

FINE CORK® HD?

FineCork® HD (High-Density) is an innovative cork stopper designed specifically for the conservation of still wines with a medium-long aging period, made up of carefully selected micro-agglomerated individually moulded body, with a diameter of 0.5-1 mm. Besides being free from "cork taint" thanks to the special "steam current" treatment patented by our laboratory (the Genesis® Treatment), FineCork® HD offers, thanks to the special mix of high-density microgranules and expandable microspheres, an extraordinary sealing, excellent machinability and high elasticity.

A NATURAL EVOLUTION

To keep up with the times and with the continuous evolution of the cork stoppers market, which has seen a progressive consolidation of the use of the technical cork, it has become necessary for us to expand the range of the available closures for our customers.

We therefore chose to develop a safe, sustainable and TCA free seal for the Premium products, with high performance that could reflect the great range of wines for which it was specifically designed. The original FineCork® has not been distorted, but rather enhanced in its best characteristics.

"GENESIS" THE STEAM CURRENT TREATMENT

Another characteristic of **FineCork® HD** is that it is a **TCA free** cork, free from substances that cause the "cork taint". This result has been possible thanks to the "**Genesis® Treatment**", the innovative method developed by our cork factory and the use of an ultra-controlled raw material, obtained from the cork waste deriving from the processing of our highest quality one-piece natural cork stoppers characterized by organoleptic excellence.

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

The manufacturing process is based on the action of steam activated and modulated in pressure and depression cycles and at appropriate temperatures. The cork grain, to be subjected to the jets of steam, is made to flow in special serpentines, without this altering the mechanical and chemical-physical characteristics of the cork.

From research and laboratory tests can be remarked that in FineCork* HD stoppers, at the end of the treatment, there is a reduction in the TCA content of more than 90%, obtaining a product with a maximum measurable value of only 0.3 ng/l: **the cork taint is therefore reduced to insignificant levels.**





COMPARISON BETWEEN FINECORK® HD AND FINECORK®







AGGLOMERATION

Individually moulded body



Individually moulded body

GRANULOMETRY

0,5-1 mm



0,5-1 mm

ORGANOLEPTICAL TEST

Without off-flavours



Without off-flavours

TCA LEVELS

≤ 0,3 ng/l

≤ 0,3 ng/l

DENSITY

275 +/- 30 Kg/m³



310 +/- 20 Kg/m³

OXYGEN TRANSMISSION RATE (OTR)

< 0,5 mg/year



< 0,3 mg/year

The great advantage offered by technical cork stoppers is given by the possibility of deciding even before the production and realization step which are the ultimate characteristics that the finished product must possess, that's why it is necessary to have a developed production structure, both in terms of equipment and the know-how and skill of the employees involved in the production process, from cork grain selection to laboratory controls and tests.

WHY CHOOSE FINECORK® HD?

FineCork® HD is the right choice because:

- It allows the wine to age in the bottle for a longer period, thus having a cork stopper that guarantees longer conservation:
- It ensures consistently excellent performance, in terms of sealing, machinability and easy extraction;
- · It avoids any sensory contamination of the wine thanks to the double treatment of the micro granulate, which leaves the cellular structure of the cork unaltered. preserving its elastic memory.





To define the correct density and size of the micro granulate, we have carried out years of tests and experiments, developing various prototypes verified at an instrumental level by our internal laboratory and confirmed by regular external laboratory analyses.

It was also essential the collaboration with some of **our most loyal customers**, who offered us some batches of their wines to carry out bottling tests in which the performance of FineCork® HD was compared with that of traditional FineCork®.

