

Sustainability Report

www.tezzawines.it/en

Financial year 2022

Tezza Flavio, Vanio e Federico Società Agricola



SUMMARY



**Sustainability
and sustainable
development**

An illustration of two green leaves with three circular arrows forming a loop around them, symbolizing a cycle or sustainability.

**Sustainability
policy**

An illustration of a green grapevine with several leaves and a cluster of small green grapes.

**Resource
management**

An illustration of a green leaf with a yellow lightning bolt symbol in the center, representing energy or resource management.

**Goals and
commitments
2023**

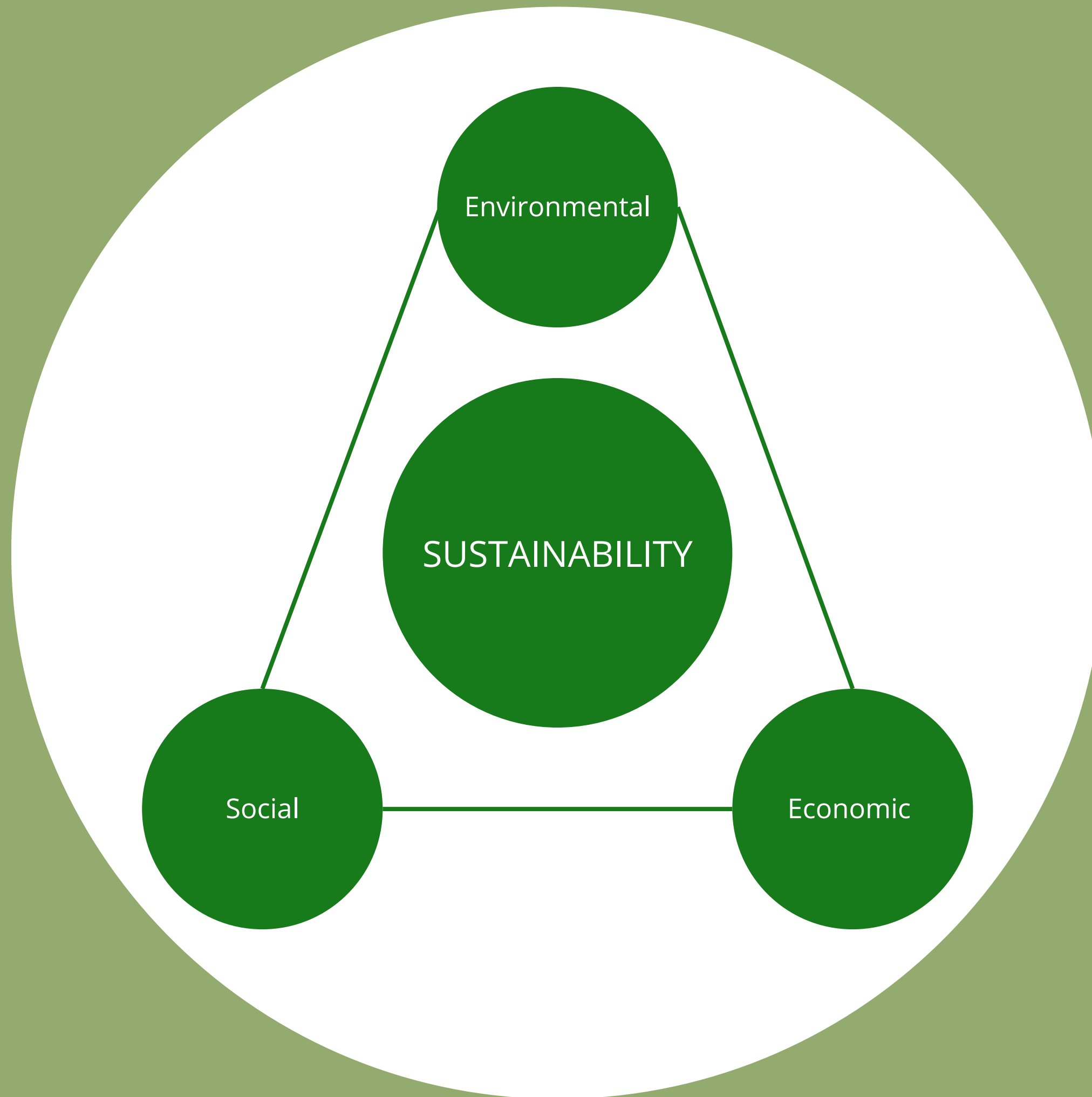
An illustration of a green clipboard with a checklist and a target with an arrow hitting the bullseye.

ABOUT US

Since 1998, the Tezza grape farm and winery has been run by cousins Federico, Flavio and Vanio

Imbued with the twin traditions of the Valpantena and Valpolicella zones, the Tezza family has been producing wine for more than three generations. Established in 1960, the Tezza winery is now a paradigm of the short production chain and lives by one guiding principle in particular: in order to ensure authenticity, transparency and excellence, each and every step of the process has to be traceable. From planting the stock in the family-owned vineyards to tending the grapes, harvesting, vinification and bottling, every step in the production process is carried out onsite. Our wines, exported and appreciated around the world, are the expression of the care, attention and energy the three cousins, Flavio, Federico and Vanio have been putting into their work since 1998, in a land that has turned wine into gold.





SUSTAINABILITY AND SUSTAINABLE DEVELOPMENT

Sustainability should be understood not as an immutable state or vision, but as an ongoing process that unites the three essential areas of development: environmental, economic and social.

A process can be described as sustainable if it can be maintained at a certain level indefinitely, i.e. without having to exhaust economic, social or environmental resources in order to meet its needs

This definition of sustainability – the most famous and most widely used – was coined on 20 March 1987, by the United Nations Brundtland Commission. That same year, the commission published a document titled “Our Common Future”, also known as the Brundtland Report, in which the term “sustainable development” was used and defined for the first time.

Sustainable development is a form of economic development which is compatible with the preservation of free resources and the environment for future generations, and is the foundation stone of the concept of sustainability.

The three pillars of sustainability, identified during the World Summit on Sustainable Development in 2005, are economic development, social development and environmental protection. These three components are interconnected, and when it comes to long-term development, one cannot exist without the others. Real sustainability is achieved when social, economic and environmental sustainability are all attained together.



2020



2023



In 2023, the Tezza farm, certified organic since 2020, decided to embark on the process to attain sustainability certification and began adapting to the Equalitas standards for grape farming and winemaking (SOPD). The Equalitas standard was created to meet the 17 Sustainable Development Goals set by the 2030 Agenda for Sustainable Development approved by the General Assembly of the UN in New York on 25 September 2015. The goals are based on the fundamental issues of global development and aim to put an end to poverty, combat inequality, tackle climate change and construct peaceful societies that respect human rights.

SUSTAINABILITY POLICY

The Tezza winery is committed to boosting economic growth, fostering social wellbeing and protecting the environment around it. We've set the following goals as our priorities:

01. Positive exploitation of the land;

02. Minimize the environmental impact of our farming activities;

03. Optimize our organizational structure, aiming to maintain an ongoing improvement process by taking stock of our performance on a yearly basis.



In order to achieve these goals, the management believes the following factors are essential:

- meet the requirements laid down in the Equalitas sustainability standard;
- as far as possible, use only suppliers with sustainability certification;
- seek out base materials with the lowest possible environmental impact.

To achieve this, we have to base our actions on these principles:

ETHICS

in the daily interactions
between co-workers, in
performing the duties assigned
to each person, in our relations
with customers and suppliers;
also remembering our
responsibilities towards our
staff and the environment;

INTEGRITY

obey laws (both written and
unwritten) so that we can build
relationships of trust with all
our stakeholders in order to
further improve our reputation;

WORKPLACE SAFETY

reducing workplace accidents
and injuries is a must.

THE WINERY

OUR PRODUCTS



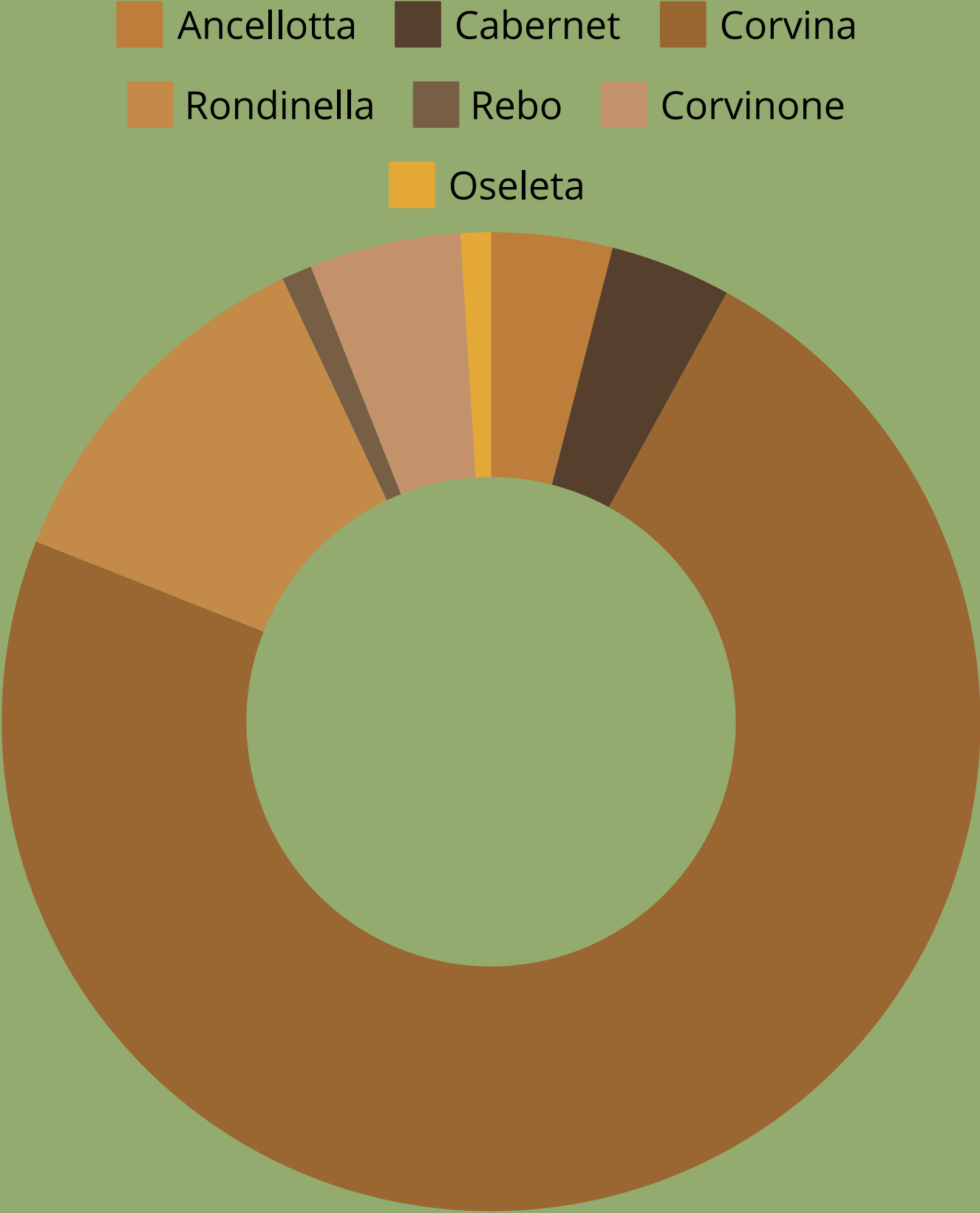
THE LAND AND OUR VINEYARDS

Our vineyards cover 27 hectares in the Valpantena zone, more specifically in the Poiano, Nesente and Sezano townlands. Valpantena is a valley running from Verona up towards the Lessinia mountains to the north, and in winemaking terms forms part of the Valpolicella zone. The Valpantena valley is distinguished by deep depressions in the land and the soil is formed of sedimentary and calcareous rock, with a moderately fine texture. Climate-wise, the area is characterized by big differences in temperature between day and night.



VINE-TRAINING SYSTEMS AND VARIETIES GROWN

The vine-training systems we make most use of are Guyot and Pergola Veronese, both ideal for grapes which are going to be dried. The varieties we grow are: Ancelotta Nero (11,049m²; 4%) Cabernet (11,128m²; 4%), Corvina Nero (194,703m²; 73 %) Rondinella Nero (31,784m²; 12%), Rebo Nero (2,675m²; 1%), Corvinone Nero (12,373m²; 5%) and Oseleta Nero (2,765m²; 1%).



WHY WE CHOSE ORGANIC



We started replanting our vineyards in 1998, and since 2020 our vines have been grown in compliance with the strictest standards for organic production laid down in Reg (EU) 2018/848 (repealing Reg (EC) 834/07 and Reg (EC) 899/08). We've substituted chemical fertilizers, weedkillers and pesticides with natural, non-invasive methods such as integrated pest control, inducing sexual confusion in parasites and removing weeds mechanically, all with the utmost concern for the environment. This farming policy, together with our short production chain and high standards of quality, allows us to produce certified organic wines with perfect balance and extraordinary elegance.

Our practices for biodiversity and environmental protection

On our farm, we encourage spontaneous grass cover-cropping, which, as well as improving the physical health of the soil – with benefits to its structure, porosity and organic-matter content – helps trap moisture in the soil and prevent erosion, improves the biological health of the soil, leading to greater diversity among the meso- and micro-fauna and attracting beneficial insects. The grass is cut along alternate rows of vines in order to encourage the presence of pollinating insects.

We place great importance on protecting pollinating insects and foster their health in line with organic standards in all our vineyards; once a year, we also spread green manure on alternate rows and plough it into the soil only after the plants have flowered.



GRAPES

Corvina, Rondinella and Oseleta: three native grape varieties with different characteristics but which all prosper in the gravelly, calcareous soils of the Valpantena valley, thanks also to the dry, well-ventilated microclimate. These grapes have their roots in the history of this area, having been used to produce the famed Rhaetian wine cited by sources from Roman times. The names of the varieties all come from the names of birds that frequent the vineyards.



The story goes that the Corvina ('little crow') variety takes its name from the dark colour of the grapes, which are reminiscent of the black feathers of a crow, and that the blue tints to the Rondinella ('little swallow') variety hark to the plumage of the swallows that arrive every spring. Oseleta ('little bird'), on the other hand, seems to have got its name from the fact that birds like to gorge on its small, tightly packed fruits.

This unique botanic heritage produces wines with a perfect balance between alcohol and acidity, with soft, smooth tannins.

Our decision to use organic farming methods helps preserve the health of these special vines in the long term.

THE WINERY



THE GRAPE-DRYING ROOM

Drying the grapes is a crucial step in the Amarone production process, as it reduces the amount of water and increases the sugar concentration in the grapes. In the old days, 'drying rooms' were built only in specific locations where the temperature and humidity levels were optimal. Nowadays, thanks to modern technologies, every variable is accounted for and managed in complete safety. The Tezza winery has a new drying room with controlled temperature and humidity levels, so we can guarantee that the grapes destined for use in our Amarone and Recioto dry in optimal conditions.



THE OLD CELLAR AND THE CASK ROOM

This is the heart of the winery, where our wines are left to age in wooden casks before bottling. This step of the process is essential to allow the wine to fully mature, as the contact with the wood leads to a number of changes on a sensory level and develops more complex aromas and flavours. To age our wines, we use 750l casks made from French and Slavonian oak as well as 225l barriques made from French oak. Beside the cask room is the old cellar, the inner sanctum of the Tezza winery: a vault in which we store only our most valuable bottles and best vintages – wines with truly unique properties.



STEEL TANKS

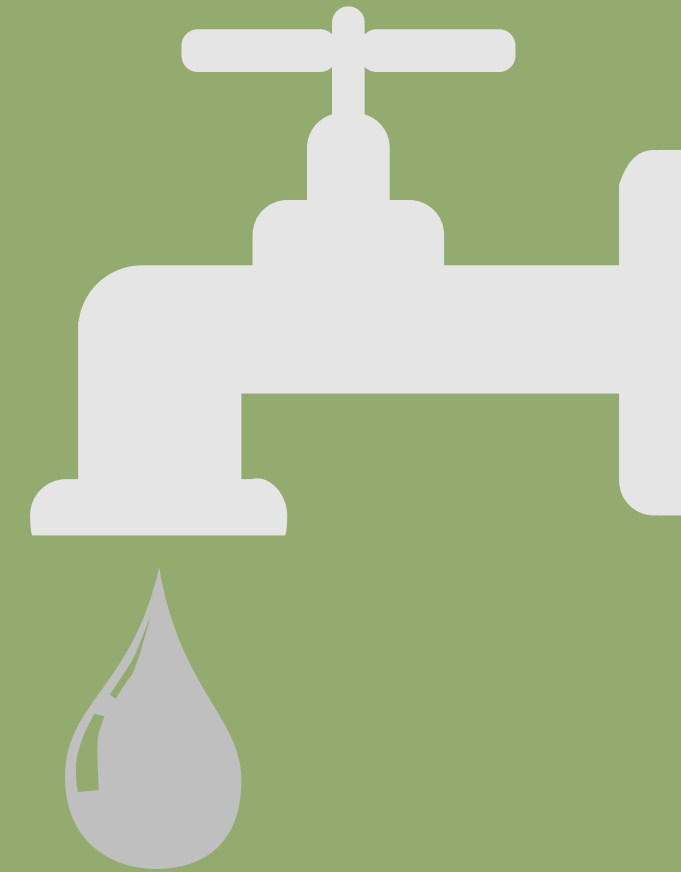
The steel tanks are where Tezza wines are fermented. We use modern installations equipped with systems for automatically controlling the temperature inside them. Use of the délestage technique (a system for racking and returning wine to a tank) allows us to gently draw out polyphenols from the grape skins by pumping the must over the pomace cap. In the underground part of the winery, we also have old cement tanks – this material is useful because its thermal insulation properties mean that it provides a constant temperature all year round.



The winery has an in-house control plan for food hygiene that establishes general and specific hygiene rules and the necessary controls to ensure that our products are safe and that we comply with the relevant standards for the production of organic wines.

RESOURCE MANAGEMENT

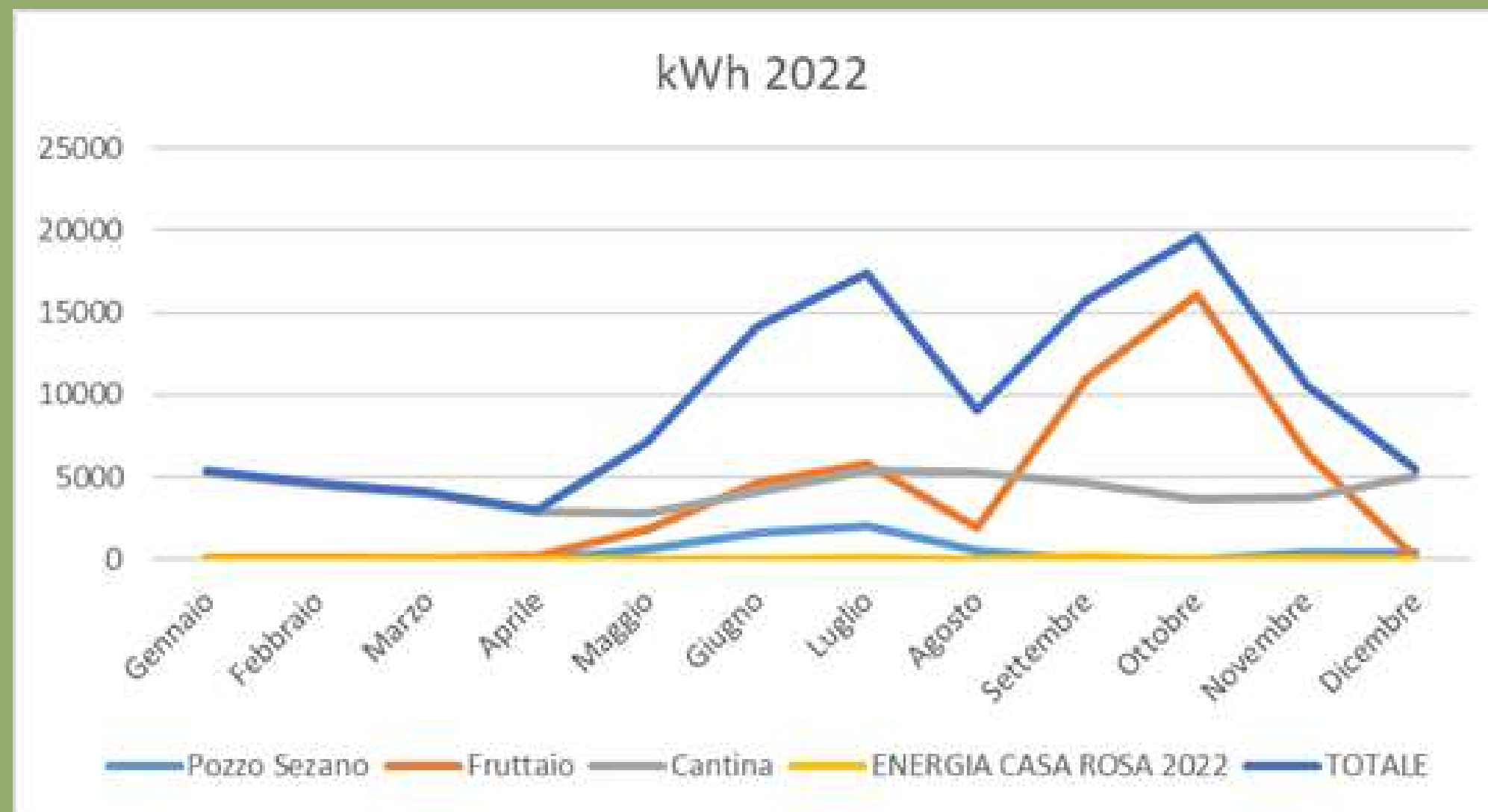
WATER RESOURCES



There are four different water meters at the winery: three located in the winemaking areas and one in the drying room. Our water comes from an aqueduct and is supplied by the company Acque Veronesi SCARL. The water we draw is also used to water the garden and the vegetable patches adjacent to the winery and drying room. The summer of 2022 was particularly dry, meaning that we were forced to use large amounts of water for irrigation, leading to increased consumption figures. At the moment, we are unable to separate the winery's water consumption from the water used for irrigation; the total consumption in 2022 was 3680m³. This unusually high figure prompted us to carry out controls on our irrigation system and to plan improvement work aimed at streamlining our irrigation and cleaning processes as well as our general water use so as to reduce our overall consumption.

ENERGY SOURCES

The diagram below shows the monthly consumption rates for each supply point:



The winery presents two peak consumption periods: one in July and the other in October. In July, the refrigeration units run on maximum, whereas in October energy is needed to process the grapes after harvesting. In 2022, the winery used 0.69kWh for each litre of wine bottled.

FUELS

The natural gas supplier used by the winery in 2022 was AGSM AIM Energia. In total, we consumed 1998 standard cubic metres of natural gas. In the diagram, you can see that consumption is high from after harvest time until April, peaking in January.



BY-PRODUCTS

The entirety of our production by-products is passed to distilleries. In 2022, we totalled 42,405kg of pomace. The grape stems, on the other hand, are disposed of as waste destined for recycling. At the moment, 25% of stems are left on the vines, while the remaining 75% is disposed of as waste destined for recycling.



We store our waste in suitable containers placed in such a way as to avoid the risk of the waste being washed into the environment. The table below shows a summary of the waste produced by the winery in 2022.

E.W.C. CODE	TYPE OF WASTE	kg	%	DESTINATION
200201	Grape stems	8300	25,9	recycling
20701	Wastes from washing, cleaning and mechanical reduction of raw materials	23000	71,8	Sent for chemical and physical treatments
160306	Organic wastes other than those mentioned in 160305	68	0,2	Temporary deposit
150101	Paper or card	500	1,6	recycling
150102	Empty plant treatment containers (cleaned)	180	0,6	recycling
TOTAL WASTE		32048	100	
TOTAL DANGEROUS WASTE		0	0	

WASTE

In 2022, we did not produce any hazardous waste. Other types of waste, such as plastic, paper, glass and unrecyclable waste, are sent to recycling or landfill using the municipal waste-collection service, given the small amounts produced. Special and metal-based waste is also produced only in small amounts, which are carefully stored until a sufficient amount has been accumulated to justify requesting disposal of them. In 2022, we did not dispose of any of these categories of waste.

PACKAGING AND PRODUCTS

Packaging	Number of units	Average unit weight	Total weight (kg)
Wooden crates	506	0,700 kg	354
Cardboard boxes	25315	0,512 kg	1027
Internal separators and other paper products	15460	0,893 kg	1293
Bottles	276214	0,543 kg*	150094

The packaging most used by the winery is bottles weighing an average of 0.543kg each and cardboard boxes weighing 0.512kg on average. 6.4% of the bottles purchased have a weight lower than or equal to 400g, while 7.2% have a weight in excess of 700g. These are used principally for champagne or other special magnum formats.

The winery has begun a process to reassess the technical information for all the winemaking products we use, so that we can file them on our management software. One result of this will be the production of a guaranteed gluten-free wine.

***weighted average weight**

INVESTING IN SUSTAINABILITY

In recent years, the winery has been investing in modernisation and ways to ensure that resources are used more efficiently and/or less resources used in general, at the same time as increasing the safety levels of the operations carried out in the vineyards and the winery thanks to new technologies. In the following pages, you will see some of the investments we've made which demonstrate the winery's commitment to continuing along the road to sustainability.

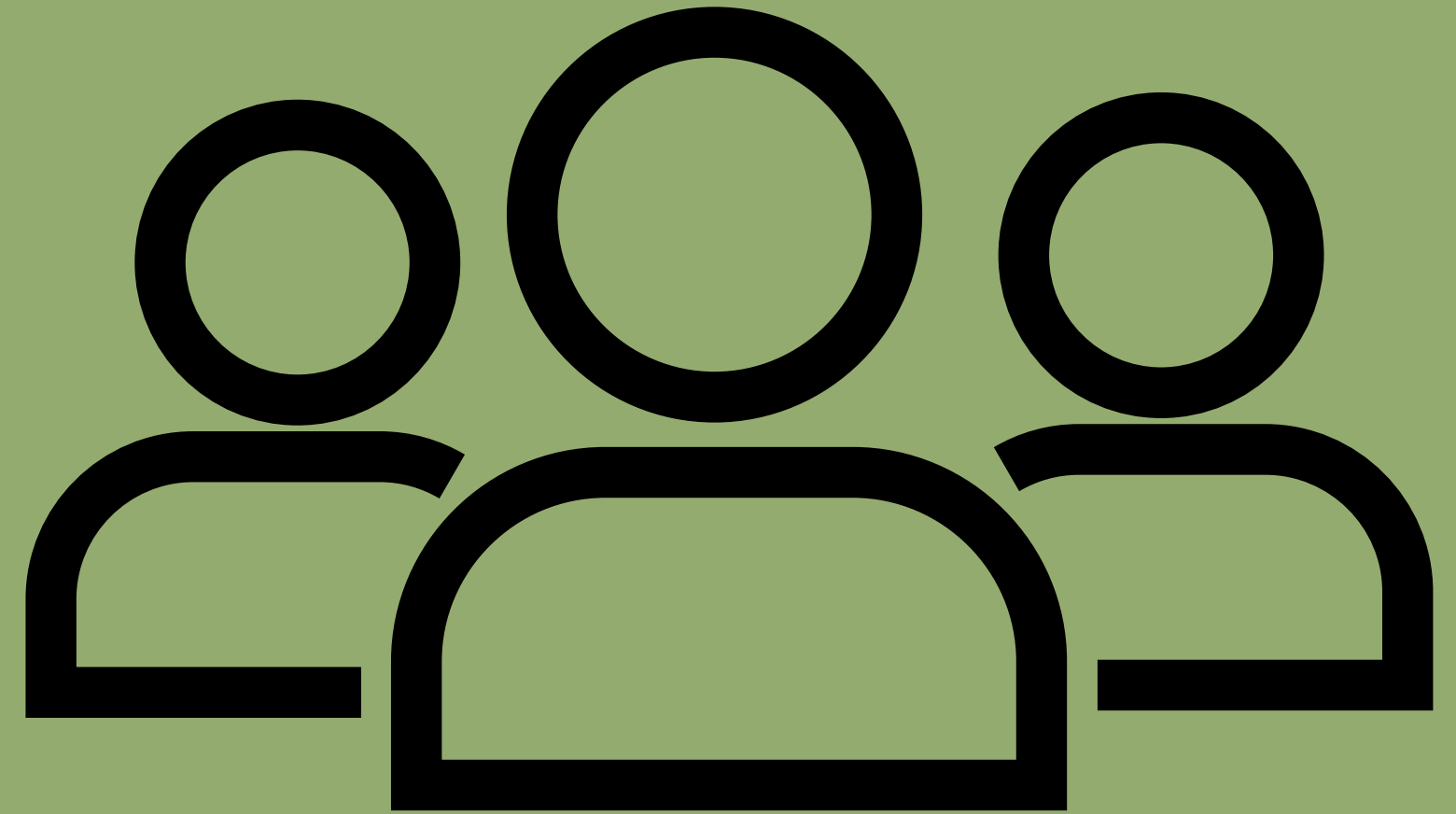


YEAR	INVESTMENT	GOAL
2009	Installation of a trickle irrigation system substituting the previous sprinkler irrigation system, thanks to EU CMO subsidies	More efficient use of water
2010	Substitution of diesel-powered forklift truck with an electric vehicle	Reduce fuel consumption
2017	Purchase of a machine for producing nitrogen in order to reduce fuel consumption from transportation	Reduction in CO2 emissions from transportation
2019	Installation of solar panels in the winery	Reduction in emissions connected with the production of electricity

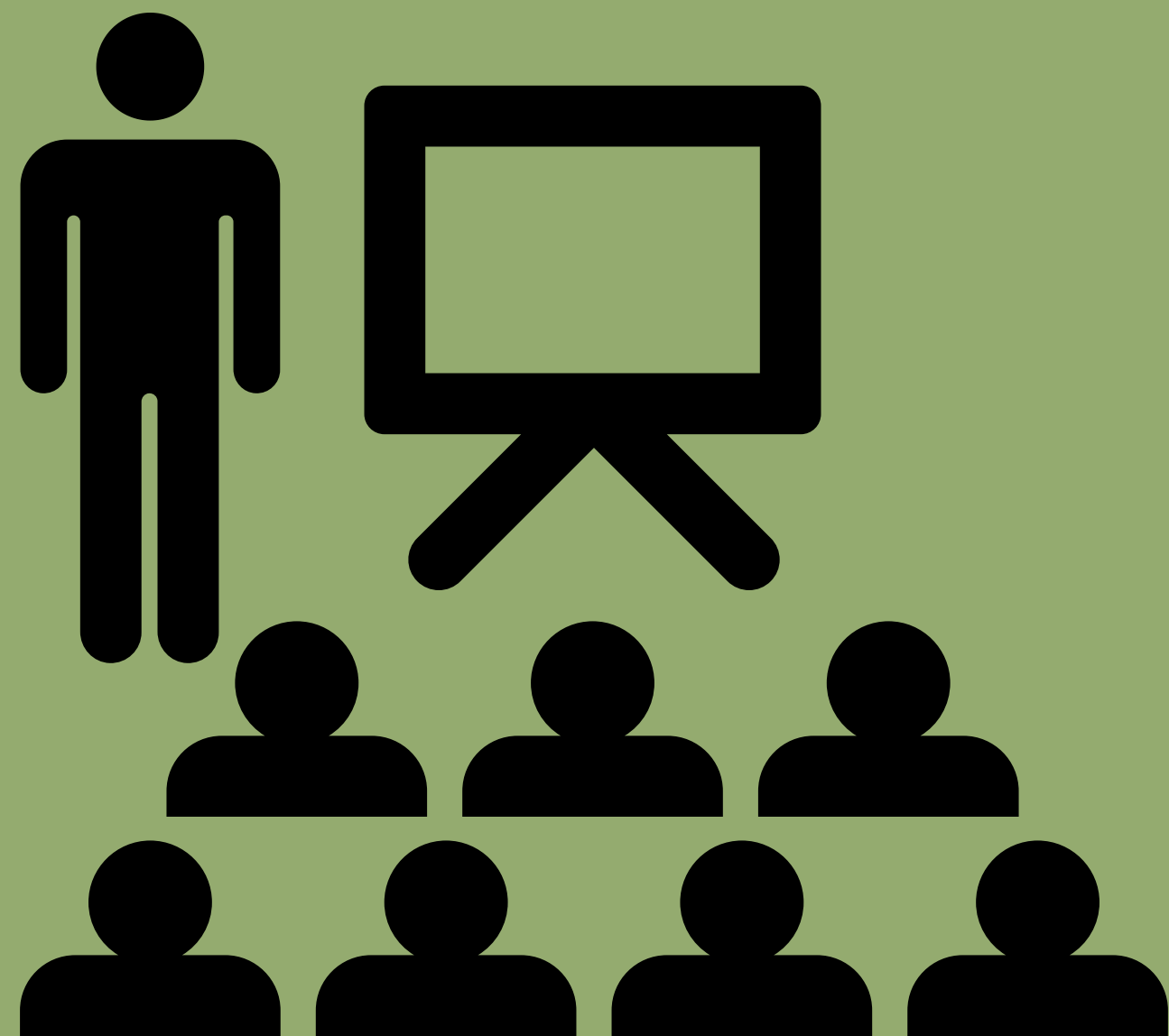
YEAR	INVESTMENT	GOAL
since 2020	Continuation of organic certification	Lower environmental impact
2020	Investments in vehicles in order to increase efficiency: trolleys, tractors	Fuel savings and increased safety in the vineyards
2022	Commitment to purchasing corks with CO2 certificates of operations from Amorim Cork	Reduction in CO2 emissions
2022	Increase in the use of lighter bottles (400g), reaching a total of 6%, meaning reduced consumption not only of glass but also the fuel used to transport the bottles	Reduction in emissions from production and transportation of the packaging purchased

OUR STAFF

On top of the three partners mentioned above, we have further family members helping with the work: 4 who work for the winery year-round and 4 who come when needed.



The winery has a significant proportion of staff under the age of 30 (27%). These individuals are hired annually through local agencies specialising in short-term agricultural workers for the times when most help is needed, i.e. at harvest time and when pruning the vines. Contracts are the same regardless of the gender of the workers.



SAFETY AND TRAINING

The winery guarantees a safe, salubrious workplace and puts in place all the necessary measures for preventing accidents and damage to health, in compliance with Italian Legislative Act 81/2008. We have identified the risks inherent to our operations and drawn up a Risk Assessment Report and appointed the key figures required under the legislation (Prevention and Protection Service Manager, Workers' Safety Representative, attending physician). The winery has been equipped with signage, ground plans and fire extinguishers, and measures to mitigate the risks in the winery have been put in place, for example equipping all staff with personal protective equipment. In 2022 only one accident occurred, to the senior partner in the company.

Training occupies a key position in the prevention and professionalisation process. During the 2022 year, we held a course for supervisors and a training course on sustainability and the Equalitas standard.

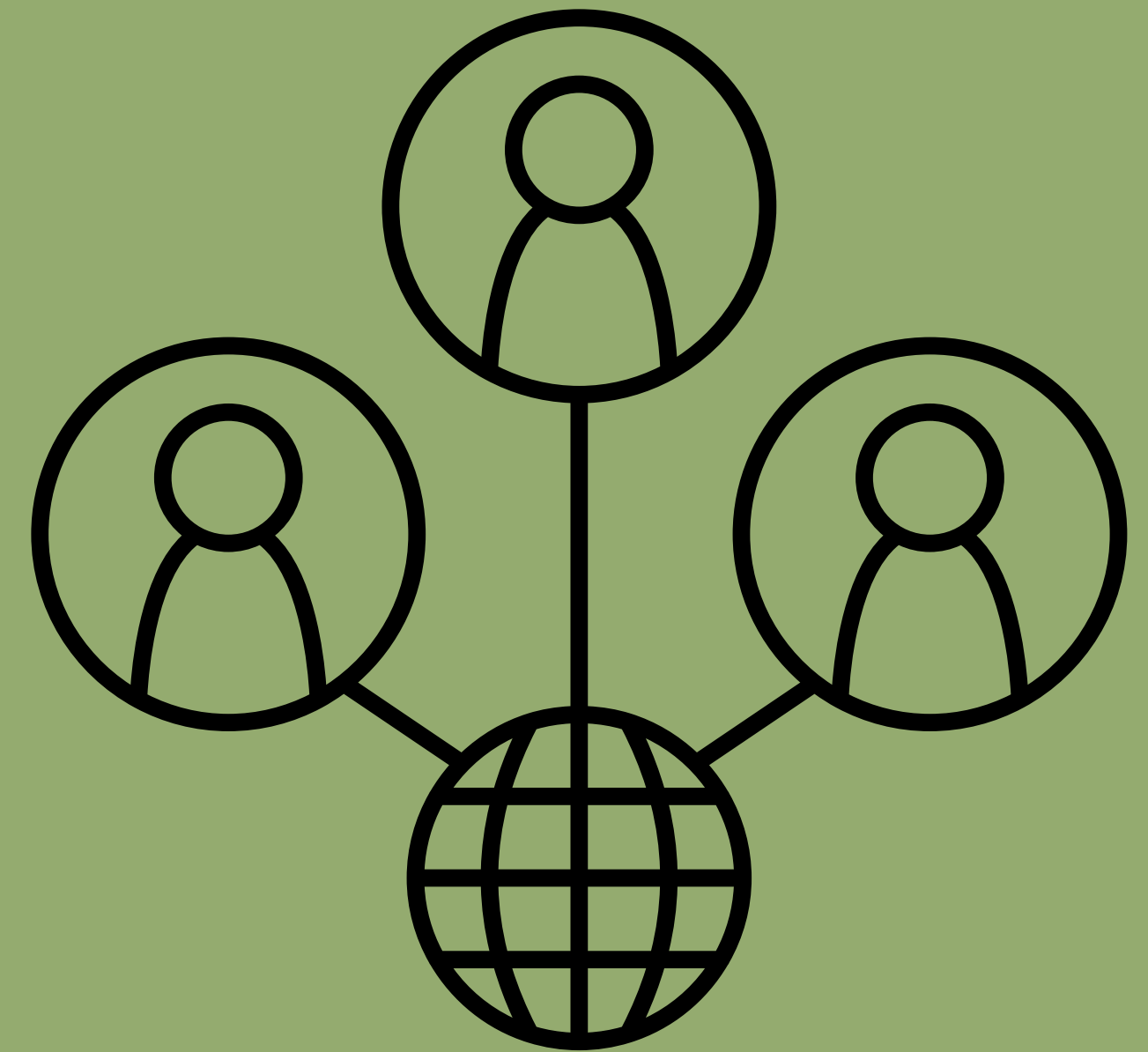
SOCIAL WELFARE AND RELATIONS WITH THE LOCAL COMMUNITY

In 2022, we distributed questionnaires to our neighbours for the first time. As things stand, we have received 4 replies. In general, our neighbours gave a very positive account of our impact on the local area and our relations with the local community.

The activities we organize, such as fairs, sponsorships, school trips to visit the farm and winery and the fact that we inform everyone in the vicinity when we have to carry out noisy work were all appreciated.

Our analysis of the replies revealed that we could in future target our communication with our neighbours in order to raise awareness of issues relating to sustainability, perhaps focussing more on our commitment to organic farming and Equalitas certification.

From the current year, we will be implementing a system to record any complaints, which should boost our relationship with the local community.



GOALS AND COMMITMENTS 2023

COMMITMENTS

With the aim of maintaining our SOPD EQUALITAS certification in mind, the winery is committed to calculating a number of sustainability indicators in the coming three years. These include:

**GREENHOUSE GAS EMISSIONS
(CARBON FOOTPRINT)**

WATER FOOTPRINT

BIODIVERSITY INDEX

GOALS

To ensure ongoing improvement, we've drawn up a list of goals for the 2023 financial year. We'll assess yearly whether we've reached them or not and on the basis of this assessment we'll decide what points we still need to work on – this way we'll initiate a virtuous cycle of improvement.

GOALS	HOW TO ATTAIN THEM	YEAR OF ATTAINMENT
Improve the sustainability of our business	Attain SOPD Equalitas certification	2023
Maintain our low environmental impact in the vineyards and the winery	Maintain organic certification	2023
Save electricity	Substitute high-consumption light fixtures with new energy-efficient light bulbs	2023

NOTE ON METHODOLOGY

This is the first Sustainability Report published by “Tezza Flavio, Vanio e Federico Società Agricola”. The process to gather and collate the data began in 2023. We adopted the Equalitas standard (see www.equalitas.it) as our reference for drafting the report.

We did not include our production and bottling for third parties in our reporting or certification processes, as this activity constitutes only a tiny proportion of our sparkling wine production. The qualitative and quantitative data regarding the spheres of social, economic and environmental sustainability all pertain to the 2022 financial year.