



In order to manufacture the best natural cork stoppers, technology has always been fundamental for us, as well as human contribution and the choice of the best raw material.

We are therefore proud to present the new frontier of research applied to cork: Selezione VIP®, a cork stopper obtained thanks to a combination of sensory and instrumental analysis techniques, that guarantees sensory neutrality and an exact quantification of TCA for each individual cork stopper.



SELEZIONE VIP®
**THE NEW FRONTIER OF
THE ONE-PIECE NATURAL
CORK STOPPER**

WHAT IS SELEZIONE VIP®?



It is a process of sensory selection of the raw material and of semi-finished cork stoppers and of instrumental on the finished stoppers. The instrumental analysis with **mass spectrometric technique based on the Time of Fly (TOF)** is an extremely fast and precise analytical process aimed at detecting chloroanisoles and chlorophenols in cork.

PRE-SELECTION OF CORK PLANKS

The first stage of selection is based on a thorough inspection carried out by our skilled operators on the raw material, both visually and sensorially, aimed at eliminating the defects detectable on the raw cork bark. At this stage, the experience and sensitivity of our operators are essential to reduce sensory defects.



FAST SNIFFING CORK BY CORK

After the pre-selection of the planks, the semi-finished cork stoppers are analysed by means of the “**hot sniffing**” technique, an analysis method that involves the thermal conditioning of cork stopper to release the volatile compounds attributable to TCA, the smell of mould and negative off-flavours.

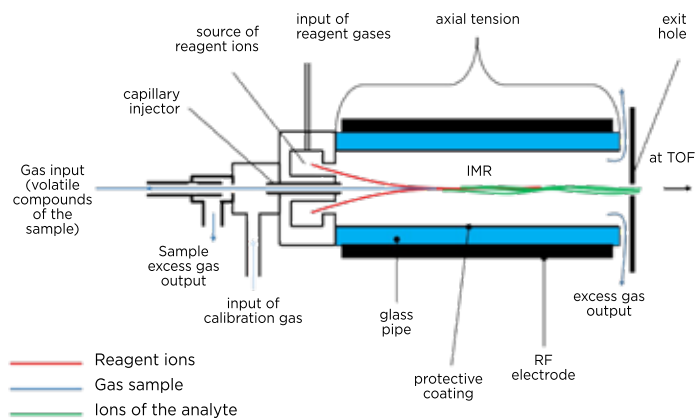


TCA INSTRUMENTAL QUANTIFICATION, CORK STOPPER BY CORK STOPPER

After sensory selection, the cork stoppers are evaluated by instruments. Mass spectrometric analysis is based on Time of Fly (TOF). The cork stoppers are preheated in a special oven with individual chambers (this is the so-called **thermal desorption** step) to release the volatile organic compounds. The preheating is carried out under a laminar flow to avoid cross-contamination. This process does not cause any variation in the diameter



and length measurements, nor protuberances and ovalization, leaving unchanged the physical-mechanical characteristics of the cork stopper. In the Selezione VIP®, volatile organic compounds are released by means of **soft ionisation**, which allows a fast and highly accurate detection in real time.



In this way the instrument analyzes individually and quantifies in each of them the presence of TCA, rejecting the cork stoppers that exceed the maximum programmed threshold. The analysis time is **only two seconds**. The cork stoppers are divided into different quantitative classes according to the TCA concentration. This gives the customer the opportunity to choose between different quantitative classes according to his needs.

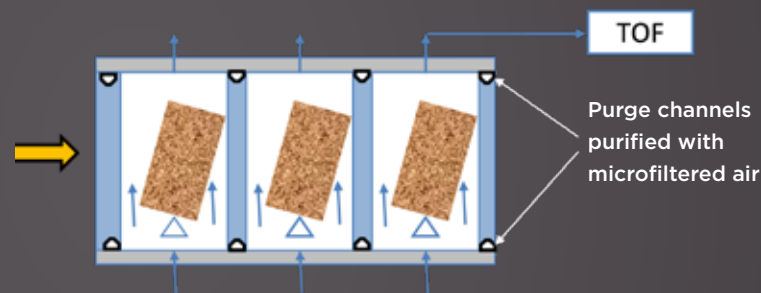
	TCA value
Selezione VIP® Premium	0 - 0,5 ng/l
Selezione VIP®	0 - 1,0 ng/l

WHY CHOOSE SELEZIONE VIP®?

The selection process to obtain Selezione VIP® cork stoppers is the perfect mix among the use of the best raw material, the supervision of human senses and the application of the most effective and safe instrument analysis technologies ever. The union of all these elements allows to obtain perfect cork stoppers, able to guarantee the integrity of the wine over the years.

RELIABILITY AND PRECISION IN EACH ANALYSIS

The reliability of the instrumental analysis of Selezione VIP® is guaranteed by a **continuous control** applied automatically throughout the analytical process carried out by the instrument. The input of internal standards during the analysis of each cork stopper, for a **constant calibration of mass and sensitivity of the analysis system, is of fundamental importance to obtain cork stoppers with no contamination**. In addition, there are purging channels, purified with microfiltered air, which **prevent cross-contamination between the different stations**. In order to avoid any possible quantification error, moreover, in the event that the instrument detects a cork stopper with an excessive amount of TCA, the next stopper is not automatically classified, so that it can be retested at a later time. This reduces the risk of false positives or negatives to zero.



CONTINUOUS RESEARCH TO SATISFY EVERY CUSTOMER

Selezione VIP® witnesses Molinas' constant commitment to research and development. The continuous improvement of our cork stoppers, the use of selected raw material, together with our commitment to offering always valid and effective solutions is an essential objective for our company. This is why we are more and more investing on technological innovation as integral part of our production system, without giving up the contribution of dozens of skilled operators who harvest, select and transform every day a natural and sustainable raw material such as cork.

ABOUT US

Sugherificio Molinas is a family-run Sardinian company that for 100 years has been the spokesperson for the truest and most 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 the hand of those who lead it.

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

Please visit our website
www.molinas.it

Or send your email to
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Sugherificio Molinas SPA
Località Ignazioni, 07023
Calangianus (SS),
Sardegna - Italia



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