



PREMIUM CORK SINCE 1938



**SUGHERIFICIO A. MUREDDU**  
MILANO, VIA SCARLATTI 30, TEL. 265037  
RHO, VIA VILLAFRANCA 3, TEL. 325

**UN RAZZO ATOMICO ?**



**NO ! UN TURACCIOLINO COMPENSATO MUREDDU.**

TURACCIOLI COMUNI PER OGGI  
TURACCIOLI COMPENSATI  
PER VINI CHAMPAGNE E SPUMI  
SPECIALITÀ PER FARMACI  
AGGLOMERATI PER EDILIZIE  
FRIGORIFERI ECC.  
GUARNIZIONI IN SUGHERO EXTRA  
COMPRESSO PER LAVORI INDUSTRIALI  
SPECIALITÀ SUDLETTE E RETTINGOLI  
DI SUGHERO PER CALZATURIFICI

1946 FAIR OF MILAN, POSTWAR HANGAR

# WHO WE ARE

Since 1938 **Mureddu Sugheri** has been specialized in the production of premium cork stoppers. The orientation towards the highest possible quality of product and the resulting radical choices made in this direction make that the Italian market recognizes us as the leading company in the "quality in use" of the product . We count among our customers the largest wine groups and several of the most famous wineries. **Mureddu Sugheri** is a company certified by **ISO 9001** quality management system.





[ UNIQUE PROCESS STEP ]



# WHAT WE DO

Ensured the origin of the cork, it begins its maturing and boiling stage which is followed by a rigid selection of the semifinished material. Before proceeding to the production the quality control laboratory sets up a rigorous system which provides multiple tests among which excels the organoleptic check of each incoming batch with a representative sample of at least 400-800 stoppers and/or disks. The gas chromatography makes a verification of the analysis carried out by the panel of internal tasters experts and the material, only after the validation, continues the subsequent processing steps. Washes, IGEA and Te.De.Sys treatments, dedusting, turning, facing, electronic, manual and ponderal selection, ink and fire marking, surface treatment and packaging are the latest stages of our complete and unique quality chain.











process stages for IGEA Neutral Cork stoppers

EXTREME QUALITY  
**GUARANTEE**









# QUALITY CONTROL LABORATORY

The Quality Control laboratory is one of the pillars of the business success. It deals with the analysis of raw, semi-finished and finished materials to ensure the highest quality and safety of the product. Coordinated by the Head of Quality Control there're six highly specialized people who make multiple product's inspections that the company always conducts with daily regularity since ever. The Quality Control laboratory is also the base of all Research & Development projects.

## 9 PRELIMINARY CHECKS

-  DIMENSIONAL CONTROLS ON INCOMING GOODS
-  DETECTION OF CORK'S CRITICAL DEFECTS
-  **ORGANOLEPTIC TEST ON STATISTICALLY SIGNIFICANT SAMPLES (MIN 400-800 PCS/LOTS)**
-  **COMPLETE GAS CHROMATOGRAPHIC ANALYZES**
-  HUMIDITY CONTROLS
-  PRESSURE SEAL TESTS (TECHNICAL CORKS)
-  EXTREME BOILING TESTS (TECHNICAL CORKS)
-  TESTS ON THE RECOVERY AFTER COMPRESSION

## 9 PRODUCT VALIDATION CHECKS

-  BOTTLING SIMULATION AND TESTS ON STOPPERS'S EXTRACTION FORCE
-  TEST ON DUST CESSION
-  TESTS ON OXIDIZING SUBSTANCES'S RESIDUE
-  INTERNAL MICROBIOLOGICAL CONTROLS
-  MEASURATION OF STOPPER'S PERFORMANCE OVER THE TIME
-  TESTS ON THE CORKS'S LUBRIFICATION
-  PHYSICAL AND DIMENSIONAL CONTROLS ON FINISHED STOPPERS
-  TESTS ON THE STOPPER'S LIQUID SEAL

INNOVATION  
**TECHNOLOGY, FUTURE**



# IGEA TREATMENT

AFTER **5 YEARS** OF RESEARCH

- COMES OUT AN INNOVATIVE PURIFYING TECHNOLOGY PATENTED BY US
- THAT MAKES A VERY DEEP “CORK BY CORK” PURIFICATION
- TO GUARANTEE YOU HIGHLY NEUTRAL CORK STOPPERS

**IGEA**  
NEUTRAL  
CORK



**T.C.A. MAX**  
5 STOPPERS ON 1.000

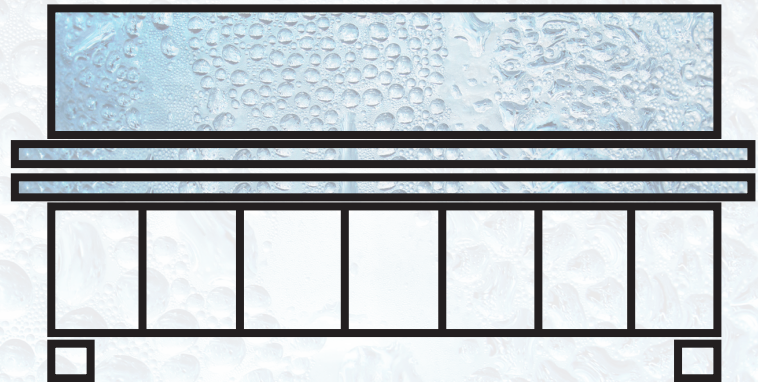
*Deep and never seen T.C.A. (2,4,6-Trichloroanisole) reduction. Igea process really minimize the cork taint.*

**OFF FLAVOURS**

- P**yrazines
- G**eosmin
- G**uaiacol

*below the perception threshold*

*Desorption of cork's volatile organic compounds in order to have homogeneous bottle.*



# NATURAL STOPPERS



Highly selected natural corks dedicated to close still wines of all types and evolutionary capacity. Total traceability in all selections.



- Highly selected corkwood
- 18 laboratory tests di on each batch
- Organoleptic test on 400 pcs /batch + gaschromatography

**It is Mureddu's high standard.**



Colmated stoppers on request.



## **OMPACT** NATURAL 2 PIECES

FROM THE BEST THIN CORK PLANKS...

NATURE AND TECHNOLOGY SERVING THE BEST WINES

Elasticity, density and uncompromising beauty for the very safe and homogeneous wine aging.

*Size available Ø25-26 - H 44 and on request Ø25-26 - H 49*



IGEA

Goddess of health and purity



# STOPPERS



From the best “cru” corks to the most innovative purification technology comes out the new IGEA Neutral Cork line. Mureddu Sugheri is ready to serve your demanding oenological requests. Total traceability in all selections.

The IGEA line brings our new cork stoppers to the highest levels in the organoleptic neutrality of natural corks in the field. We decided to apply this revolutionary technology on the top three qualities.



**IGEA**  
EXTRA



**IGEA NEUTRAL CORK PROCESS**



ORGANOLEPTIC TEST on 400 pcs  
+ gaschromatography



T.C.A. ACCEPTABILITY  
5 STOPPERS ON 1.000



OFF FLAVOURS ACCEPTABILITY  
**PYRAZINES / GEOSMIN / GUAIACOL**  
below the perception threshold



PREMIUM PACKAGE



**IGEA**  
ENOPLUS



**IGEA NEUTRAL CORK PROCESS**



ORGANOLEPTIC TEST on 400 pcs  
+ gaschromatography



T.C.A. ACCEPTABILITY  
5 STOPPERS ON 1.000



OFF FLAVOURS ACCEPTABILITY  
**PYRAZINES / GEOSMIN / GUAIACOL**  
below the perception threshold



PREMIUM PACKAGE

# IGEA

## GRAN CRU



### **IGEA NEUTRAL CORK PROCESS**



ORGANOLEPTIC TEST doubled 800 pcs  
+ gaschromatography



T.C.A. ACCEPTABILITY  
5 STOPPERS ON 1.000



OFF FLAVOURS ACCEPTABILITY  
**PYRAZINES / GEOSMIN / GUAJACOL**  
*below the perception threshold*



WEIGHT SELECTION included if requested



DOUBLE MANUAL SELECTION



PREMIUM PACKAGE

# TECHNICAL STOPPERS



Technical stoppers composed by an agglomerated body and disk/s dedicated to still or sparkling wines of all types.



## MONOSYSTEM 1+0



Technical stoppers composed by an agglomerated body and one disk of natural cork. Dedicated for still or sparkling wines.

### **BODY**

Micro-grain 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### **DISK**

A1 - C3

### **DIMENSIONS**

Ø 23,5-26-26,5 / H 43

## DUOSYSTEM 2+0



Technical stoppers composed by an agglomerated body and two disks of natural cork in the same head. Dedicated for still or sparkling wines.

### **BODY**

Micro-grain 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### **DISK**

A1 - B2 - C3

### **DIMENSIONS**

Ø da 23,5 a 27,5 / H 39 o 43

## DUOSYSTEM 1+1



Technical stoppers composed by an agglomerated body and two disks of natural cork, one for each head. Dedicated for still or sparkling wines.

### **BODY**

Micro-grain 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### **DISK**

B2 - C3

### **DIMENSIONS**

Ø da 23,5 a 27,5 / H 39 o 43

# CHAMPAGNE STOPPERS



Technical corks composed by an agglomerated body and disk/s or just by an agglomerated body. Dedicated to close champagne wines of all types.

## CTE UNIDISCO



**BODY**  
Granulate 3-7 mm  
T.D.S.  
Treatment  
T.C.A. < 4ng/l

**1 DISK**

**BETA BETA  
ECO BETA**

**DIMENSIONS**  
Ø 29,5 / H 48

## CTE CLASSIC



**BODY**  
Granulate 3-7 mm  
T.D.S.  
Treatment  
T.C.A. <4 ng/l

**2 DISKS**

**treated  
T.D.S.**

**DIMENSIONS**  
Ø 29,5 / H 48  
30,5 / H 48

## CTE SPECIAL



**BODY**  
Granulate 1-3 mm  
T.D.S.  
Treatment  
T.C.A. <1,5 ng/l

**2 DISKS**

**treated  
T.D.S.**

**DIMENSIONS**  
Ø 29,5 / H 48  
30,5 / H 48

## Natural cork disks qualities

ENOPLUS

PLUS

ALFA

BETA

BETA  
BETA

ECO  
BETA

## AGGLO



**BODY**  
Granulate 3-7 mm  
T.D.S. Treatment  
T.C.A. <4 ng/l

**DISKS**  
NO

**DIMENSIONS**  
Ø 30,5-29,5 / H 48

## AGGLO SPECIAL



**BODY**  
Granulate 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

**DISKS**  
NO

**DIMENSIONS**  
Ø 30,5 -29,5 / H 48

## CTE METHODO



Champagne stopper composed by an agglomerated body and a micro-agglomerate disk with absolute guarantee. Dedicated to close champagne wines of all types.

**BODY**  
Granulate 3-7 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

**DIMENSIONS**  
Ø 29,5-30,5 / H 48

**1 DISK**

1 micro-agglomerated disk of 1,2 cm.  
micro-granulate 0,5-1,5 mm  
T.D.S. Treatment - T.C.A. <0,8 ng/l

# methodo™ STOPPERS



Technical cork stoppers composed by pure micro cork grain highly sanitized with or without disks. Dedicated to close still, sparkling or champagne wines.



## methodo<sup>TM</sup> classic



Cork stopper composed by a sanitized micro-agglomerated body. Dedicated to close still or sparkling wines.

### STOPPER

Granulate 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### DIMENSIONS

Ø 23,5 o 26,5 / H 43  
Ø 27,5 / H 39

## methodo<sup>TM</sup> premium



Cork stopper composed by an highly sanitized micro-agglomerated body. Dedicated to close still or sparkling wines.

### STOPPER

Granulate 1-3 mm  
T.D.S. Treatment  
T.C.A. <0,5 ng/l

### DIMENSIONS

Ø 23,5 / H 43

## methodo<sup>TM</sup> 3



Technical cork stopper composed by an highly sanitized micro-agglomerated body and two natural cork disks, one for each head, of the best quality treated with T.D.S. system. Dedicated to close still or sparkling wines.

### BODY

Granulate 1-3 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### DISKS

N. 2 quality "A/1"  
treated T.D.S.

### DIMENSIONS

Ø 23,5 o 26,5  
27,5 / H 43

## cte methodo<sup>TM</sup>



Champagne stopper composed by an agglomerated body and a micro-agglomerate disk with absolute guarantee. Dedicated to close champagne wines of all types

### BODY

Granulate 3-7 mm  
T.D.S. Treatment  
T.C.A. <1,5 ng/l

### DISK

N. 1 in micro-granulate of 1,2cm  
Granulate 0,5-1,5 mm  
T.D.S. Treatment  
T.C.A. <0,8 ng/l

### DIMENSIONS

Ø 29,5-30,5 / H 48



NATURE



CHEMISTRY

NO MICROSPHERES

# CUSTOMER SERVICES



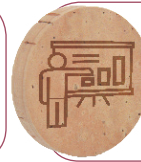
ANALYSIS OF BOTTLE'S  
INTERIOR NECK  
PROFILE



DESIGN AND  
MANUFACTURE OF  
CUSTOMIZED STAMPS



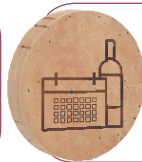
COMPETENT NATIONAL  
SALES  
NETWORK



HEADQUARTERS  
VISITS



STORAGE &  
HANDLING CONDITIONS  
VERIFICATION



BOTTILING  
ADVICES



diVINO  
CORPORATE  
NEWSLETTER



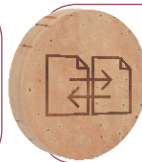
CORK STOPPERS FOR  
KOSHER WINES



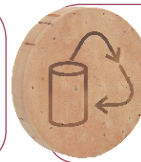
COMPLETE  
LABORATORY  
ANALYSIS



CORK STOPPERS FOR  
SPECIAL SIZES BOTTLE



CO-BRANDING &  
PARTNERSHIP  
PROJECTS



PROMOTION OF  
RECYCLING  
CAMPAIGNS

# NOTES

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Quality management  
system

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we speak english   nous parlons français   hablamos español   falamos português