



Main activities

60 M turnover spread on three different fields: from œnology to marinas and tourism



A family-run business in its fourth generation

œnology



Sugherificio Molinas
Mondial Capsule
Verona's branch
Deutch's branch
Argentina's branch
Sugherificio Portital in Portugal



Marinas



Marina di Porto Rotondo
Porto Marana
Portus Karalis (Cagliari)
Cantieri Olbia costa smeralda
Porto di Bosa
Porto di Cala Bitta



Tourism



Hotel Petra Bianca
Hotel Sporting
Hotel Marana
Residence Baia Santa Reparata
Residence La Pineta



Numbers

50.000

SM
OF INDUSTRY

2 MNL

CORK STOPPERS A DAY

300 QT

OF CORK BARK
PROCESSED EVERY DAY

100

YEARS OF EXPERIENCE

9 MLN €

INVESTMENTS PLANNED
IN 2019

40 MLN €

TURNOVER OF THE
YEAR 2017

300

EMPLOYEES
IN THE CORK FACTORY
(700 FOR THE GROUP
DURING SUMMER SEASON)

Our cork oak stands

8.000

HECTARES BETWEEN SARDINIA AND
MAREMMATOSCANA

40

CORK HARVESTERS

Ecosystem allowing the survival
of hundreds animal and
vegetable species.



Il marchio della
gestione forestale
responsabile



WATCH THE VIDEO
ON CORK HARVESTING

<https://www.youtube.com/watch?v=QSM-6rnvnkQ&t=6s>



Investments on Green-sustainable



RENEWABLE PLANTS
FOR AN INVESTMENT

11 mln €



3,7 MW

OF ENERGY AT FULL CAPACITY
(2,2 MOLINAS; 1,5 MONDIAL)



300 T

FOSSIL FUEL SAVING
ONLY IN THE CORK
FACTORY

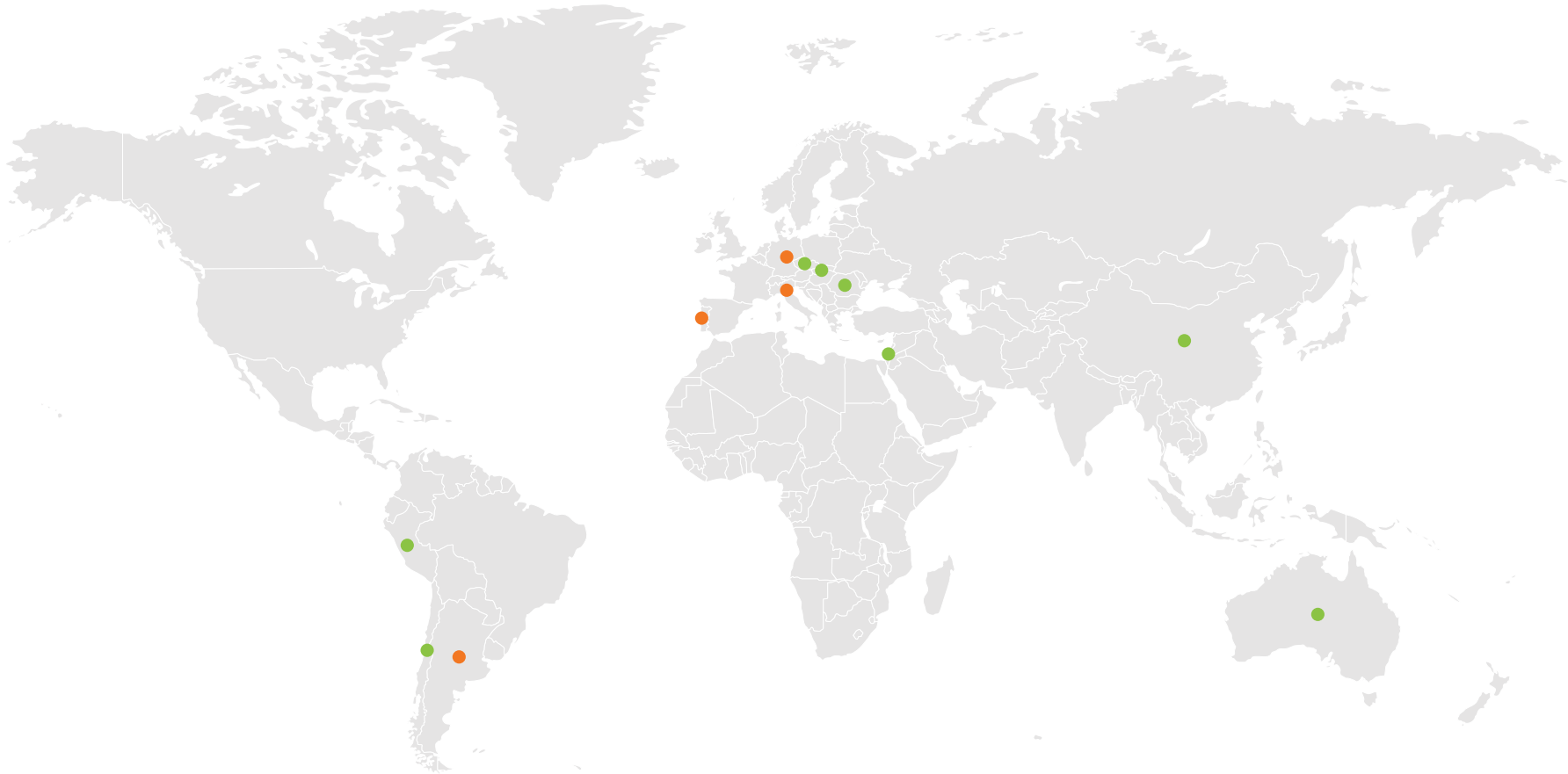


SOLAR PANELS
PLANTS



STEAM AND ENERGY
COGENERATION PLANT

Sales network



70

SERVED COUNTRIES

15

EXCLUSIVE RETAILERS IN THE
WORLD

Romania • Slovakia • Perù
Chile • Israel • China • Australia
Czech Republic • ...

4

BRANCHES

Argentina • Portogallo
Germania • Verona

18

SALESMEN IN ITALY

**Organoleptic
selection of the
cork planks**

**Quality
Control**

Internal laboratory

Our cork factory is supported by a laboratory with a team of skilled technicians carrying out a work of control, research and development.

Through sensory and physico-chemical analyses achieved thanks to the most advanced technologies, the controls carried out involve the whole chain of the manufacturing process: from the cork bark harvesting up to the finished product.



Certificates Quality Control Laboratory



Il marchio della
gestione forestale
responsabile





Products

Wide range of cork products for œnology,
footwear, building industry.

Integrated production process

From the cork oak stand to the winery

still and sparkling wine

technical and natural one piece cork stoppers

Search our products

FSC® certified

Finecork® It tastes wine



FineCork® Still wines



FineCork is a perfect synthesis among updated technology, tradition and enhancement of the natural resources.

Thanks to an innovative treatment done with a «steam stream», patented by Sugherificio Molinas, the micro cork grain, selected among the best raw materials, is definitely cleaned from the substances originating the “cork taint”. After this treatment the micro grains are agglomerated to obtain a cork stopper offering the best performances during every step of its use. Once bottled, it doesn't release any dust or fragments, assuring a perfect corking and a regular uncorking.

During its stay in the bottle, it enhances the natural and regular micro-oxygenation of the wine, without leakage or capillary rise.

Particularly, it preserves the flavours of wine, and, owing to this reason, FineCork® is the ideal closure to seal the wines characterised by floral and aromatic notes, but also for those wines needing a longer aging.

- **Guaranted TCA content <0,5 ng/l**
- **Shelf-life in the bottle at least 5 years**
- **Presence of expandable microspheres**
- **Individually moulded body**



▶ EasyCork® Still wines

EasyCork is the result of a constant research aiming to improve the cork stoppers performances. EasyCork offers the best solution for an effective and affordable corking.

Belonging to the last generation of cork closures, EasyCork is the closure conceived for the wines bottled for the large-scale distribution. EasyCork assures the absence of cork taint preserving in the time an excellent elastic memory, an outstanding sealing and a regular uncorking. EasyCork, the easiest way to protect your wine.

- TCA value <1,5 ng/l
- Individually moulded body
- Shelf life in the bottle: at least 3 years



▶ SmartCork® Still wines

Innovative cork closure with great technical and organoleptic performances.

The body is made up with micrograins treated with steam stream to extract all the volatile compounds that can originate the cork taint. The final result is the one of an excellent cork stopper fit to the wines featured by a good aromatic intensity and that have to age up to 3 years. The used granulometry gives to the Smartcork 2T a perfect elasticity and a very good corking and uncorking.

- TCA value of the body <0,5 ng/l
- With natural cork discs



FineCork

VS



EasyCork

PARAMETERS

0,5 mm - 1 mm	GRANULOMETRY	0,5 mm - 2 mm
1. CORK 2. POLYURETHANE GLUE 3. EXPANDENT MICROSPHERES 4. COATING	CONSTITUENTS	1. CORK 2. POLYURETHANE GLUE 3. COATING
INDIVIDUALLY MOULDED BODY	PRODUCTION TECHNIQUE	INDIVIDUALLY MOULDED BODY
275 +/- 35 Kgm ³	DENSITY	280 +/- 35 Kgm ³
> 96%	ELASTIC RECOVERY	> 92%
0,0013 cm ³ /day	OXYGEN PERMEABILITY	0,0053 cm ³ /day
5 YEARS	PERIOD OF STAY IN THE BOTTLE	3 YEARS
< 0,5 ng/L	RELEASABLE TCA	< 1,5 ng/L

Natural cork stopper and special selection



One piece natural cork stopper

Elastic and resistant, is the ideal closure for full bodied wines. One piece natural cork stopper traditionally used for the bottling of high wines that have to age in the bottles. The only natural and sustainable closure able to assure the right aging to your products.

The electronic selection of the specific weight allows to obtain the best closure for high range wines. One piece natural cork stopper traditionally used to cork still wines and obtained processing cork barks strictly selected during the whole manufacturing chain Organoleptically checked.



Pondus®

The cork stopper Pondus® is obtained thanks to a process of ponderal selection of every single cork stopper, carried out with a very high precision scale removing all the heaviest and lightest cork closures, in order to obtain a standard range of weight.

- Removal of leakage problems
- Homogeneous evolution in all the bottles
- Easy uncorking.

Years of experiences and research pointed out that Pondus is the ideal seal for great and prestigious wines.



Selezione Molinas®

Every single cork stopper is sensory perfect: 100% natural cork-0% sensory deviation. One piece natural cork stoppers sensory perfect, obtained processing highly selected cork barks. These cork stoppers are sensory tested by a panel of skilled technicians.

- Refund of the tainted bottles
- Certificate of suitability issued for the batch
- 100% sensory neutrality



WATCH THE VIDEO ON THE ONE PIECE NATURAL CORK STOPPER MANUFACTURING
<https://www.youtube.com/watch?v=dOr8LIUnim4>



PERFECT IN EVERY SENSE



Selezione Molinas®

No sensory anomaly!

100% natural cork stopper



The perfection comes from technique, precision, talent. «Selezione Molinas» comes from the processing of the best cork planks, 100% made with natural cork, compact, TCA free and sensory perfect. Every single cork stopper is tested by our panel of technicians, in order to guarantee the total absence of off-flavours and of every kind of taint.

The cork stopper «Selezione Molinas» belongs to a batch of cork closures strictly selected. Our skilled technicians test the batch cork by cork. No invasive treatment is carried out on the batches «Selezione Molinas», in order to safeguard all the best features of the traditional one piece natural cork stopper.

In fact, the secret to get a naturally perfect cork closure is to leave it intact, carefully selecting the best cork stoppers.

The electronic nose: why not?

The electronic nose is an excellent instrument, but it has some limits not to be neglected. First of all, the machine must be perfectly calibrated, because, working continuously is often subjected to make wrong selections.

Besides the cork taint, the cork closure can be affected by many other kinds of anomalies: mould, vanilla, toasted, wet rag and many others.

The electronic sorting machine can detect just one kind of taint per analysis, missing all the other anomalies guilty to taint the wine.

With the sensory analysis carried out by our skilled technicians, every kind of taint or anomaly, besides TCA, will be detected and removed.



Cork stoppers for sparkling wines

When technology meets tradition

The micro cork grains, once cleaned from all the substances that can cause the cork taint and also other organoleptical anomalies, are individually moulded.

The washers are manufactured from high density planks, already checked and selected in the cork oak stand: this allows the removal of all the planks affected by vegetative anomalies that could affect the resistance to the corking mechanical stress, minimizing the problems due to discs detachment.



Technical
and natural
cork stoppers

Finecork for sparkling wines

**FineCork® Spumante is the result of the union
between tradition and technology**

Il the stem stream treatment of the cork grains allows to reduce the releasable TCA under the perception threshold without Affecting the elastic memory of the cork. The individual body moulding affords to obtain physical-mechanical performances similar to those achieved with the traditional champagne cork stoppers manufactured with bigger cork grains. Gas sealing, extraction force, perfect elastic recovery make FineCork® Spumante the ideal seal for sparkling wines.



- Individually moulded body - cork grains 0,5-1 mm and expandable microspheres
- 0,5 > releasable TCA

**Sustainable
Innovative
Tca Free**

**Finecork is a
perfect synthesis among
technology, tradition
and enhancement of
natural resources**

“Elegant and refined, wrapping up the palate with fresh fruity notes; a frame of elegance and harmony.”

Fine Cork. Fine Bubbles.

Extraordinary olfactory delicacy,
freshness and persistent taste.

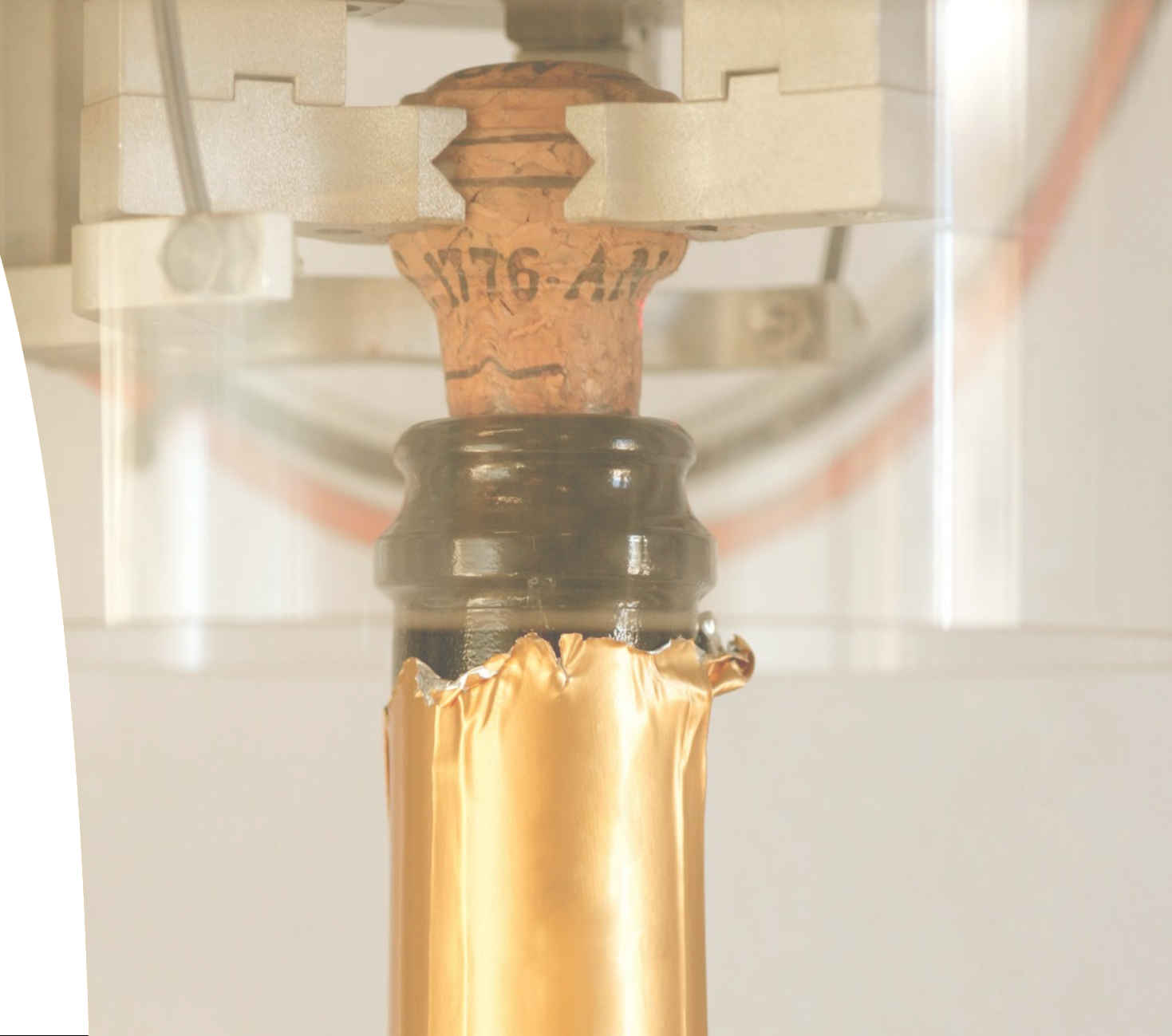
SUSTAINABLE, INNOVATIVE, TCA FREE



Comparative survey on Champagne

The comparative survey, started during the first weeks of the 2012, was coordinated by «CIVC» technological and environmental pole, comparing 12 micro agglomerated cork stoppers without washers manufactured by the main European cork stoppers manufacturers > (8 companies). the cork factory Molinas took part with Finecork. Four of the most important laboratories have been involved in this project; “**Exact**” located in Macon, “**Excell**” located in Merignac, “**Pure Environnement**” located in Perpignan and “**Vect’Oeur**” located in Beaune. Seven organoleptical and physico-mechanical assays have been carried out:

1. Depth of cork stopper insertion
2. Extraction force (Uncorking)
3. Pressure drop (CO2)
4. Entrance and consumption of oxygen
5. Food contact suitability
6. Sensory analysis
7. Instrumental analysis with gaschromatographic techniques

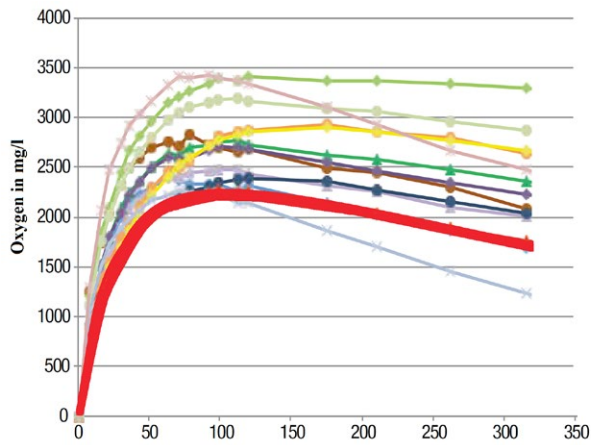


**AMONG THE FIRST
IN ALL THE QUALITY
ASSAYS CARRIED OUT**

**GLOBAL
RESULT:
EXCELLENT**

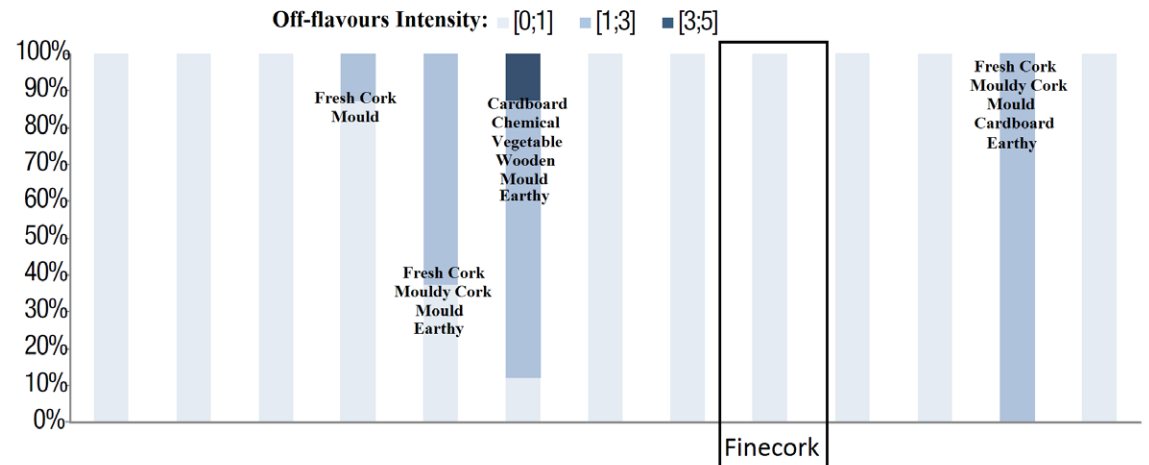
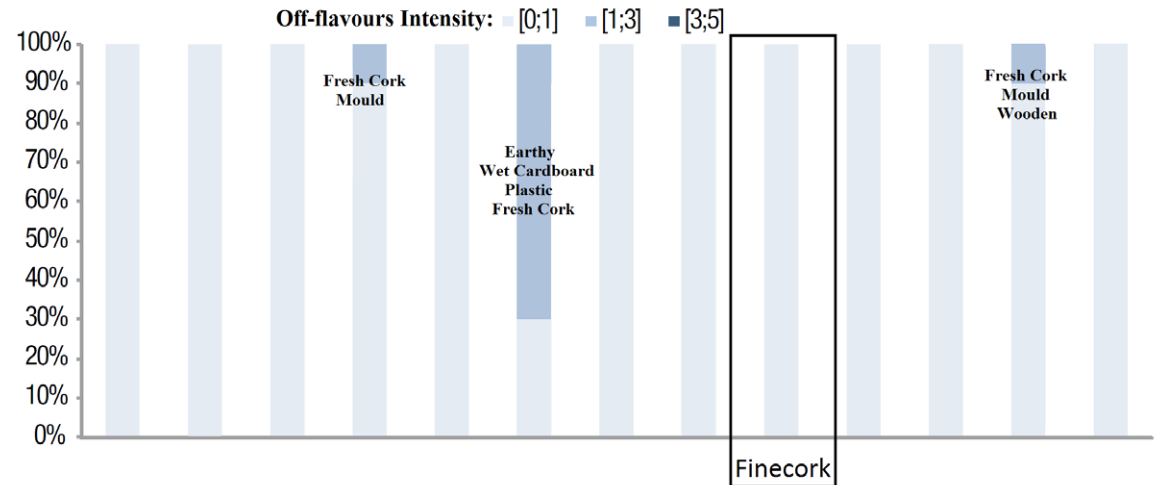


<http://www.molinas.it/en/pdf/studio-comparativo-civc-finecork.pdf>



**ENTRANCE
AND
CONSUMPTION
OF OXYGEN**

**SENSORY
ANALYSIS**



According to these data, it can be stated that Finecork® is the best seal for your sparkling wines, thanks both to its physico-mechanical features and sensory neutrality.

TECHNICAL CORK STOPPERS FOR SPARKLING WINES



EasyCork®

Thanks to the great attention during the selection of the raw materials, together with the use of the most cutting-edge technology, EasyCork Spumante is a closure that merges good price and excellent performances.

- Individual moulded body
- Micrograin body
- Micrograin size 0,5-2 mm
- Tca <1,5 ng/l



Veloce

«Veloce» is the cork closure conceived by Molinas for the customers mainly involved with the large-scale distribution, in which the efficiency of the bottling process is the strong force.

- Individual moulded body
- Micrograin disc
- Size of the micrograin used for the disc: 0,5-2 mm
- Tca disc: <1,5 ng/l
- No disc burst



Tradiplus

The use of sensory neutral cork grain together with the microspheres used to manufacture the disc allowed Tradiplus to remove all the sensory interferences.

- Individual moulded body
- Micrograin disc
- Size of the micrograin used for the disc: 0,5-1 mm
- Tca disc: <0,5 ng/l
- No disc burst

SPARKLING CORK STOPPER WITH NATURAL CORK DISC



MP 1R

The perfect solution to seal your wine without forgetting the economic convenience? MP 1R is the cork closure you are looking for!

- Individual moulded body
- 1 natural cork disc
- Guaranteed wine evolution
- Cork discs with controlled density



MP 2R

Carefully selection of the cork grains, high quality of the cork discs, fruit of experience and technology, offers its maximum seal reliability in the long period.

- Individually moulded body
- 2 natural cork discs
- Organoleptic control of the cork discs
- Cork discs with controlled density



Smartcork®

Natural innovation of the traditional champagne cork stopper, recommended for wines that have to age for long periods in the bottle.

- Individually moulded body
- Micro cork grain with microspheres (body)
- TCA <0,5 ng/l (body)
- Guaranteed wine aging

For more information
www.molinas.it



Sugherificio Molinas SPA
Località Ignazioni, 07023
Calangianus (OT), Sardegna - Italia