TENUTA FERTUNA
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SUSTAINABILITY REPORT
Tenuta Fertuna S.R.L.

Year 2022

TENUTA FERTUNA S.R.L.
Via Azzone Visconti 43, 20900 Monza (MB)
tel. / fax +39 0566 88138 info@fertuna.it
P.IVA e C.F. 10661220961
Rea MB – 2549067

Società soggetta a direzione e controllo di Meregalli Giuseppe s.r.l.

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THE COMPANY AND ITS HISTORY

The history of Tenuta Fertuna S.R.L. dates back to 1997. Fertuna, whose name refers to the fertility of the land and the fortune of men cultivating it, was born in the heart of the Tuscan Maremma, a land where ancient Etruscans developed their flourishing civilization, dedicating themselves to agriculture in the past centuries. The estate is located on a territory extremely devoted to viticulture, in a place where nature dominates; among the wild and spontaneous vegetation, the human hand has been acting with delicate harmony, designing an amphitheater of vineyards.
Our estate originally had an extension of 145 hectares. Our company split in December 2019, dividing into Tenuta Fertuna S.R.L., the commercial part, and Fertuna Societá Agricola Semplice, the managing part. The vineyards belonging to the agricultural company were leased in February 2019. The

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approximately 50 hectares are actually managed following the Organic regulations, and all the grapes produced on those lands are sold to the winery itself.
From now on, with the word Fertuna we will refer to the agricultural company, while with the words Tenuta Fertuna Srl we will instead refer to its commercial part. Fertuna winery collaborates exclusively with Tenuta Fertuna for the production of its wines. Tenuta Fertuna's offices are located in the same site as Fertuna.
The installation works of the vineyards began in 1997. Accurate analysis of the territory guided the hand of man and each parcel was selected to adapt to the chosen grape variety. The land rich in Galestro (shale rock) and Alberese (limestone), the fertile and uncontaminated nature, the Mediterranean micro-climate with strong marine influences and a good day/night temperature range make the Maremma a terroir particularly devoted to vine cultivation. Over the last decade, huge investments have been concentrated here: in addition to the autochthonous Sangiovese, the main Tuscan wine, the most renowned international vines have been planted, giving the Maremma an entirely new expression, a really deep one.
Approximately 10 hectares of our estate, those located in the hilliest area on the forest edge, are dedicated to the cultivation of olive trees. Both centuries-old olive trees and more recent plants are sharing this location. The selected varieties are native Frantoio, Leccino and Moraiolo. Harvest is carried out manually using the “picking on nets” method, with full respect for the tradition.
The cellar of Fertuna Società Agricola Semplice, built at the base of the original vineyards, aims at having an harmonious functionality and at the same time reducing possible environmental impacts. The barrel room builds barriques and tonneaux d’Allier, both new and second/third passage ones. Here it is where the most prestigious reds are aged and which, after assembly, rest for a few months in our bottles. Some lots of Merlot destined for the top of the Messiio range also go through malolactic fermentation in these French wooden barrels.

The villa
Built in the early 1900s, Villa Fertuna was used as a farmhouse by the company’s workers. A redevelopment project started in 2009 and it gave the Villa a new splendour. The skilful restoration work allowed us to keep the old columns, built at the beginning of the century in nearby Piombino. The ground floor houses our accommodation facilities, while the pool side and the entire upper floor are dedicated to our six suites, each one with a name dedicated to our Estate’s wines, in addition to three large apartments.

The Italian garden
Two hectares of Italian garden characterized by a selection of fruit plants with various ripening and flowers of different blooms throughout the all year, surround the Villa and create a magnificent play of colours and perfumes. The old well and the washhouse, original and characteristic buildings of this

area, have been restored and put back into operation. Just cross this green space and you will our swimming pool area, where you can enjoy your bath while being surrounded by a vineyard scenario. At night, the garden comes to life through an evocative play of lights focusing on its shapes.

The winery
In the heart of the Villa you can find the Fertuna wine shop. A space open to the public where it is possible to get to know and taste the products of our Estate, from the first vintages to the most recent ones. The perfect environment for hosting events and master classes. Next to the wine shop there is a living room, a convivial space for business meetings, a reading room and a playing area.

The restaurant
Amorvino is Villa Fertuna's restaurant and it's open to public. An elegant space, characterized by a large convivial table where you can enjoy traditional cuisine revisited in a modern way. Outside, you can enjoy your meal with a view of the wine cellar and the hill of Giuncarico.

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COMPANY POLICY AND OBJECTIVES

The company's management has defined its company policy as a commitment to the sustainability of its work, combining tradition and modernity in order to offer a safe and quality product.
The company is located in an area devoted to viticulture, with the intention of promoting it, enhancing it and contributing to its protection, in compliance with the applicable legislation in force and in application of the sustainability criteria applicable to wine production.

Tenuta Fertuna's priority objectives are the following:

- The enhancement of the Maremma area
- Minimizing the impact of the business on the environment
- The organization optimization of our company resources, through dialogue, sharing and constant verification of the reached results.

To achieve these objectives, our management staff wants to focus on:

- the fulfilment of the requirements laid down in the Equalitas sustainability specification
- the choice of suppliers possibly already with sustainability certifications
- the reduction of raw materials consumption in the company and the promotion of waste materials reuse, through projects aimed at decreasing the company's energy consumption and the purification of all the water used during our working procedures
- the spread of a culture based on Quality, Food Safety and Sustainability at all organizational levels, by raising our staff awareness regarding compliance with internal procedures and the commitment to continuous improvements;
- the involvement of our employees through the organization of training meetings. These meetings will give everyone the opportunity to contribute to the company's results by expressing their own skills and competences at their best;
- the promotion of the territory and DOC products through our restaurant, the company shop and the program of company visits.

What has been said up to this point of this report, cannot be separated from the following values:
ETHICS in daily relationships with colleagues, in the execution of the activities assigned to each one, as well as in relationships with our customers and suppliers and responsibility towards our staff and the environment;
FAIRNESS: compliance with the (written and unwritten) laws, so as to create trusting relationships with the entire set of our stakeholders, in order to obtain a better reputation;
SAFETY IN THE WORKPLACE: in order to reduce injuries and accidents at work.

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This same philosophy has led Tenuta Fertuna S.R.L. to undertake a program to achieve certification according to the sustainability standard SOPD EQUALITAS -SUSTAINABILITY OF THE WINE CHAIN: ORGANIZATIONS, PRODUCTS, DENOMINATIONS OF ORIGIN (SOPD).

To this end, the assessment of all social and economic aspects will be added to the activities to reduce energy impacts already undertaken in the past few years. with the aim of always guaranteeing the safety of our personnel, products, as well as consolidating relations with the local community.
Given that:

- • all the wine purchased and processed by Fertuna is exclusively on behalf of the Tenuta;
- • and that all transformation, processing and bottling operations are carried out by Fertuna staff on behalf of Tenuta;

The consumption of Fertuna coincides with those that Tenuta must monitor for the production of its wine. Furthermore, the interventions on the Fertuna properties are always promoted by Tenuta.
The data will therefore be collected and managed by a working group whose staff members belong to both companies.

Sustainabilty team

Role	Name
Tenuta's Manager	Paolo Rivella
Fertuna's Delegare	Paolo Rivella
Cellarman	Antonelli Adriano
Tenuta's employee	Carnetti Francesco

OUR CERTIFICATIONS

The company is certified Organic Reg. 834/2007.
The company is currently aiming at obtaining the SOPD EQUALITAS standard.
Tenuta Fertuna is continuously subjected to internal and external audits aimed at maintaining its certification systems.

The last external check on the Organic system was carried out on October 20, 2021, and closed without Non-Conformities notes.

Furthermore, on October 14, 2021, a pre-audit was carried out to assess the compliance status within the Equalitas requirements. Based on this audit, actions for the management of detected non-

conformities were planned and implemented with the aim of increasing the sustainability level of the entire production system and communicating our commitment transparently.

On July 15, 2022 we were able to formalize the first system review based on the Equalitas requirements. All the main requirements, necessary for the first year of certification, were taken into consideration.
Many procedures and documents, summarized in the summary "D_G_01 Document List", have been developed to meet the different requirements.

As of July 15, 2022 the main requirement 5.6.2.2, relating to the sustainability dissemination report, was not fully satisfied, as the annual report is still in its draft phase. However, we have already prepared an appropriate space in our company's website for its coming publication.

Minority requirements or recommendations, not mandatory during the first year of certification, were not addressed.

On August 24, 2022 Tenuta Fertuna S.r.l. had to external audit for the Equalitas SOPD certification.

ENVIRONMENTAL PILLAR

USE OF WATER RESOURCES

Water and water supply is one of our greatest challenges, due to the expected climate changes in the future decades.
In 2002, our company installed a water purifier coupled to a phytoremediation plant. We put it in order to have a total recovery of the water consumed in the activities of our two companies located in Gavorrano (GR). The wastewater treated in our plant comes from the processing of grapes, from their storage and bottling, by Fertuna on behalf of Tenuta Fertuna.
The authorization of the plant was requested on the basis of the processing and storage capacity of the purifier, of the plant and not on the actual company production of grapes.
The water supply's source is via the public acqueduct. In recent years, an average water consumption of approximately 2000 cubic meters has been recorded. It corresponds to approximately 9 m3 per day, including the consumption for the toilets and this data is presumably much lower than that relating to our cellar's cleaning operation. During the harvest period, an average consumption of 15 m3 per day is estimated.
The investment for the construction of the purifier was approximately 200.000 Euros.

The plant has an AUA (Single Environmental Authorization) authorization for water discharge, renewed in 2022.
It should be noted that the company was previously authorized to drain water with authorization No. 141/02/05 dating January 27, 2005 and issued by the municipality of Gavorrano. We should also underline that the current system has not undergone any changes compared to what was authorized at the beginning.

The data here below is extrapolated from the bill readings of the water supplier. The villa with its swimming pool also insists on the same user, so the cubic meters of water actually used by our cellar are very difficult to estimate. In 2021, 127800 litres of wine were bottled, including processing losses.

Cm of water used in the winery: year 2020 2070
Cm of water used in the winery (up to October 2,2021) 1964

The washing of machinery and equipment is effective and adequate to the production needs. However, the exact volumes of water used in the individual steps are unknown. The procedure will be subject to future changes following washing tests with monitored timing and quantity, to achieve water saving while maintaining the necessary cleaning and sanitization safety.

APPROVVIGIONAMENTO ENERGETICO

Tenuta Fertuna ha investito nel tempo per rendere sempre più efficienti e a basso impatto ambientale i suoi processi e le sue strutture, puntando su macchinari più innovativi e performanti e sull'ammodernamento della cantina.

Il riscaldamento è gestito da una pompa di calore ad elettricità collegata alla cantina, agli uffici e al magazzino. Il consumo elettrico della cantina di Fertuna e degli uffici di Tenuta Fertuna è monitorato attraverso le bollette elettriche mensili e le letture del contatore.

Consumi elettrici della cantina e degli uffici	
Anno	*Kwh*
2021	*221985*
Consumo per litro di vino imbottigliato	1.74 Kwh/l

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RELAMPING PROJECT

For what concerns the real estate investments carried out by Tenuta Fertuna S.R.L., we should report that all the lighting bodies were replaced with LED systems in order to minimize our complex's energy consumption.
In the buildings of Fertuna Società Agricola Semplice the relamping is still in progress. The new warehouse is actually equipped with LED lighting and timer. In the year 2021, we were able to relamp 80% of our bottling room. In addition, the barrel cellar has been equipped with low-consumption stage lighting.
The relamping project will continue over the years, through the annual replacement of 10% of the still high-consumption lighting bodies and until the system is totally completed.

ENERGETIC IMPROVEMENT OF OUR BUILDINGS

In 2016 we started a project for the expansion of the cellar building of Fertuna Società Agricola Semplice, and completed it in 2018: we created a new space to be used as a warehouse. During the expansion, the building was modified to achieve a higher thermal insulation class.
The planned investment was approximately 400,000 euros..

FUTURE INVESTMENTS

Our company wants to go on focusing on investments leading to an ever greater reduction in the use of energy resources, focusing on technological innovation and improvement of the currently in- use facilities.
In addition to the continuation of the aforementioned relamping project, the possibility of insulating the company's roof at the same time as the necessary renovation work is being evaluated.
Furthermore, we are working to improve the efficiency and safety of the machinery used in our cellar, and for this situation we are now in an evaluation phase for the purchase of new pumps equipped with inverters.
An investment is being evaluated for the installation of photovoltaic panels on the company's roof.

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IL PACKAGING

Also the packaging suppliers of Tenuta Fertuna are selected according to their company's environmental impact standards. All suppliers answered to our questionnaire in order to assess attention to ethical, social and environmental aspects as required by the SOPD Equalitas standard. The following are the quantities of purchases relating to packaging and concerning year 2021..

	Weight	Nbr. of pieces
Corks (net weight)	639.98	118971
Paper boxes (gross weight)	8528.72	
Bottles (gross weight)	57167	114561

RUBBISH AND PRODUCTION WASTE

Our company keep tracks of the quantity of waste produced during its production cycle, with the aim of monitoring all used resources.

2021	Total of 2021
Packing nylon	230 kg
Wine filters	785 kg
Dangerous substances contaminated packaging	34 kg
Mixed material packing	263 kg
Glass	1.345 kg
Cardboard	770 kg
Polystyrene	4 kg

Hazardous waste corresponds to 1% of the waste produced by our company.

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GIVING VALUE TO SECONDARY PRODUCTS

During the process of vinification, secondary products are generated. Our company collects them in order to enhance:

• the produced lees, on average 2-3% of the total processed must by volume, are sold to a distillery.

• the pomace and stalks, approximately 10% of the total processed, are redistributed on the rented land as soil improvers.

In this way, we can say that our company is using the total amount of its waste products.

SOCIAL - ETHICAL PILLAR

WORKERS

The company verifies the turnover trend through an updated list of workers, which also indicates the type of contract applied, the origin of the worker, the gender, age, duration of the contract and the duration of the employment relationship.

We remind you that until December 2019 the Tenuta and Fertuna companies were united. All 3 of Tenuta's employees were already hired before the company's spin-off.

Workers of Tenuta Fertuna S.R.L..

Gender	N°	Working years (average)	Undetermined /determined	Contract typology	Age (average)	Nationality
M	2	3	Undetermined	Commercial	49	Italian
F	1	3	Undetermined	Commercial	50	Italian

Workers of Fertuna Società Agricola Semplice

	Gender	N°	Working years (average)	Contract typology	Age (average)	Nationality
UNDETERMINED	M	2	4	Agricultural	42	Italian
DETERMINED	M	1	1	Agricultural	62	Italian
DETERMINED	F	2	1	Agricultural	60	Italian

Considering the last 5 years:
- There has been no hiring of new staff
- There were no hiring of young people or women in management roles
- There was no maternity / paternity leave

The last retirement took place in 2021.
The workforce of the two companies over the years has always remained relatively stable.

Since there has been no maternity or paternity in the last 5 years, there have obviously been no cases of renunciation or demotion following maternity-paternity.

For 2021, the overall positive and negative turnover rates are 0 for both companies.

All our employees are Italians and live in towns not far away from our company. The average distance from the workplace is 24 km.

There were no injuries in 2021.

During the 2021 harvest, a student from the school and work program of the Agricultural Institute of Grosseto, did his internship in our company.

All employees of the two companies can send anonymous communications to the companies using the special box located in the canteen area, which is shared by all employees. In addition, on our company's website there is a report / suggestion / complaint form, which can be downloaded and sent to a company email address.

The national contract is applied to all workers. The salary depends on the worker's position and his/her characteristics.

Overtime is paid for fractions of a quarter of an hour. The company has a stamping machine.

The company promotes at least once a year company trips or dinners for its employees; trips include free room and board. For Christmas, each employee receives a gift package.
During the pandemic, the company extemporaneously claimed cash prizes.

When necessary, meetings are held with the staff and management. The fact that the company is made up of a few employees favours direct discussions.
Our workers have the opportunity to deal directly with the Manager and to request and obtain, as it happened in the past, the transformation of their contract from temporary to permanent.

The company carries out verbalized meetings between property and staff on socio-economic and environmental issues. The latest is dated February 3, 2022, in which the company's willingness to continue with the certification process for the SOPD Equalitas standard was presented to all workers.

At the moment there are no special insurance policies addressed to our workers. A possible development of company benefits towards this opportunity is being evaluated.

An external consultancy agency, called "Professione Consulenti" is in charge of our workers' training. Each of our employees has performed all mandatory training courses in addition to the Equalitas standard training one.

RELATIONSHIP WITH THE COMMUNITY

The company participates in the life of the community in which it is located.
In 2019 we donated our wine while being in charge of the refreshment point for the bike rally "La Maremmana" (www.ciclomaremma.it).
During the pandemic, no events were organized and no type of demonstration took place.

In 2022 Tenuta Fertuna was again a sponsor for the "La Maremmana" event, offering our wines for prizes. The event is not hosted this year because it coincides with the "100 wines" event organized by the company itself in the company spaces (http://www.100vini.it/). The event attracts many guests to the area, indirectly contributing to local economic development.

The company collaborates with the University of Milan, with the Agricultural Institute of Grosseto and with some voluntary training courses aiming at activating internships and allowing the realization of school-work alternation activities.

QUESTIONARRIES FOR THE COMMUNITY

With regard to relations with the community, starting from 2022, anonymous questionnaires were distributed to the community to assess the positive and / or negative impacts that our company has on them. This activity is still in progress, but from the very first examined data, no critical elements emerged that could affect the liveability of the area.
However, there is a lack of communication concerning the projects carried out with the local community, while an improvement in the territory management from an environmental point of view, was found.

ECONOMIC PILLAR

Sustainable accounting is achievable through the fulfilment of a series of good economic practices. Specifically, the Equalitas standard requires the implementation of:

- good business economic practices;
- good economic practices towards employees;
- good economic practices towards suppliers.

The organization has a management control system that involves suppliers, through the administration of a questionnaire to assess their environmental sustainability.
The company is adopting a system for measuring all used resources, to monitor consumption over time and see the effectiveness of the its investments made in terms of sustainability.

INVESTMENTS IN TERMS OF SUSTAINABILITY

During 2021, various investments were made in the field of sustainability, some of which have already been described above. The interventions on the properties of Fertuna Società Semplice Agricola are always promoted by Tenuta Fertuna S.R.L. The objectives that contribute to improving sustainability are shared between our two companies.

For what concerns the real estate investments carried out by Tenuta Fertuna S.R.L., we should report that all the lighting bodies were replaced with LED systems in order to minimize our complex's energy consumption. In the buildings of Fertuna Società Agricola Semplice the relamping is still in progress. The new warehouse is actually equipped with LED lighting and timer.
In the year 2021, we were able to relamp 80% of our bottling room.
In addition, the barrel cellar has been equipped with low-consumption stage lighting.

The relamping project will continue over the years, through the annual replacement of 10% of the still high-consumption lighting bodies and until the system is totally completed.

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The investment for the construction of the purifier was approximately 200.000 euros.

In 2016 we started a project for the expansion of the cellar building of Fertuna Società Agricola Semplice, and completed it in 2018: we created a new space to be used as a warehouse. During the expansion, the building was modified to achieve a higher thermal insulation class.
The planned investment amounts to approximately 400,000 euros.

FUTURE STRATEGIES

One of the main challenges that the company pursues is to reduce the consumption of water and electricity.

With regard to the water resource, the company will begin a process of quantifying the water used in the washing and sanitizing processes, to accurately assess the extent and review its procedures with a view to saving, but at the same time always maintaining the quality of the company sanitation.
From an energy point of view, a relamping is underway in the buildings of Fertuna Società Agricola Semplice: there will be an annual replacement of 10% of the still high-consumption lighting fixtures, until the system is totally completed.
In addition, two projects are being evaluated in order to further reduce the energy impact of the cellar:

- the purchase of pumps equipped with inverters
- the insulation of the cellar roof

From a social point of view, the company is evaluating the possibility of activating a company insurance policy for its workers.

The company will also evaluate its contribution to the promotion of the local community, seeking to further promote collaboration with the activities and the local community.

Finally, with a view to achieving certification according to the SOPD EQUALITAS sustainability standard, the company plans to calculate, over the next three years, the corporate sustainability indicators including:

- BGreenhouse gas balance / inventory GHG (carbon footprint)
- Water footprint

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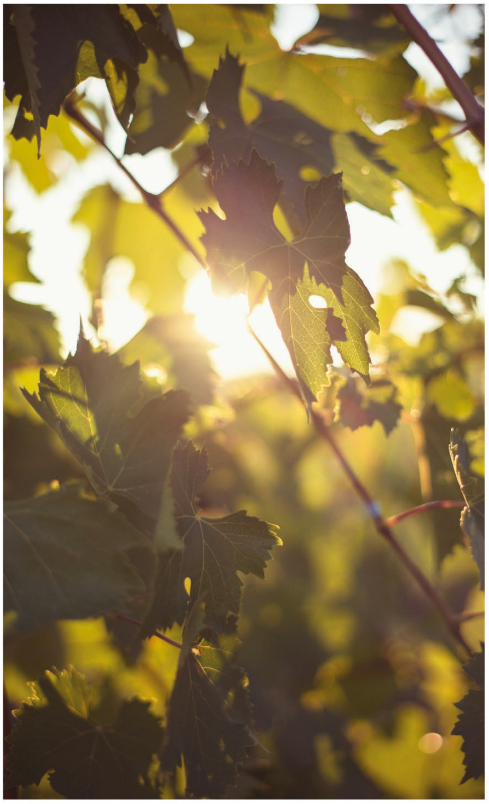

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