody (COC)
Certificate for Responsible Forest Management
BV-COC-164758

FOREST STEWARDSHIP COUNCIL® (FSC®) CERTIFICATION

In 2021, we embarked on our certification journey, becoming the first company in Italy to obtain FSC® Certification for a privately owned cork oak forest.

Since 2024, we have also been members of FSC® Italy, a tangible demonstration of our commitment, which extends beyond our own forests to the protection of the entire natural heritage of the region.

We have learned to understand the language of the earth, until we realised it is not so different from our own.

We have become its interpreters, **instruments of nature.**

Watch our new corporate video.



SUSTAINABILITY

OUR CONCRETE COMMITMENT TO SUSTAINABLE PRODUCTION

Goals achieved

2,065 MW of energy generated by 3 photovoltaic systems

91% of energy expenditure covered by eco-friendly fuel in 2025

3.4 MILLION litres of oil saved

16,300 new cork oak trees planted since 2020 on previously unproductive company-owned land

HOW IS CORK HARVESTED?
WATCH THE VIDEO TO DISCOVER
THE CORK STRIPPING PROCESS.

SPECIALISTS IN SELECTION

FROM THE FOREST TO THE LABORATORY, A JOURNEY TOWARDS QUALITY CLOSURES

The quality of every cork stopper begins in the forest.
We take care of our cork oak forests so that they can provide us with superior-quality raw materials. Cork harvesting is carried out in **full respect of the tree's natural growth cycle** and in accordance with strict **forest protection regulations**.

Once the cork planks arrive at our facility, they undergo seasoning and boiling, followed by further selection by skilled operators who identify any potential visual and organoleptic defects in the cork.
Visual inspection is complemented by instrumental, sensory, chemical-physical and microbiological analyses to ensure quality and sensory neutrality.

AN INTERNAL LABORATORY FOR DAILY ANALYSIS

Our cork manufacturing facility has its own in-house laboratory dedicated to the daily analysis of cork. Here, science and technology come together through the work of a team of professionals who conduct ongoing research and analyses throughout every stage of the cork production process, while providing customers with continuous support in choosing the best possible closure for their bottles.

ISO 9001 CERTIFICATION
UNI EN ISO 9001:2015 Certification.
Manufacturing and finishing of cork stoppers.

ISO 22000 CERTIFICATION
Food Safety Management System.

FOOD CONTACT COMPLIANCE CERTIFICATION
Self-declaration of compliance with food contact regulations.

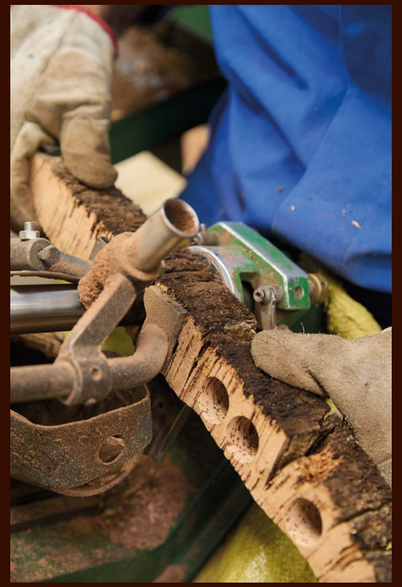
BRC CERTIFICATION
Global Standard for Food Safety.

CECAF CERTIFICATION
CECAF certification awarded by CIVC (Comité Interprofessionnel du Vin de Champagne) for the assessment of the suitability of oenological materials for food contact.

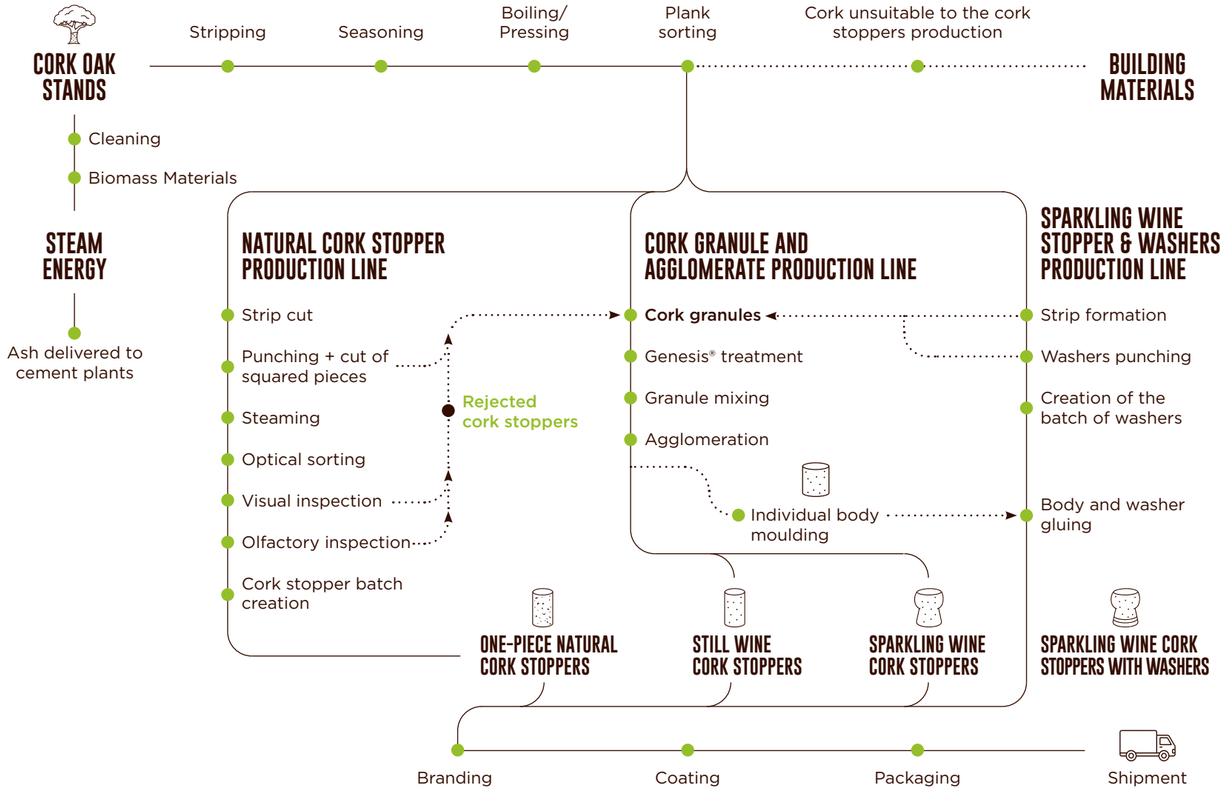
OUR INTEGRATED PRODUCTION CYCLE

From the forests to the winery, discover how our integrated production cycle works to reduce and optimise production waste.









PRODUCT CATALOGUE

"Cork is valued in all its forms."

ONE-PIECE NATURAL CORK STOPPERS

MICRO-AGGLOMERATED TECHNICAL STOPPERS
FOR STILL AND SEMI-SPARKLING WINES

MICRO-AGGLOMERATED TECHNICAL STOPPERS
FOR SPARKLING WINES

TECHNICAL STOPPERS WITH NATURAL CORK DISCS
FOR STILL AND SEMI-SPARKLING WINES

TECHNICAL STOPPERS WITH NATURAL CORK DISCS
FOR SPARKLING WINES



















ONE-PIECE NATURAL CORK STOPPERS

Cork stoppers made from 100% natural cork, carefully monitored throughout the entire production process. To preserve all the finest properties of cork, no invasive treatments are applied.

SELEZIONE VIP®

Nature meets cutting-edge technology. Each cork stopper undergoes precise instrumental analysis, ensuring reliable monitoring of the TCA levels present in the cork.



FEATURES

SELEZIONE MOLINAS®

The perfect combination of technology and human expertise. It delivers the highest level of quality and reliability, thanks to the combination of instrumental and sensory analysis performed on every single cork stopper.





FEATURES

MP1N

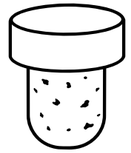
Made from 100% natural cork, monitored throughout the entire production process.



FEATURES

MPTS

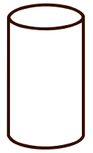
The perfect ally for enhancing spirits and liqueurs, available in various sizes and customizable.



FEATURES

MPECO

A colmated cork stopper: a reliable closure offering excellent price-to-quality ratio.



FEATURES

100% Natural cork

Sensory selection

Mass spectrometry analysis

Genesis® Steam Current Treatment

Visual selection

SELEZIONE VIP® – THE NEW FRONTIER IN ONE-PIECE CORK STOPPERS

Selezione VIP® is a range of natural cork stoppers that uses special analytical techniques to guarantee sensory neutrality and accurate TCA quantification for each individual stopper.



Selezione VIP® cork stoppers offer the perfect combination of the finest raw materials, human sensory expertise and the application of the most effective and **reliable instrumental analysis technologies available for premium-quality natural cork stoppers**.

Each cork plank first undergoes **pre-selection** by skilled operators, whose experience and sensitivity make it possible to identify and reduce the presence of any sensory defects.

Subsequently, each semi-finished cork stopper undergoes a rapid **sniffing test**, preceded by thermal conditioning that facilitates the detection of TCA and other compounds responsible for olfactory anomalies, thus enabling an initial organoleptic selection of the cork stoppers.

More than 1,800 stoppers are analysed per hour: a fast, accurate and non-invasive selection process.

FEATURES



Finally, an **instrumental analysis** is carried out using thermal desorption and soft ionisation techniques, combined with Time-of-Flight mass spectrometry (TOF).
Volatile compounds are released and analysed without altering the physical and mechanical properties of the cork stopper. The system enables highly accurate TCA detection, down to concentrations of 0.1 ng/l, together with all its precursors.

Based on the TCA concentration detected, the cork stoppers are divided into **different quantitative classes**, allowing each customer to choose the solution best suited to their needs:

- **Selezione VIP®: TCA up to 1.0 ng/l**
- **Selezione VIP® Premium: TCA up to 0.5 ng/l**

The process enables more than 1,800 stoppers to be analysed per hour, offering fast, accurate and non-invasive selection.

SELEZIONE MOLINAS®
PERFECT IN EVERY SENSE

SELEZIONE
· MOLINAS ·



The cork stoppers Selezione Molinas® undergo the strictest quality controls to ensure they are free from potential defects, contamination and off-flavours.

The secret behind their perfection lies in the double selection process. Technology detects TCA with 100% accuracy, with no errors or false negatives. Human expertise identifies what machines cannot detect, overcoming technological limitations and further enhancing the sensory performance of the batch.

Only batches of VIP cork stoppers (with TCA below 1.0 ng/l) or **VIP PREMIUM** cork stoppers (with TCA below 0.5 ng/l), completely TCA-free and instrumentally guaranteed, are eligible for Selezione Molinas. Subsequently, **a panel of analysts carries out a further sensory assessment of every single cork stopper in the batch**.

Following the mass spectrometry analysis combined with Time-of-Flight, which identifies and accurately quantifies the TCA present in each individual cork stopper, a team of expert sensory analysts performs the final organoleptic assessment. At this stage, the cork stoppers are soaked for 18–24 hours in microfiltered spring water, which encourages the release of aromatic compounds present in the cork. The cork stoppers are then examined by sensory analysts to identify TCA and other sensory deviations that would otherwise go undetected by the machine.



Each individual cork stopper is inspected by our sensory analysts.

The second sensory inspection completes the first instrumental selection: in addition to deviations associated with TCA, it makes it possible to identify any unusual notes of wet rag, toasted aromas and other off-flavours that could potentially interfere with the wine's sensory profile.

The combination of **analytical precision** and **human expertise** thus makes it possible to obtain batches characterised by an exceptional level of sensory neutrality and consistency.

FEATURES

SELEZIONE VIP® AND SELEZIONE MOLINAS®: THE ANALYSIS STAGES

1. PLANK SELECTION

Visual and organoleptic selection of cork planks to immediately eliminate any defective raw cork.



2. HOT SNIFFING

Each semi-finished cork stopper undergoes thermal conditioning, which facilitates the detection of volatile compounds associated with TCA and the main off-flavours, enabling an initial organoleptic selection.



3. MASS SPECTROMETRY ANALYSIS

An innovative instrument combines thermal desorption and soft ionisation with mass spectrometry combined with Time-of-Flight to detect the TCA concentration in each individual cork stopper, classifying them into different quality grades.



4. SENSORY ANALYSIS

A panel of skilled analysts further inspects each closure to identify defects and imperfections that cannot be detected by machines.



SELEZIONE VIP®

SELEZIONE MOLINAS®

PONDUS® – THE CORK STOPPER DESIGNED AND WEIGHT-SELECTED FOR EVERY WINE.

Knowing how to control and monitor OTR values allows to optimise wine quality. Pondus® was developed with this goal.

Proper oxygen management – particularly the Oxygen Transmission Rate (OTR) – influences all the sensory characteristics of wine, from its aromas to its structure and colour. Knowing how to control and monitor oxygen intake becomes a valuable **tool for optimising the quality of the final product**. The aim of Pondus® cork stoppers is to **standardise the performance of traditional one-piece natural cork stoppers**, tailoring it to the specific bottling, storage and ageing requirements of each wine.

Pondus® cork stoppers are produced through a **weight-based selection process**: an ultra-precision scale selects only cork stoppers with the ideal specific weight, ensuring a perfect seal and consistent wine evolution in the bottle.



TECHNICAL MICRO-AGGLOMERATED CORK STOPPERS



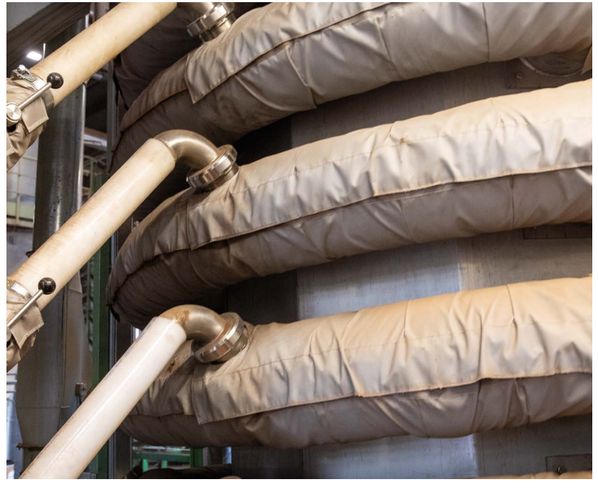
Molinas technical cork stoppers are the result of combining carefully selected raw materials with advanced production processes.

Controlling cork from the forest onwards allows us to obtain premium-quality cork granules that do not require invasive treatments.
At Sugherificio Molinas, we use steam current technology to free the cork from unwanted compounds without altering its structure.

CORK CONTROLLED FROM THE FOREST

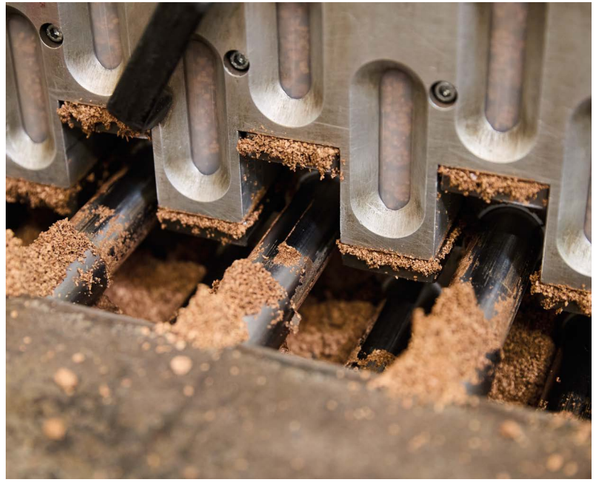
Cork is selected and monitored from the forest onwards to obtain high-quality raw material with the characteristics required for subsequent processing stages, without the use of chemical or aggressive agents.

HOW MOLINAS PROCESSES CORK GRANULES



GENESIS® STEAM CURRENT TREATMENT: FREEING CORK GRANULES FROM POTENTIAL INTERFERENCES

The cork granules undergo Genesis® steam current treatment, designed to reduce the presence of volatile compounds and potential sensory interferences while preserving the natural properties of cork.



INDIVIDUAL MOULDING OF EACH CORK STOPPER FOR HIGH PERFORMANCE

Each Molinas cork stopper is individually shaped using a dedicated mould. This process allows density, uniformity and dimensions to be precisely controlled, ensuring elasticity, sealing performance and consistent quality standards.

TECHNICAL CORK STOPPERS – MICRO-AGGLOMERATED AND WITH NATURAL CORK WASHERS

Suitable for the Charmat Method

Suitable for the Traditional Method

OTR Value

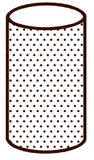
TCA Value

Microgranule size

FINECORK® MOUTH FINISHING

OTR VALUE 0.5 mg/year

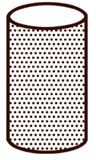
TCA VALUE ≤0.3 ng/L



FINECORK® HD

OTR VALUE 0.3 mg/year

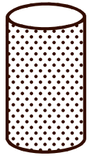
TCA VALUE ≤0.3 ng/L



EASYCORK® MOUTH FINISHING

OTR VALUE 0.7 mg/year

TCA VALUE ≤0.5 ng/L



EASYCORK® SPUMANTE

TCA VALUE ≤0.8 ng/L

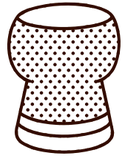


FINECORK® SPUMANTE

TCA VALUE ≤0.3 ng/L



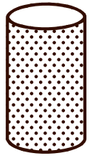
SMARTCORK® SPUMANTE



MICROCORK

OTR VALUE 0.8 mg/year

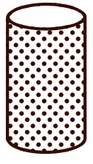
TCA VALUE ≤0.8 ng/L



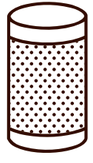
MICROBASIC

OTR VALUE 0.9 mg/year

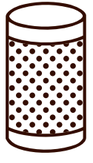
TCA VALUE ≤1.5 ng/L



SMARTCORK® MOUTH FINISHING



MP2T



MP1R



MP2R



FINECORK®

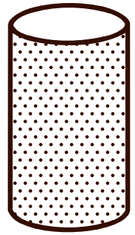
A cork stopper designed to deliver maximum performance at every stage of use: it releases neither dust nor fragments, ensures perfect sealing and allows smooth uncorking process.

MOUTH FINISHING

FineCork® Mouth Finishing is the ideal closure for preserving still and sparkling wines with distinctive aromatic and floral profiles. Its ultra-fine, carefully selected cork granules are sanitised using our cork factory's patented steam treatment process. The treated microgranules are then agglomerated with microspheres that enhance elasticity, creating a closure designed to deliver maximum performance at every stage of use.

OTR VALUE 0.5 mg/year

TCA VALUE ≤0.3 ng/L







FINECORK® HD

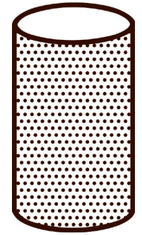
The new high-density version that recaptures the finest qualities of FineCork®, enhancing and elevating them.

The result of years of research and experimentation, Finecork® HD features the ideal density and granule size to ensure a secure seal for premium still wines requiring long periods of bottle ageing.

Finecork® HD builds on the outstanding qualities of Finecork® and takes them even further. The result is a sensory-neutral cork stopper made with high-density microgranules and microspheres, ensuring excellent sealing performance, processability and elasticity.

OTR VALUE 0.3 mg/year

TCA VALUE ≤0.3 ng/L

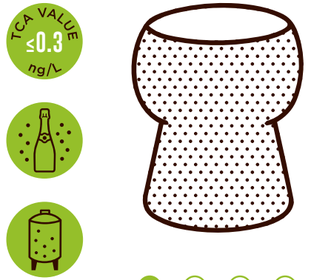


FINECORK®	VS	FINECORK® HD
275+/- 30 kg/m2	SPECIFIC WEIGHT	310+/- 20 kg/m2
0.5 mg/year	OTR	0.3 mg/year

FINECORK® SPUMANTE

The best closure available today to preserve and protect the unique characteristics of every sparkling wine.

The cork granules are treated with steam to eliminate off-flavours and are then agglomerated using an individual moulding system. The cork stopper is suitable for meeting the requirements of CECAF (Comité Interprofessionnel du Vin de Champagne) certification, which assesses the compliance of oenological materials with food-contact regulations. Its secure and durable sealing performance supports the natural maturation of wine in the bottle over time, without altering its organoleptic properties. This makes it suitable for sparkling wines produced using both the Traditional Method and the Charmat Method.



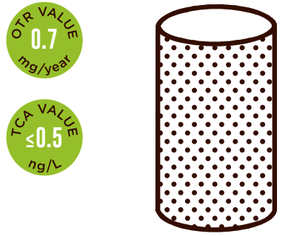


EASYCORK®

The updated formulation delivers higher density and reduced TCA levels, ensuring protection and organoleptic integrity throughout the product's entire commercial shelf life.

MOUTH FINISHING

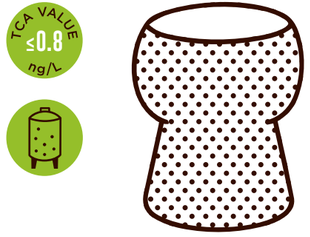
A cork stopper with enhanced performance and an excellent quality-to-price ratio. In addition to eliminating any risk of cork taint, it retains excellent elastic memory over time, ensures outstanding sealing performance and allows for smooth, consistent extraction.



EASYCORK® SPUMANTE

A single body of agglomerated cork stopper designed to ensure the best physical and mechanical performance in sparkling wines.

The precise distribution of the granules, achieved through individual-mould agglomeration, combined with the sterilisation of the raw material using Genesis® steam current treatment, ensures a high level of organoleptic neutrality. The cork stopper meets the requirements for CECAF (Comité Interprofessionnel du Vin de Champagne) certification, which assesses the conformity of oenological materials for food contact.

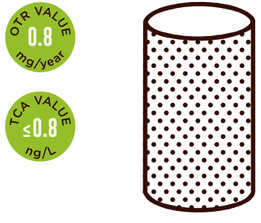


TECHNICAL CORK STOPPERS FOR SEMI-SPARKLING AND STILL WINES



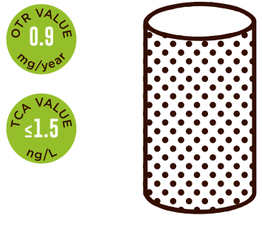
MICROCORK

The ideal closure for ready-to-drink wines intended for large-scale retail. Agglomerated using the individual moulded body (IMB) technology, it delivers excellent sensory performance.



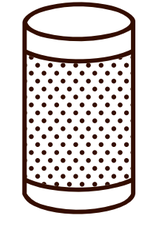
MICROBASIC

A closure designed for high-turnover wines and large-scale retail, featuring low detectable TCA levels and a finer granule size, agglomerated using the Individual Moulded Body (IMB) technology.



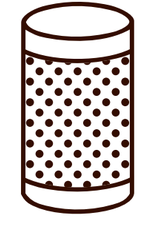
SMARTCORK® MOUTH FINISHING

Combines the benefits of natural cork with the high performance of technical cork stoppers. The natural cork washers provide a double barrier against any sensory deviation. An excellent closure for wines with good aromatic intensity.



MP2T

Thanks to its physical, mechanical and sensory properties, provided by the presence of two thin natural cork discs, it is an excellent closure for both still and semi-sparkling wines.



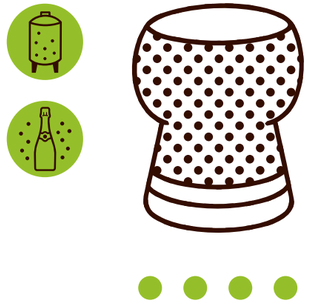
	RELEASABLE TCA	OTR VALUE	AGGLOMERATION TYPE	GRANULE DIAMETER	PRESENCE OF MICROSPHERES
MICROBASIC®	≤ 1.5 ng/L	0.9 mg/year	Individual Moulded Body (IMB)	0,5 – 3 mm	No
MICROCORK®	≤ 0.8 ng/L	0.8 mg/year	Individual Moulded Body (IMB)	0,5 – 2 mm	No
EASYCORK®	≤ 0.5 ng/L	0.7 mg/year	Individual Moulded Body (IMB)	0,5 – 1,5 mm	No
FINECORK®	≤ 0.3 ng/L	0.5 mg/year	Individual Moulded Body (IMB)	0,5 – 1 mm	Yes
FINECORK® HD	≤ 0.3 ng/L	0.3 mg/year	Individual Moulded Body (IMB)	0,5 – 1 mm	Yes

FINECORK® SPUMANTE	VS	EASYCORK® SPUMANTE
0,5 - 1 mm	GRANULE DIAMETER	0,5 - 2 mm
Individual Moulded Body (IMB)	AGGLOMERATION TYPE	Individual Moulded Body (IMB)
≤ 0.3 ng/L	GUARANTEED TCA VALUE	≤ 0.8 ng/L
Traditional Method Charmat Method	SUITABLE	Charmat Method



TECHNICAL CORK STOPPER FOR SPARKLING WINE WITH DOUBLE NATURAL CORK DISCS MP2R

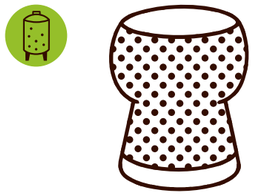
The finest natural cork washers, carefully selected and controlled from the forest onwards, ensure maximum sealing reliability over the long term. A cork stopper perfectly suited to both Traditional Method and Charmat Method sparkling wines, thanks to its natural cork discs, which enhance the wine's characteristics without any interference. The cork stopper meets the requirements for CECAF (Comité Interprofessionnel du Vin de Champagne) certification, which assesses the conformity of oenological materials for food contact. Also available with discs tested and guaranteed to be TCA-free.



TECHNICAL CORK STOPPERS FOR SPARKLING WINE WITH NATURAL CORK DISCS

MP1R

The performance of a natural cork stopper at an affordable price. The single cork disc is sourced from high-density cork, carefully inspected and selected from the forest onwards. The presence of a natural cork disc ensures that the wine is in contact with a completely natural product, at a competitive price.



SMARTCORK® SPUMANTE

Natural cork discs are combined with a microgranule body to create a barrier against any sensory deviation. Like the granules, the discs undergo organoleptic testing. Continuous quality control ensures the complete absence of substances that could cause organoleptic deviations in the wine.





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