



MEDIA RELEASE
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ZACCAGNINI FIRST IMPORTED WINE PRODUCER USING NOMACORC CARBON NEUTRAL 'SELECT BIO' CLOSURE

Azienda Agricola Ciccio Zaccagnini is taking further steps on its quest toward carbon-neutrality by becoming the first wine producer importing into Australia to adopt wholesale use of the Nomacorc carbon neutral Select Bio closure.

“We welcomed the option to use Nomacorc’s carbon neutral Select Bio with enthusiasm,” says Marcello Zaccagnini, owner of Azienda Zaccagnini. “Essentially, it is an engineered cork that is also bio-based, and is an almost perfect solution for closing wine.”

New to Nomacorc’s range in 2014, the closures are 100% recyclable and renewable, and are made from plant-based polymers derived from sugar cane. They closely mirror the company’s premium Select Series line in oxygen management performance and permeability choices, and are engineered to be the best closure solution for sustainable wineries and their wines.

“We wanted a closure for our wines that pushed us further toward to becoming carbon neutral, that let the wine breathe, and still allowed for the charm of cork extraction,” says Zaccagnini. “But most importantly, as a producer of three million bottles a year, we wanted to eliminate cork taint problems that could affect the quality of up to 10% of our stock.”

In order to find a sustainable closure that met company’s needs, Zaccagnini winemaker Concenio Marulli launched a research project in collaboration with Antonella Bosso from the *Centro di Ricerca per l'Enologia*¹ in Asti. Over a period of 18 months, they studied the evolution of wine with different kinds of closures: natural cork, screw cap, and Nomacorc.

“Nomacorc already carries out ground-breaking research and development in closures, but to make sure they suited our needs, we conducted our own studies in-market,” says Marulli. “Quite simply, we saw the best results with Nomacorc. The ability to choose from one of three styles of Select Bio closures – each with different oxygen ingress levels – gives us the power to fine-tune the consistent delivery of the right amount of oxygen to our wines.”

¹ Wine Research Centre



Zaccagnini exports 85% of its wines around the world. Imported by Enoteca Sileno into Australia since 1984, they were particularly keen to find a solution that met the changed demands of the local market, which has so firmly rejected natural cork closures. Zaccagnini now uses the Nomacorc Select Bio carbon-neutral closure on all its wines coming into Australia.

“A bottle of wine contains so much love, passion, energy and research. After travelling many miles to get to you, we would not want to lose everything in the last step,” concludes Zaccagnini.

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For further information on Nomacorc Select Bio closures please contact Dean Banister, Global Business Development Manager, dbanister@nomacorc.com or 0404 125 556

About Enoteca Sileno

The story of Enoteca Sileno began in 1952 with the arrival of Luigi “Gino” Di Santo in Australia. With extensive business experience and a long family history in wine and food he quickly saw the potential in Australia for Italian products.

After importing quality Italian goods to Australia for almost 30 years, L.G. Di Santo had his first Enoteca Sileno retail showroom opened by the Italian Ambassador at 20 Amess Street, Carlton North in 1982. The shop attracted lovers of Italian food and wine from all over Australia and long-standing customers still remember the cramped and cluttered Amess Street store with great affection.

In 2004, Enoteca Sileno moved to 920 Lygon Street where the company operates the retail showroom, wine bar, cooking school and wine education classes. Enoteca Sileno remains one of Australia’s leading importers of premium-quality, artisanal Italian food and wine, which are distributed throughout Australia and New Zealand.

About Azienda Zaccagnini

The Azienda Agricola Ciccio Zaccagnini was founded in 1978 under the name Fattoria Zaccagnini in the village of Bolognano. Back then, only one thousand bottles of wine per year was the average production. A growing reputation led to the need for expansion, and in 1984 the winery moved their operations to Contrada Pozzo in the centre of the Zaccagnini estates. Annual production is now 3 million bottles. Marcello Zaccagnini, the dynamic director of the operation, together with his father



Ciccio, have been protagonists in renovating wine making in Abruzzo. Vines cultivated include Trebbiano, Pecorino and Montepulciano.

With over 80 hectares of vineyards, Zaccagnini is the pride of the wine-making sector in Abruzzo. They are fertile, sun-drenched lands at about 200 metres above sea level with winds blowing in from the gorges of Popoli. All of these factors combined with the complete lack of humidity and fog provide the perfect conditions for growing the indigenous varieties.

About Nomacorc

Nomacorc is a worldwide leader in wine closures and the No. 1 closure brand for still wines in many countries including France, Germany and the United States. Dedicated to technological innovation, Nomacorc manufactures its portfolio of products using a patented co-extrusion process. As a result, Nomacorc closures provide consistent, predictable oxygen management and protect against off-flavors due to oxidation, reduction or cork taint.

Nomacorc's 100 percent recyclable products are available through a vast network of distributors and sales agents on six continents. With nearly 500 employees worldwide and state-of-the-art manufacturing facilities in the United States, Belgium, China and Argentina, Nomacorc produces more than 2 billion closures annually. Working with renowned wine research institutes worldwide, the company leads the wine closure industry in fundamental and applied research into oxygen management in wine.