TENUTA FERTUNA
maremma toscana

SUSTAINABILITY REPORT 2024

Tenuta Fertuna S.R.L.
Tax Year 2023

TENUTA FERTUNA S.R.L.
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CANTINA SOSTENIBILE 3E EQUALITAS

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The company and its history

The company Tenuta Fertuna S.R.L. began its journey in 1997. "Fertuna" is a name that evokes both the fertility of the land and the fortune of those who cultivate it. It was established in the heart of the Tuscan Maremma, a region where the ancient Etruscans had developed a thriving civilization, devoted to agriculture for centuries. The estate was founded in an area highly suited to viticulture, a place where nature is the dominant force; among the wild and spontaneous vegetation, the hand of man has worked with delicate harmony, shaping an amphitheatre of vineyards.

Originally, the estate spanned 145 hectares. In December 2019, the company was divided into Tenuta Fertuna S.R.L., the commercial entity, and Fertuna Società Agricola Semplice, which manages the winery. The vineyards of the agricultural company were leased out in February 2019. Approximately 50 hectares are managed in accordance with organic farming standards, and all grapes produced on these lands are sold to the winery itself.

From this point forward in the document, we will refer to the agricultural company as Fertuna Società Agricola Semplice (Fertuna), and to the commercial entity as Tenuta Fertuna S.R.L. (Tenuta Fertuna). Fertuna winery works exclusively with Tenuta Fertuna for wine production. Tenuta Fertuna's offices are located on the same site as Fertuna winery.

The vineyard installation began in 1997. Accurate land analysis guided human intervention, with each parcel selected to match the most suitable grape variety. The land, rich in Galestro (schist rock) and Alberese (limestone

substratum), the fertile and unspoiled nature, the Mediterranean microclimate with strong maritime influence and significant day-night temperature fluctuations, make the Maremma a particularly suitable terroir for viticulture. In the last decade, significant investments have been made in this area: alongside the native Sangiovese, the flagship grape of Tuscany, renowned international varieties have been planted, which express themselves in Maremma in a completely new and remarkable way.
Approximately 10 hectares of the original estate, located in the hillier area bordering the forest, are dedicated to olive cultivation. This area is home to both centuries-old olive trees and more recent plantings. The selected varieties are the native Frantoio, Leccino, and Moraiolo. Harvesting is done manually using the traditional "brucatura" method with nets, in full respect of tradition.
The winery of Fertuna Società Agricola Semplice, built at the base of the original vineyards, is designed to balance functionality with the reduction of environmental impact. The barrel cellar houses Allier barriques and tonneaux, both new and second/third passage, where the most prestigious red wines are aged. After blending, these wines rest for several months in the bottle. Some plots of Merlot, destined for the top-of-the-range Messiio, also undergo malolactic fermentation in French oak.

The Villa

Built in the early 1900s, Villa Fertuna was originally a farmhouse for the labourers working the estate's fertile lands. A renovation project begun in 2009 to restore the Villa to its former glory. The skilled restoration process allowed to preserve the original columns, cast in the nearby Piombino at the beginning of the century. The ground floor now houses hospitality facilities, while the poolside area and the entire upper floor are reserved for six suites—each named after a wine of the estate—as well as three large apartments for guests.

The Italian Garden

Two hectares of Italian-style garden, featuring a variety of fruit trees with staggered ripening and a selection of flowers that bloom throughout the year, surround the Villa, creating a magnificent play of colours and scents. The old well and wash house, original and distinctive features of this place, have been restored and returned to use. Passing through this green space, guests reach the pool area, where they can enjoy a swim surrounded by vineyards. At night, the garden comes alive with an enchanting play of lights that highlights its shapes and pathways.

The Wine Shop

At the heart of the Villa lies Fertuna's Wine Shop. This space is open to the public and offers the opportunity to discover and taste the estate's wines, from the earliest vintages to the most recent releases. It's an environment well-suited for hosting events and masterclasses.
Next to the wine shop, there is a living area—a convivial space for business meetings, a reading room, and a leisure zone.

The Restaurant

Amorvino is the public restaurant located in Villa Fertuna. An elegant space, it features a large communal table where guests can enjoy traditional cuisine reinterpreted with a modern twist.
On the outdoor terrace, guests can dine with a view of the winery and the hills of Giuncarico.

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Company Policy and Objectives

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The company's management has defined its corporate policy as a commitment to the sustainability of its work, blending tradition and modernity to offer a product that is both safe and of high quality.
The company operates in a region devoted to viticulture, with the intention of promoting, enhancing, and helping to protect it—complying with applicable legislation and applying sustainability criteria relevant to wine production.

The priority objectives identified by Tenuta Fertuna are as follows:
- Enhancement of the Maremma region
- Minimization of the environmental impact of the company's activities
- Optimization of company resources, through dialogue, collaboration, and continuous monitoring of achieved results

To achieve these goals, management considers the following to be fundamental:

- Compliance with the requirements set forth in the Equalitas sustainability standard
- Preference for suppliers who hold sustainability certifications whenever possible
- Reduction in the consumption of raw materials within the company and promotion of reuse of production waste, through targeted projects aimed at lowering the company's energy consumption and purifying all water used during processing
- Promotion of a culture of Quality, Food Safety, and Sustainability at all organizational levels, by raising awareness and increasing employee engagement with internal procedures and continuous improvement efforts
- Employee involvement through the organization of training sessions, giving everyone the opportunity to contribute to company success by expressing their full potential and skills
- Promotion of the region and DOC products through the restaurant, the company shop, and the program of guided tours

These objectives are underpinned by the following core values:
- ETHICS in everyday relationships with colleagues, in the execution of assigned tasks, as well as in interactions with clients and suppliers, and a sense of responsibility towards both people and the environment
- INTEGRITY, meaning respect for both written and unwritten laws, to foster trust-based relationships with all stakeholders and enhance the company's reputation
- WORKPLACE SAFETY, with the goal of reducing workplace injuries and accidents

This same philosophy led Tenuta Fertuna S.R.L. to launch a program to obtain, in 2022, certification under the SOPD Equalitas Sustainability Standard – Sustainability of the Wine Supply Chain: Organizations, Products, Designations of Origin (SOPD). The company continues its commitment to sustainability, aiming to further reduce energy impact—building on actions already taken in previous years—and to uphold and promote a range of social and economic values. These efforts are focused on ensuring the safety of personnel and products, while also strengthening relationships with the local community.

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Given that:

- All wine purchased and processed by Fertuna is exclusively on behalf of Tenuta,
- And all transformation, processing, and bottling operations are carried out by Fertuna staff on behalf of Tenuta

Fertuna's resource consumption aligns directly with what Tenuta must monitor to produce its wines. Furthermore, any interventions on Fertuna's properties are always promoted and initiated by Tenuta.
Data collection and management will therefore be handled by a working group composed of staff from both companies.

TEAM SUSTAINABILITY	
Role	**Name**
Estate Administator	Paolo Rivella
Fertuna Representative	Paolo Rivella
Fertuna Cellar Master	Antonelli Adriano
Tenuta Employee	Carnetti Francesco

In 2023, a total of 1,947 hectoliters were bottled, representing a 37% increase compared to 2022. The grapes processed during 2023 amounted to 129,491 kilograms.

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Our Certifications

Tenuta Fertuna is continuously subjected to both internal and external audits to maintain its certification systems. The company is certified Organic under Regulation EC No. 834/2007.
In 2022, the company obtained the Equalitas certification. In September 2023, the first surveillance audit was carried out by the certification body Valoritalia, as scheduled.
The Equalitas Standard (SOPD) adopts an integrated approach to sustainability based on three pillars: economic, environmental, and social. Each pillar is assessed using objective requirements, verifiable indicators, and best practices. The standard also requires the calculation of environmental indicators.
The Equalitas standard was developed in alignment with the 17 Sustainable Development Goals (SDGs) outlined in the 2030 Agenda for Sustainable Development, adopted in New York by the United Nations General Assembly on September 25, 2015.
These goals address critical themes for global development, aiming to end poverty, combat inequality, tackle climate change, and build peaceful societies that respect human rights.

The topics in this section are connected to the following SDGs:

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Enviromental Pillar

Production data 2023

Below are the main production data for the year 2023:

Bottled hectolitres	1947
Kg of grapes processed	129491
Ul wine processed (Hl)	1050,13
Number of bottles filled	242558
Bag in box (5 kg)	727 lt

Water Resource usage

Water supply and management is one of the major challenges due to the expected climate changes in the coming decades. Since 2002, the company has been equipped with a water treatment plant coupled with a constructed wetland system, enabling full recovery of the water used in the activities of the two companies located at the Gavorrano (GR) site.

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Constructed wetlands are a wastewater treatment system designed and built to artificially replicate the natural self-purification processes found in wetlands. The purification process is driven by complex interactions involving chemical, physical, and biological mechanisms, resulting from the combined action of the substrate, plants, wastewater, and microorganisms. The system consists of a sealed basin filled with gravel and planted with aquatic and terrestrial plants. The output is legally compliant purified water, with no production of sludge.

The treated wastewater originates from grape processing, storage, and bottling activities carried out by Fertuna on behalf of Tenuta Fertuna. The AUA (Single Environmental Authorization) for the plant was renewed in 2022.

Water is sourced from both the public water system and a well. In 2022, a system for accurately monitoring water consumption was implemented, allowing for a more precise evaluation compared to 2021, when estimates were based on billing data. In 2023, thanks to the replacement of water meter groups, a significant reduction in water usage was recorded: from 10.6 liters of water per liter of bottled wine in 2022 to 7.1 liters per liter in 2023. Water consumption is closely linked to the preferential use of steam for cleaning the cellar, which significantly reduces the need for detergents and chemicals—so much so that no detergent purchases were made in 2023.

Year	Cubic meters of water used	Data Accuracy
2020	2070	Estimate
2021 (fino al 2/10/2021)	1964	Estimate
2022	1500	Meter readings
2023	1390	Meter readings

Water saving indicator	2022	2023
Liters of water per liter of bottled wine	10,6	7,1

The company uses non-potable well water for washing outdoor areas and floors, making efficient and intelligent use of available resources.

The washing of machinery and equipment is effective and appropriate for production needs. However, the exact volume of water used in each cleaning stage is not currently known. This procedure will be revised in the future based on monitored tests (timing and quantity), with the goal of reducing water usage while maintaining the necessary cleaning and sanitation standards.

The topics in this section are connected to the following SDGs:

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Energy supply and fuel

Over time, Tenuta Fertuna has invested in making its processes and facilities increasingly efficient and environmentally friendly, focusing on more innovative and high-performing machinery, as well as on the modernization of the winery.

Heating is managed by an electric heat pump connected to the winery, offices, and warehouse. Electricity consumption at the Fertuna winery and Tenuta Fertuna offices is monitored through monthly electricity bills and meter readings.

The new photovoltaic system was operational in 2023; however, it is not possible to provide data on energy production or self-consumption, as the system was reset in August 2023 due to a meter replacement. Additionally, due to a milder summer in 2023, the refrigeration system was used very little. All of this is reflected in the reduction of the consumption indicator, as shown in the table below.

ELECTRICITY CONSUMPTION OF THE WINERY AND OFFICES		
Year	**Kwh**	**Consumption per liter of bottled wine (kWh/l)**
2021	221985	1,74
2022	230631	1,65
2023	229296	1,18

In 2023, the company used 760 liters of gasoline and 1,640 liters of diesel for company vehicles.

The topics in this section are connected to the following SDGs:

Packaging and enological products

Tenuta Fertuna selects its packaging suppliers based in part on environmental impact standards. All suppliers have completed a questionnaire provided by the company to assess their commitment to ethical, social, and environmental aspects, as required by the SOPD Equalitas standard.

Below are the quantities of packaging materials purchased:

	Weight (kg) 2022	**Weight (kg) 2023**
Corks	400	1246
Paper boxes	5884	18182
Glass bottles	93258	253012
Wooden boxes	14379	3655

Glass Bottles	**2021**	**2022**	**2023**
Average Weight (kg)	0.499	0.55	0.517
Number of Bottles Purchased	-	-	489384
Total Bottle Weight (kg)	-	-	45111

About bottle weight, there is a trend towards stabilization, with the average weight remaining below 550 grams. The heaviest bottles are special formats (such as magnums) and sparkling wines. The year 2022 was marked by a shortage of glass bottles on the market. To meet production needs, the company purchased available bottles as needed. In 2023, the company made significant purchases to build up inventory.

In 2022, 25 kg of detergent were purchased, corresponding to 1.7×10^{-4} kg per liter of bottled wine. The winery is committed to careful use of cleaning agents. The company does not purchase detergents and soda every year—in fact, no purchases of detergents or soda were made in 2023.

The topics in this section are connected to the following SDGs:

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Waste and production scraps

The company tracks waste generated during its production cycle through official waste disposal forms, to monitor the use of resources.

Type of Waste	Kg 2021	Kg 2022	Kg 2023	Difference kg
Plastic packaging (nylon and polystyrene)	234	462	1525	+1063
Wine filters (including those contaminated with hazardous substances and those not)	785	922	757	- 165
Packaging contaminated with hazardous substances	34	35	27	- 8
Mixed material packaging	263	190	430	+ 240
Glass	1345	4000	1115	- 2885
Paper and cardboard	770	1725	2735	+1010
Lead batteries	0	0	117	+177

Hazardous waste consists of contaminated packaging or absorbent filters. The sludge from the water treatment plant is not extractable due to its liquid state and is recirculated within the system.
In 2023, there were exceptional disposals of paper/cardboard and plastic packaging, due to warehouse cleaning and the removal of old, unusable packaging materials.

Recovery of by-products

During the winemaking process, secondary products are generated, which the company collects and reuses:

- Lees, typically amounting to 2–3% of the total processed must volume, are sold to the Bonollo distillery. In 2023, 2,140 kg of lees were produced.
- Grape pomace and stems, approximately 10% of the total processed material, are redistributed on rented agricultural land as soil amendments. In 2023, 12,949 kg of pomace were redistributed.

This process enables the complete reuse of production waste.

The topics in this section are connected to the following SDGs:

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Carbon footprint

To manage supply chain efficiency, environmental impact, and any consequences related to the greenhouse effect and climate change, it is first necessary to be aware of one's greenhouse gas (GHG) emissions and to measure them within production cycles.
In 2023, Tenuta Fertuna calculated its Carbon Footprint (based on data from the 2022 calendar year), following the ISO 14064 methodology.
The total organizational carbon footprint amounts to 281.8 tons of CO_2 equivalent (t CO_2eq). Considering all emissions from both the winery and bottling sectors, 1.52 kg of CO_2eq is emitted per 0.75-liter bottle of wine bottled by the organization.
The table presents total emissions divided by the phases that generate them (phases that do not generate climate-altering emissions for the company are excluded from the summary).

Strengths

- From an energy perspective, the installation of solar panels in 2023 will significantly reduce the impact of purchased electricity, which currently represents the company's primary emission source.
- The supply of grapes, wine, and must, used in production are mostly sourced from companies located in the same province or region as the production site.
- The careful use of oenological products and detergents results in an impact of less than 1% on total greenhouse gas emissions.

Weakness

- The second and third highest sources of impact are related to the raw materials used in production and the packaging required for bottling.

The company is fully aware that any action aimed at reducing bottle weight leads to substantial reductions in greenhouse gas emissions.

Below are additional actions the company is considering to further reduce its emissions:

- Monitoring and optimizing refrigerated storage
- Periodic maintenance of the refrigeration and heating systems
- Reduction of disposable packaging

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Ethic-social pillar

The topics in this section are connected to the following SDGs:

Workers

The company monitors staff turnover through an up-to-date employee register, which includes contract type, origin, gender, age, contract duration, and length of employment. It is worth noting that until December 2019, the companies Tenuta and Fertuna were a single entity. All three employees currently with Tenuta were already employed prior to the demerger into Fertuna.

Employees of Tenuta Fertuna S.R.L.

Gender	N°	Years of employment (average years)	Permanent /Temporary	Type of contract	Age (average)	Nationality
M	2	3	Permanent	Commercial	49	Italian
F	1	3	Permanent	Commercial	51	Italian

I dipendenti di Fertuna Società Agricola Semplice

	Gender	N°	Contract duration (average)	Type of contract	Age (averege)	Nazionality
Permanent	M	1	9	Agricolture	39	Italian
Temporary	M	2	1	Agricolture	57	Italian
Temporary	F	2	1	Agricolture	55	Italian

Over the last 5 years:

- There have been no hires of young people or women in managerial roles.
- There have been no cases of maternity or paternity leave.
- As there were no cases of maternity or paternity leave in the past five years, there have naturally been no instances of resignation or demotion related to such events.

The last retirement occurred in 2021. The workforce of the two companies has remained relatively stable over the years. However, there was one voluntary resignation in 2022 and another in 2023—the latter motivated by the

desire to work closer to home—among employees of Fertuna S.S. Agricola. Considering that turnover is calculated only for permanent employees, the overall turnover rate in 2023 was 0%, compared to 50% in 2022 and 0% in 2021. Positive turnover remains at 0%.

In 2023, the two companies had a total of 8 employees, consisting of 5 men and 3 women. The only managerial role is held by a man.

In relation to employee relations, the company applies the following principles:
- Respect for workers' rights
- Application of the sector-specific national collective labor agreement (CCNL)
- Freedom of association
- Equal opportunity
- Anti-discrimination
- Fair assignment of tasks, considering age and gender

There were no workplace accidents in 2023, as in the two previous years.
In 2022, anonymous surveys were distributed to staff of both companies to assess the internal workplace climate. These were not repeated in 2023. During the harvest season, the company is open to collaborations with schools. In 2021, an intern from the Agricultural Institute of Grosseto participated in a school-work program at the company. In 2022 and 2023, no internship requests were received. All employees have the option to send anonymous communications to the company via a dedicated suggestion box located in the shared lunchroom area. Additionally, the Tenuta Fertuna website offers a downloadable form for reporting/suggestions/complaints, which can be submitted via a company email address. No anonymous communications were received in 2022.

Employees are subject to the national labor contract, and salaries are determined based on job classification and the worker's qualifications.
Overtime is paid in 15-minute increments, and a time clock is in use at the company.

The company promotes at least one employee gathering per year, such as a company tour or dinner, including free meals and accommodation. During the holiday season, each employee receives a gift package.
During the pandemic, the company provided occasional monetary bonuses.
Meetings between staff and management are held as needed, and the small size of the company favors direct communication. Employees can speak directly with management and have in the past successfully requested transitions from seasonal to permanent contracts.

The company also holds recorded meetings between ownership and staff on social, economic, and environmental topics. The most recent meeting took place on 28/07/2023, during which key points of the management system were discussed, and ideas and suggestions were exchanged for the implementation of certain procedures under the Equalitas SOPD standard.

The topics in this section are connected to the following SDGs:

Training

Training is provided by the external consulting firm "Professione consulenti." Employees have completed all mandatory training courses, including the Equalitas standard training course.

FERTUNA SOCIETÀ AGRICOLA			
Course	**Name**	**Date**	**Hours**
RLS COURSE (UPDATE UNDER 50 ULA)	ANTONELLI ADRIANO	14/12/2023	4
CONFINED SPACES AND PPE CATEGORY III TRAINING	ANTONELLI ADRIANO, CIOFANI FIORELLA; GIACOMELLI MIRIAM; PRINCIPE MARK BORIS; SPADI ROBERTO	23/08/2023	4
SUPERVISOR COURSE	ANTONELLI ADRIANO	27/10/2023	8
HACCP (AGRICULTURE STAFF)	GIACOMELLI MIRIAM; PRINCIPE MARK BORIS; SPADI ROBERTO	30/05/2023 - 24/10/2023	4
ALL TRACTOR LICENSE	STEFANINI ENRICO	6/11/2023	13
WORKPLACE SAFETY	GIACOMELLI MIRIAM	5/10/2023	4
AGRICULTURAL WORKER SAFETY	ANTONELLI ADRIANO, CIOFANI FIORELLA, GIACOMELLI MIRIAM, SPADI ROBERTO	08/06/2023 – 27/07/2023	8
EQUALITAS STANDARD TRAINING FOR NEW HIRES	GIACOMELLI MIRIAM, MARCO BORIS PRINCIPE	24/08/2023	1
TENUTA FERTUNA SRL			
CONFINED SPACES AND PPE CATEGORY III TRAINING	GUALENGI SILVIA, RIVELLA PAOLO	23/08/2023	4
RLS COURSE (UPDATE UNDER 50 ULA)	CARNETTI FRANCESCO	14/12/2023	4
HACCP (RESPONSIBLE AGRICULTURE)	RIVELLA PAOLO	24/10/2023	4

Each year, new hires also receive training on the SOPD Equalitas standard to engage them in understanding the motivations behind company choices that lead to continuous improvement in sustainability.

The topics in this section are connected to the following SDGs:

Community relations

The company participates in the life of the community in which it is located.
In 2019, wine was donated, and a refreshment point was managed for the "La Maremmana" bike rally (ciclomaremma.it). During the pandemic, no events were organized, and no participation in any type of event occurred.
In 2022, Tenuta Fertuna returned as a sponsor for the "La Maremmana" event by offering wine for prizes. That year, the event was not hosted because it coincided with the "100 Wines" event organized by the company itself in its facilities in May (http://www.100vini.it/). The event attracted over 2,000 people, indirectly contributing to local economic development.

The company collaborates with the University of Milan, the Agricultural Institute of Grosseto, and some voluntary training courses to offer internships and enable school-work alternation activities at its company site.

Community surveys

Regarding community relations, starting from 2022, anonymous surveys were distributed to the community to assess the positive and/or negative impacts the company has on them. The data examined revealed no critical issues affecting the livability of the area. However, there was a lack of communication about projects carried out with the local community, while an improvement in land management from an environmental perspective was noted. It should be considered that the surveys were administered after two years in which public-facing activities had ceased due to the pandemic.
The company plans to repeat the surveys every three years to assess any changes and maintain strong connections with the local population.

Economic pillar

The topics in this section are connected to the following SDGs:

Sustainable accounting is achievable through the implementation 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 to measure all resources used to monitor consumption over time and assess the effectiveness of investments made in sustainability.

Investments in sustainability

Interventions on Fertuna Società Semplice Agricola properties are always promoted by Tenuta Fertuna S.R.L. The objectives contributing to sustainability improvement are shared between the companies.

ENERGY EFFICIENCY IMPROVEMENTS IN BUILDINGS

In 2016, a project was initiated and completed in 2018 to expand the Fertuna Società Agricola Semplice winery building by creating a space designated as a warehouse. During the expansion, the building was modified to achieve a higher thermal insulation class.

In 2022, the roof insulation of the winery was completed simultaneously with the roof renovation.

MORE EFFICIENT AND SAFE MACHINERY

In 2022, two pumps equipped with inverters were purchased, allowing for reduced energy consumption, shorter processing times, and increased safety for operators.

RE-LAMPING PROJECT

In the real estate investments made by Tenuta Fertuna S.R.L., all lighting fixtures were replaced with LED systems to minimize energy consumption. In Fertuna Società Agricola Semplice buildings, re-lamping is ongoing. The new warehouse has been equipped with LED lighting and timers. The barrel room has been fitted with low-consumption scenic lighting. The re-lamping project will continue over the years by annually replacing 10% of the remaining high-consumption fixtures until the system is complete.

WATER TREATMENT

In 2002, a water purifier coupled with a phytodepuration system was installed to fully recover the water used in the activities of both companies at the Gavorrano (GR) site. Regular maintenance and annual water outlet analysis ensure optimal management of the winery's wastewater.

SOLAR PANELS

In 2023, the company invested €120,000 in installing photovoltaic panels on the winery roof to reduce electricity consumption used for production activities, cooling of tanks, and heating of premises (mainly offices) during the winter period.

EMPLOYEE WELL-BEING

For employee well-being, an air conditioning system was installed in the bottling section. Additionally, an insurance policy was activated for Tenuta Fertuna workers, while for Fertuna Società Agricola, the intervention is rescheduled for 2024. This latter objective is a point to be addressed with the parent company and group management, as there is no decision-making autonomy on this matter. Therefore, the implementation timeline is difficult to estimate.

MAINTENANCE OF CERTIFICATIONS

Annual consultancy and audit activities continue to maintain and control the management system, ensuring consumer trust and credibility regarding the company's data and communications on its commitment to continuous improvement.

Future strategic objectives

In relation to the analysis conducted, the company has worked on areas for improvement and objectives identified the previous year, completing all investments and achieving energy and water savings, as well as greater employee well-being.

The company will also assess its contribution to promoting the local community, seeking to further enhance collaboration with local businesses and the community.

Finally, in pursuit of certification according to the SOPD EQUALITAS sustainability standard, the company plans to calculate, during the next year, a Water Footprint in accordance with the International Standard ISO 14046:2016.

The topics in this section are connected to the following SDGs:

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