



VINO LIBERO INITIATES AGREEMENT WITH NOMACORC, WORLD LEADER IN WINE CLOSURES, AT VINITALY

VERONA, ITALY (April 7, 2014) – Nomacorc, a leading producer of wine closures, and Vino Libero, an association of 12 important Italian wine producers and one distillery, have established a partnership agreement to improve wine quality and promote their products with a strong focus on environmental sustainability. Select Bio, the first wine closure with zero carbon footprint, is 100% recyclable and made with renewable biopolymer materials derived from sugar cane. The Select Bio closure also reduces wine waste resulting from cork taint or oxygen mismanagement issues like oxidation and reduction.

"The Vino Libero project is focused on the environment and the health of the consumer, both in the vineyards and in the cellar," said Andrea Macchione, CEO of Fontanafredda, one of Italy's oldest and most respected wineries in Piemonte, and CEO of the Vino Libero alliance. "This collaboration stems from the desire of both Vino Libero and Nomacorc to constantly innovate and be at the forefront of new opportunities and projects."

"Both companies know that the wine market in the future will bring more and more carefully educated, prepared consumers who demand excellence in their wines," said Macchione.

Vino Libero wines are free from synthetic fertilizers (wineries only use natural organic fertilizers), free from herbicides (land is maintained according to traditional practices) and free from high sulphite levels (wines contain at least 40% less sulphites than the limit established by law).

Macchione continued: "Partnering with Nomacorc has allowed us to take another important step toward our ambitious goal of ridding wine from anything and everything that may negatively interfere with wine quality, in order to rediscover the intrinsic and authentic values of wine. Nomacorc Select Bio closures, therefore, are perfect for our wineries seeking cutting-edge technology and environmental awareness."

"We are proud to partner with the prestigious group of Vino Libero producers," said Lars von Kantzow, president and CEO of Nomacorc. "We share a belief that the production of great wines should happen with respect for the environment. Select Bio, the first zero CO₂ emissions closure in the world, is our natural point of union.

"With Select Bio, we can guarantee that there will be no wasted wine due to closure fault – a devastating environmental impact – and that consumers will enjoy their favorite wines as they have been designed by the winemakers, through proper management of the oxygen in the bottle," continued von Kantzow.

Vinitaly is the official launch of the Vino Libero and Nomacorc partnership, after which wineries will begin to use Select Bio in 2014 bottling's. More information about Nomacorc Select Bio can be found at <http://www.nomacorc.com/wine-closure-select-bio.php>.

About Vino Libero

The Association brings together 12 VINO LIBERO winemakers and one distillery from eight different Italian regions, from Piedmont to Sicily, engaged as one in team to apply a model of sustainable agriculture that is both economically viable, environmentally and socially correct. The agriculture of VINO LIBERO breaks down the divisions between the different models of cultivation and that is a new one, better suited to the needs of producers and consumers. It is a model "dynamic" that is continually enriched by new arguments, which promotes research and it is constantly improving, but focuses firmly on its goals of environmental protection, consumer protection and satisfaction of the manufacturer. All member companies take decisions that favor the cultivation of the natural processes that preserve the "resource environment," avoiding resorting to practices harmful to the soil and minimizing the use of chemicals.

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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. For more information, visit nomacorc.com or follow Nomacorc on Twitter (@Nomacorc) and Facebook (Nomacorc).

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