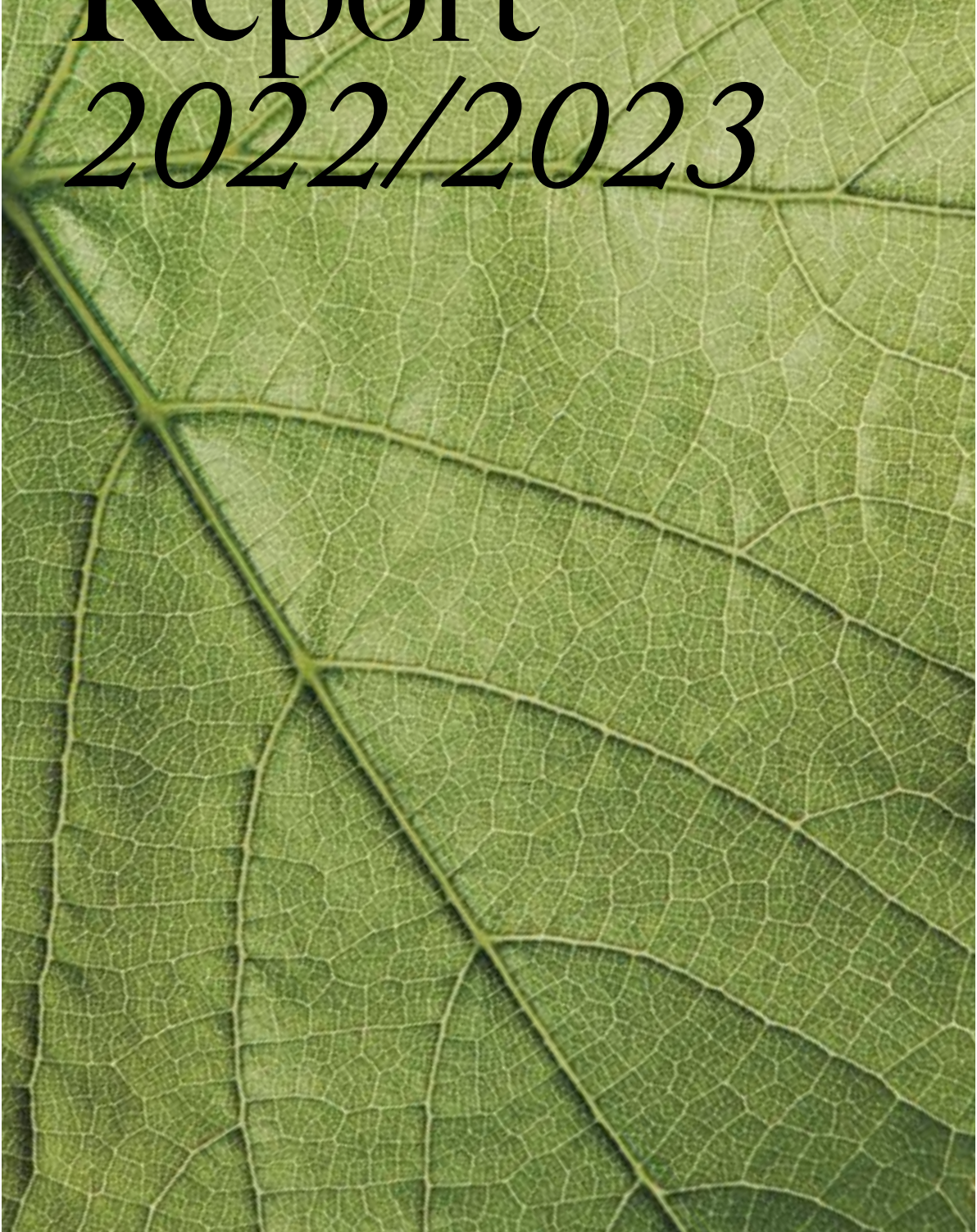


Sustainability Report *2022/2023*



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Our roots



OUR HISTORY _____ 4

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OTHER ECONOMIC DATA _____ 10

ROOTS

History



The name Tollo represents much more than a winery: Tollo is, in fact, the name of a small town in the province of Chieti, in the Abruzzo region, a few kilometres from the Adriatic Sea. The wine produced here represents the very essence of the place. During its sixty years of history, the winery has become an important asset for the area, both economically and socially. It has become a source of income for many, thus preventing locals – young people in particular – from moving elsewhere to seek better opportunities. Founded in 1960, Cantina Tollo is today

one of the most important wineries in the Italian wine-growing industry. After the Second World War, the Abruzzo region was depopulating: people were leaving the countryside and Italians were leaving the country, in search of a better future. The vineyards of Tollo, however, allowed people to stay, providing them with a source of income and paving the way for the foundation of the winery. Furthermore, the cooperative played a fundamental role in the renewal of local viticulture and winemaking techniques.

ROOTS

Over time, the cooperative has grown leading to the creation of three different companies: Cantina Tollo, Feudo Antico, Auramadre and Borgovenna.

1960

CANTINA TOLLO

Cantina Tollo represents the mother company, with vineyards located in the regions of Abruzzo, Molise and Apulia.

2019

AURAMADRE

Born in 2019 with an area of 200 hectares, Auramadre is Cantina Tollo's project that promotes organic viticulture and wine with a multi-regional and a multi-product offer approach.

2008

FEUDO • ANTICO

Feudo Antico, on the other hand, exclusively distributed within the Hospitality industry sector, mainly focuses on Tullum Docg, the local appellation established in 2008 and elevated to Docg in 2019 which promotes local varieties such as Passerina, Pecorino, and Montepulciano.

2021

BORGOVENNA

Founded in 2021, Borgovenna is a company focused on entry-level products.

ROOTS

Mission and vision



Cantina Tollo is committed to achieving a continuous improvement of:

- QUALITY
- FOOD SAFETY
- ENVIRONMENT
- ETHICS

in order to respond as promptly as possible to all market demands.

"Humanity has the opportunity to make development sustainable, which means ensuring that it meets the needs of the present generation without compromising the ability of future generations to meet theirs."

- Gro Harlem Brundtland



ROOTS

Company Values

The values of Cantina Tollo are strategic company assets

Continuous attention to

Customer
satisfaction

Healthiness
of its wines

Quality
of its wines and production
processes

**Effectiveness
and efficiency**
of its management system

Fulfilment of applicable legal,
regulatory and contractual
Requirements

Context, stakeholder
and risk assessment

Analysis

Environmental
Protection

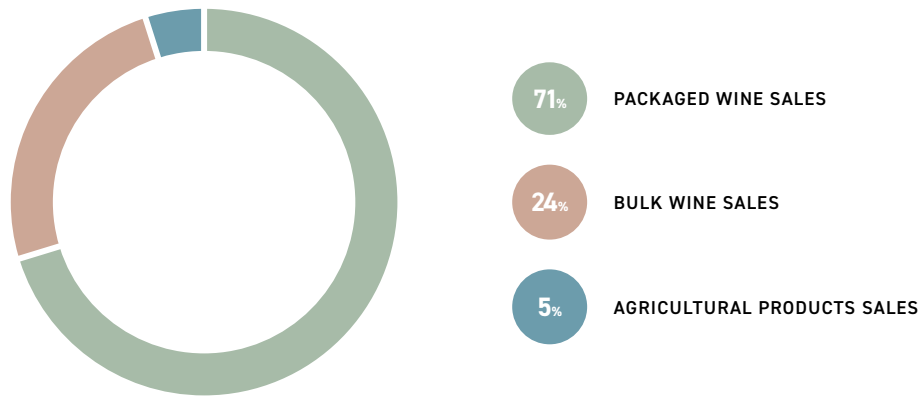
Staff
Welfare

The management of
Communication
regarding food safety with reference
to the entire supply chain

Compliance with
Social Responsibility
requirements towards employees, partners,
stakeholders, and the local community



Sales revenue and other economic data



Building on sixty years of success, Cantina Tollo pursues a precise strategy: to constantly increase the quality of its wines, which are gaining more and more recognition both in Italy and abroad, while paying ever greater attention to health safety and sustainability. Organic production, which Cantina Tollo started in 1991, now accounts for 7% of the company's total production.

Cantina Tollo wines are available in Italy, both in large-scale distribution and in the Hospitality industry channel. Abroad, it is distributed in more than 46 countries; main markets are Germany, Canada, France, China, and Japan, with 95% of sales realised through the commercial channel. The company is also making its way in new emerging markets, such as Russia and India.

The 2022-2023 financial year was real positive for Cantina Tollo. Sales revenues amounted to EUR 49.9 million, registering an increase of 9% compared to the previous year. Ebitda amounted to EUR 2.8 million, an increase of 21% compared to the same period of the previous year. The Value of settlement amounted to EUR 17.3 million.

The value of packaged wine sales grew by over 2 million compared to 2021-2022. Compared to total revenue from sales, packaged wine accounts for 71%, bulk wine accounts for approx. 24%, and the sale of agricultural products for 5%.

Sustainability



EQUALITAS STANDARD _____ 12

GOOD VINEYARD
PRACTICES _____ 18

GOOD WINERY
PRACTICES _____ 34

GOOD SOCIAL
PRACTICES _____ 43

GOOD ECONOMIC
PRACTICES _____ 56

GOOD COMMUNICATION
PRACTICES _____ 62

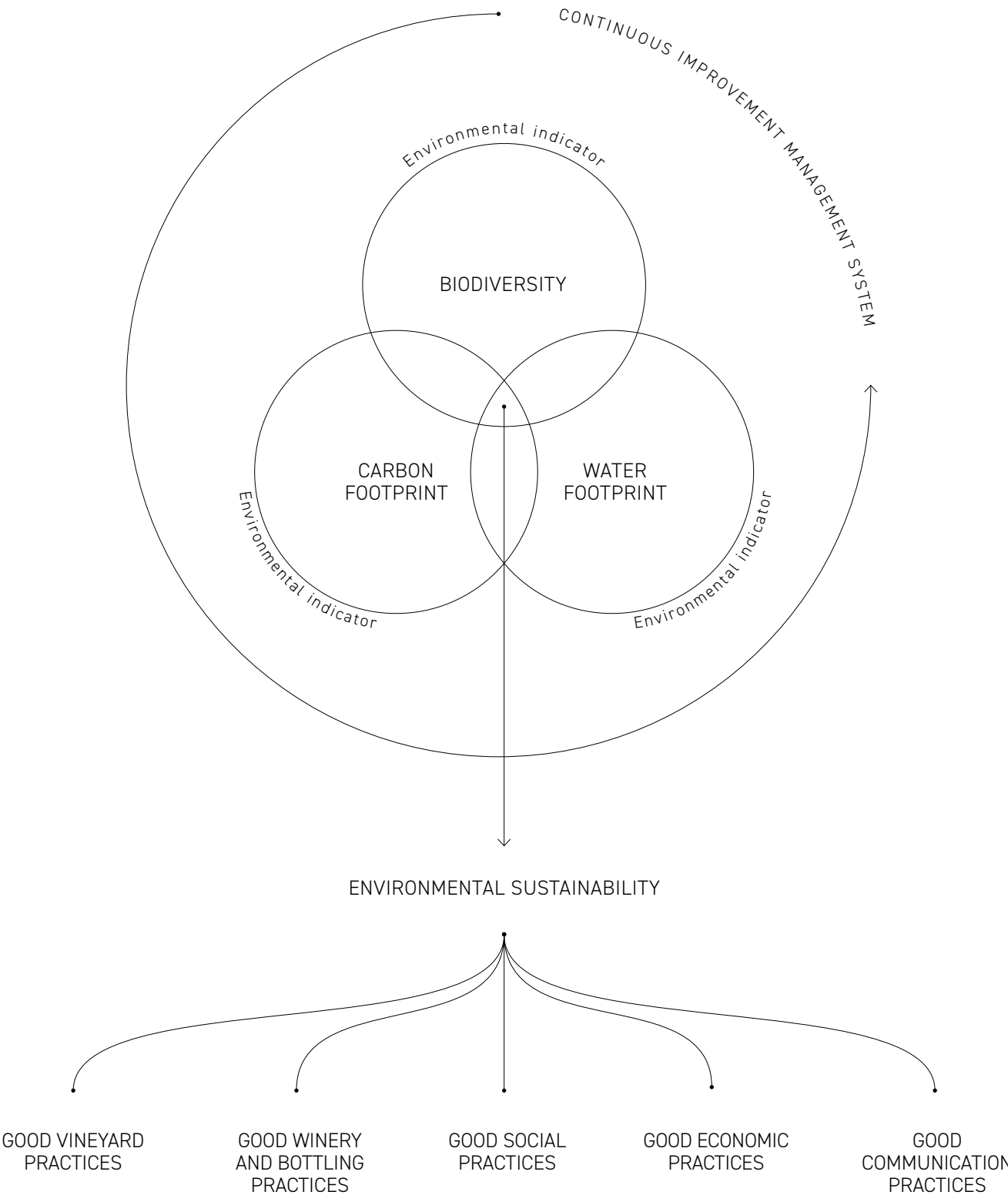
Sustainability according to the Equalitas Standard



Sustainability is to be understood not as a state or an immutable vision, but rather as a continuous process, recalling the need to combine the major dimensions of sustainable development: Environmental, Economic and Social. Cantina Tollo has embarked on a path of

sustainability according to the EQUALITAS - ORGANISATION standard (revision 4), which certifies the producer following the entire production process, from the grapes' arrival at the winery to the bottling and sale of the finished product.

SUSTAINABILITY / EQUALITAS STANDARD



«The more life there is in a territory, the less impact human activities have had on it.»

The Biodiversity Friend indexes
– soil, water, air – are applied
within the Equalitas sustainability
standard, a protocol that certifies
the sustainability of an agricultural
activity by assessing the impact
of the production process on the
biodiversity of the production area.

Calculating biodiversity

The calculation of biodiversity indexes concerns: SOIL, WATER, and AIR according to the principle «The more life there is in a territory, the less impact human activities have had on it».

CARRIED OUT ACTIVITIES

Activities that have been carried out includes technical field inspections – including the collection of soil sampling – aimed at calculating the biodiversity index of the soil and water and the lichen index on forophytes.

Cantina Tollo manages 4 hectares in three separate and distant areas (Tollo-Ortona, Castel di Sangro and Corfinio): samplings of soil and forophytes have been taken from each area. The water biodiversity index was collected only at the Tollo- Ortona as it was the only area that had water availability. All plots of land directly managed by the Cooperative are organic cultured, with a clear attention to innovative agronomic practices, the use of biostimulants and corroborants in order to carry out a responsible and careful defense of biodiversity.



BIODIVERSITY FRIEND (BF) PROTOCOL

Reference period November 2022

The **index of soil biodiversity** (lbs-bf) is based on the analysis of communities of edaphic macroinvertebrates that are excellent bioindicators for assessing the quality of the soil. Key among them are: earthworms, mites, isopods, millipedes, centipedes, collembolids and other insects.

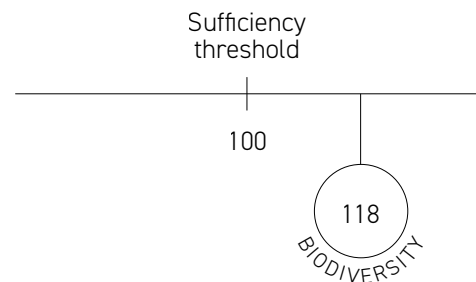
The **water biodiversity index** (lba-bf) is based on the hydromorphology of the watercourse and the communities of aquatic macroinvertebrates, which are good bioindicators for assessing surface freshwater quality.

The **index of lichen biodiversity** (lbl-bf) uses the epiphytic lichen communities that cover the barks of trees to assess the air quality of the site.

Calculating biodiversity

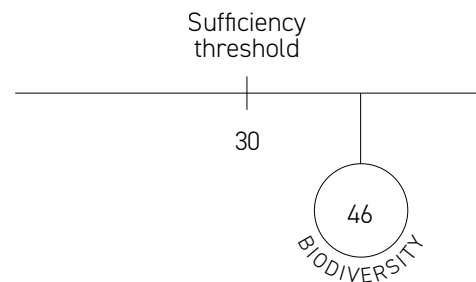
SOIL QUALITY

The company recorded good **soil biodiversity** with an average value of 118 on the three sites of Tollo-Ortona, Castel di Sangro and Corfinio. Sufficiency threshold is set at 100.



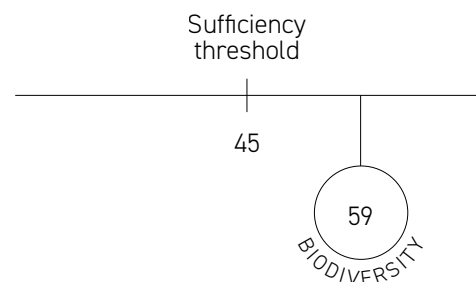
WATER QUALITY

The **water biodiversity** recorded on the Tollo-Ortona site (Arielli River) was found to be very good with a score of 46 points. Sufficiency threshold is set at 30 points.



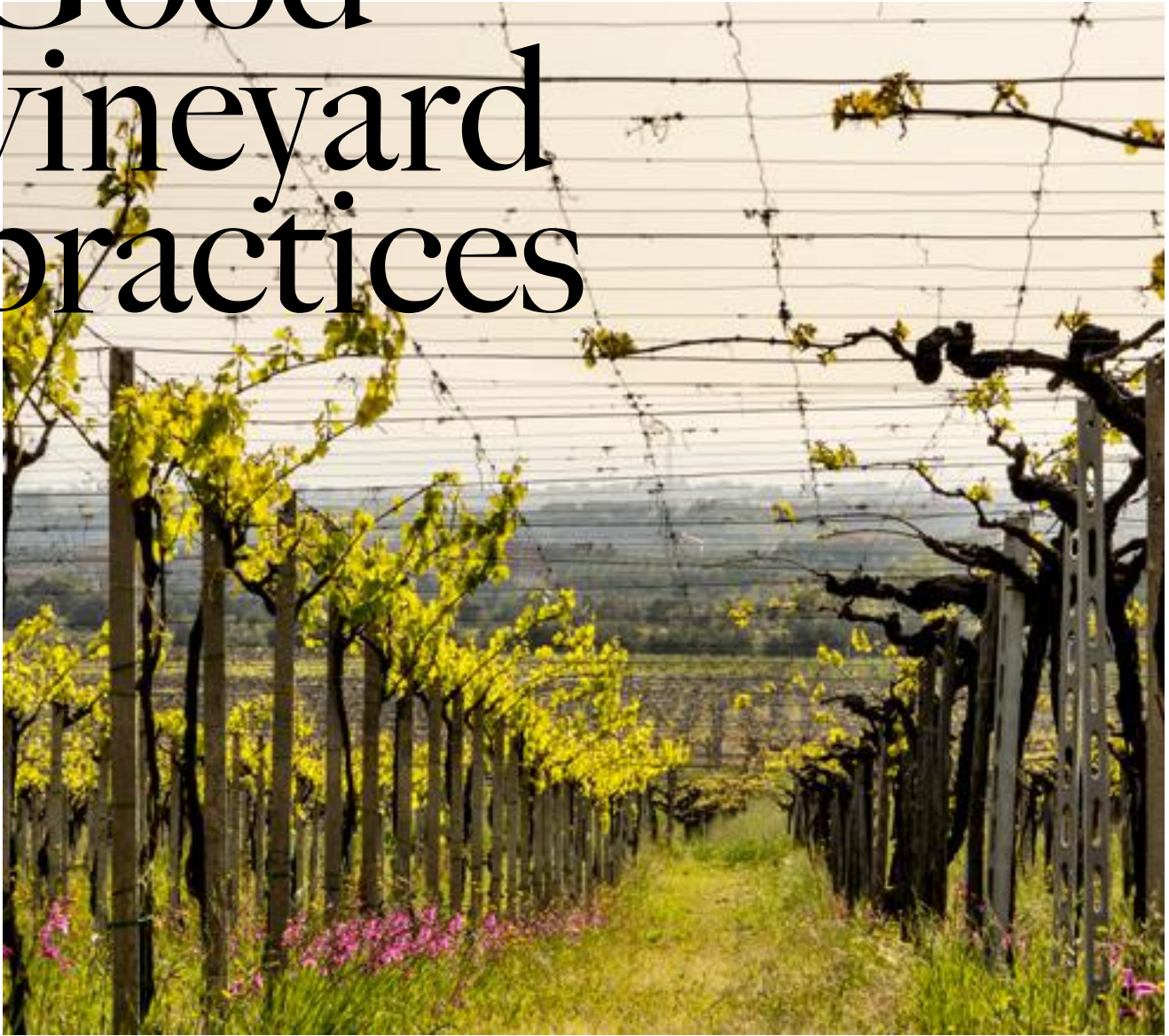
AIR QUALITY

Lichen biodiversity examined on the three sites Tollo-Ortona, Castel di Sangro and Corfinio was also found to be good in line with the surrounding environment, which, in addition to agricultural and tourist activities, also gives space to forested areas. The average air biodiversity scored 59. Sufficiency threshold is set at 45.





Good vineyard practices





Agronomic Info

602

MEMBERS

58% WHITE

% OF GRAPES CONFERRED BY MEMBERS

2500

HECTARS UNDER VINES

42% RED

% OF GRAPES CONFERRED BY MEMBERS

280

HECTARES FROM ORGANIC FARMING

400

ANALYSIS OF GRAPE SAMPLES:
On the total number of grapes conferred
during harvest, divided among the
different types of grape varieties

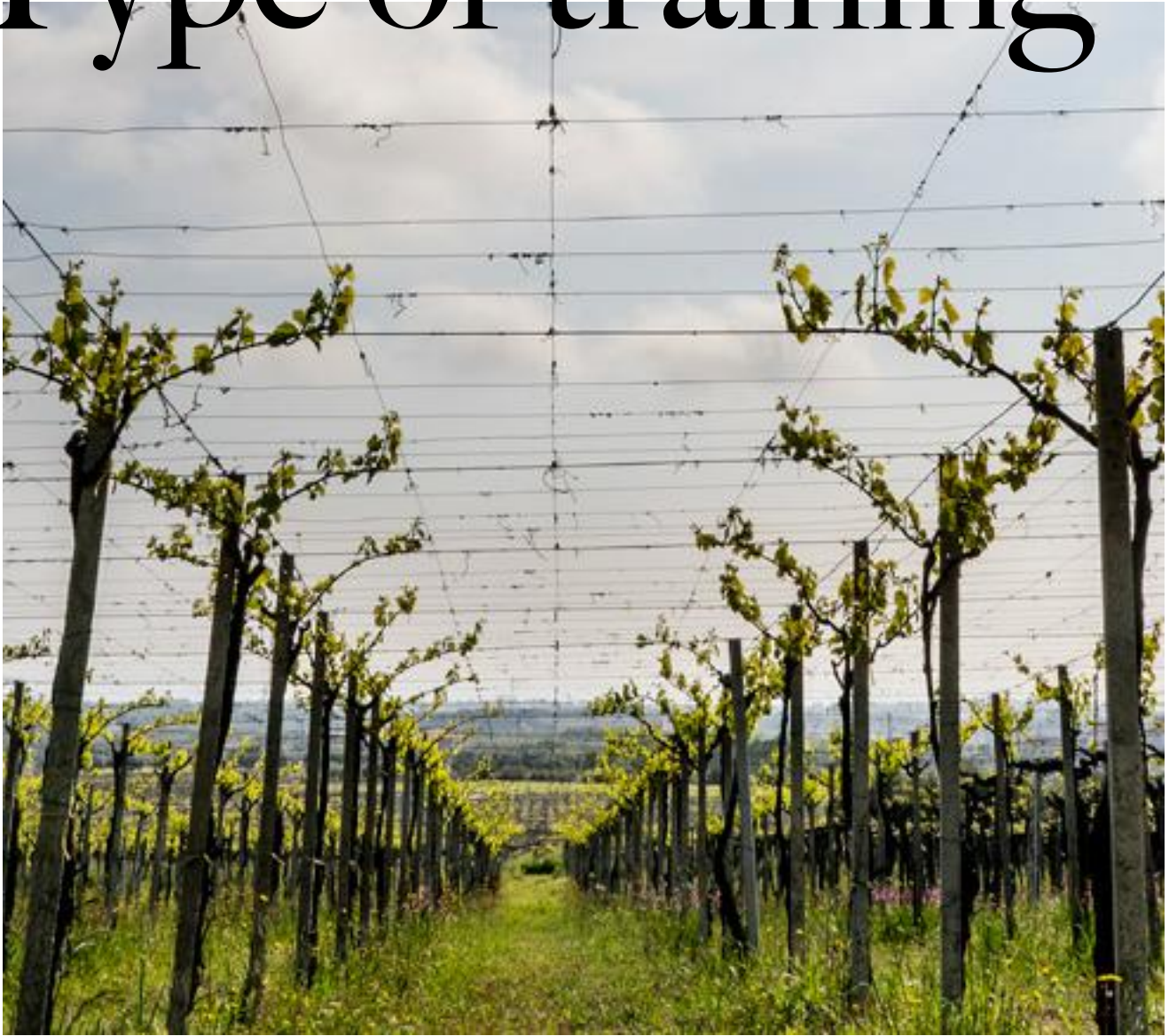
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GRAPES CONFERRED BY MEMBERS
HARVEST 2022

VINEYARDS
LOCATION

ABRUZZO, MOLISE, APULIA

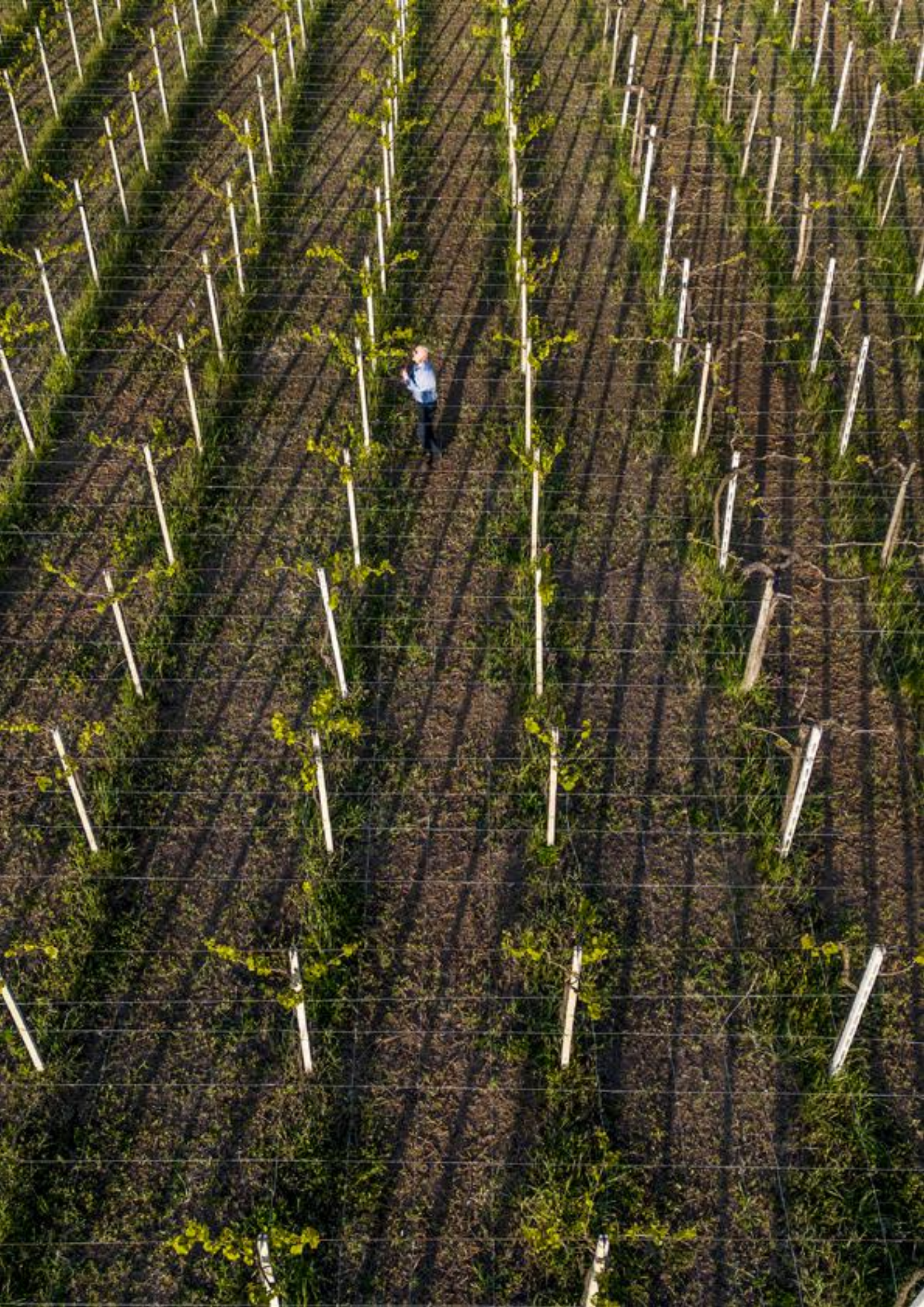
Type of training



Pergola vineyards that look like gardens, covering 2,500 hectares of an ideal territory – one that has always been devoted to wine production.

The vineyards stretch from the mountain slopes down to the Adriatic Sea. Hills with different slopes and exposures, and soil composition give rise to different microclimates for vine cultivation. In each pedo-climatic zone, the vine gives a different productive response; therefore, from the same vine grown in different

areas it's possible to obtain wines of the same quality but different from each other. Our production concentrates mainly on local indigenous grape varieties, cultivated with the traditional pergola method, while leaving space to experimenting both in the field and in the cellar. The pergola system requires manual harvesting that guarantees a high quality of the grapes, preserves the integrity of the berry and, through the use of small vehicles, has considerably less impact on the ecosystem.



Vine variety

MONTEPULCIANO

A vine of medium vigour, with a late ripening period, that prefers good exposures and temperate, dry climate conditions. The training systems used are those of medium expansion and medium-short pruning. The resulting wines are characterised by their ruby red colour, suitability to ageing, a fruity aroma and a dry, warm taste with balanced tannins.



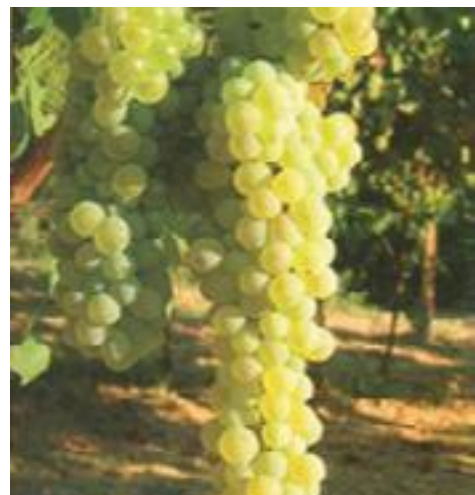
MAIOLICA

Vine of medium vigour, well adapted to medium expansion and medium-length pruning forms of cultivation. Good and stable production. Light ruby-red coloured wine, harmonic, not very tannic.

PECORINO

Medium-low vigour, early ripening period for this variety that prefers calcareous or clay soils. The grapes give rise to a white wine with a deep straw-yellow colour with greenish highlights, good minerality and persistence.

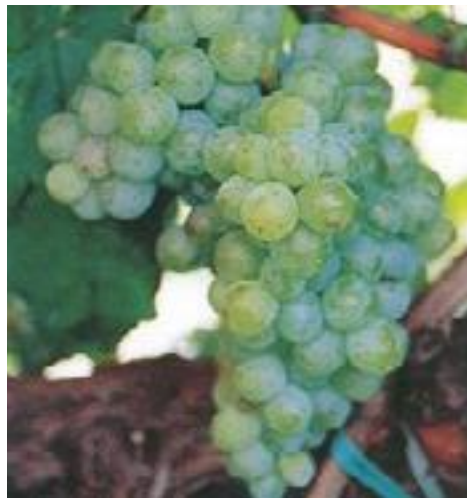
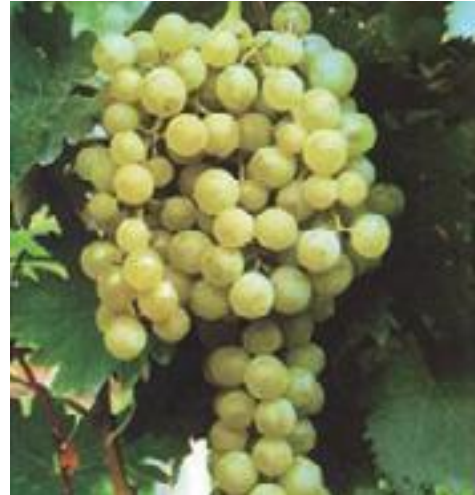
The bouquet evokes tropical fruit and white flowers - acacia, jasmine and broom - with notes that become spicy as the grapes are harvested when fully ripe.



Vine variety

PASSERINA

From this highly vigorous vine that matures medium-late, we obtain a wine marked by its straw-yellow colour with green hues, a fruity and floral bouquet and a full, dry flavour. Endowed with good acidity, it is also suitable for sparkling and drying.



COCOCCIOLA

Varietal with good and constant production, prefers medium expansion and medium-length pruning. The wine has a pale straw-yellow colour and a delicate aroma, with notes of white spring flowers and hints of citrus.

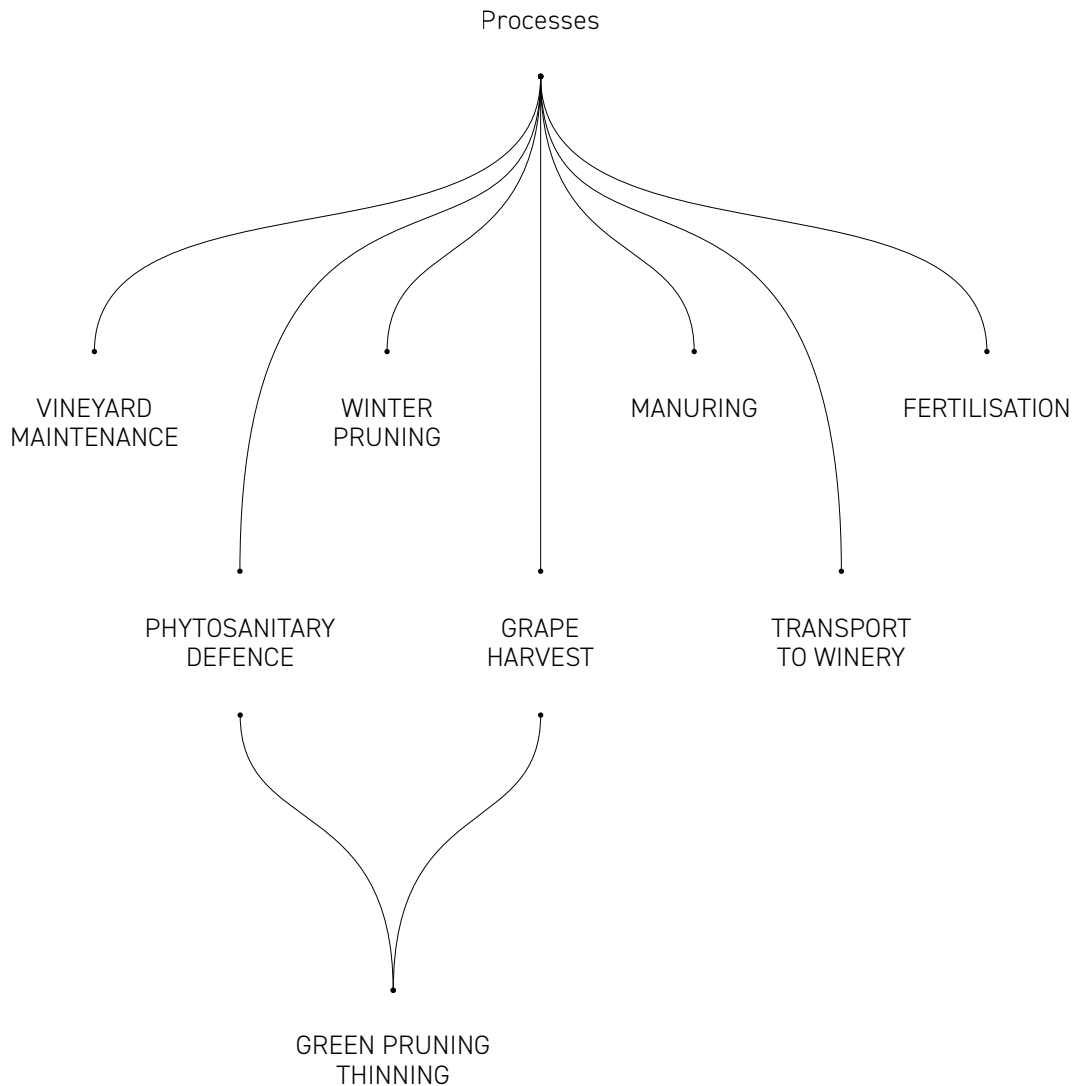
TREBBIANO

Highly vigorous and constant in production, it likes light, siliceous-calcareous, skeleton-rich and fresh soils. The short pruning favours constancy in production. The wine has a straw-yellow colour, is light on the nose with fruity and floral notes, while on the palate it is dry, soft, harmonious with a slightly almondy aftertaste.





Processes



At Cantina Tollo, the company's agronomic and oenological staff oversees the grape production process throughout all stages

of wine production, from vineyard maintenance to transport to the winery.

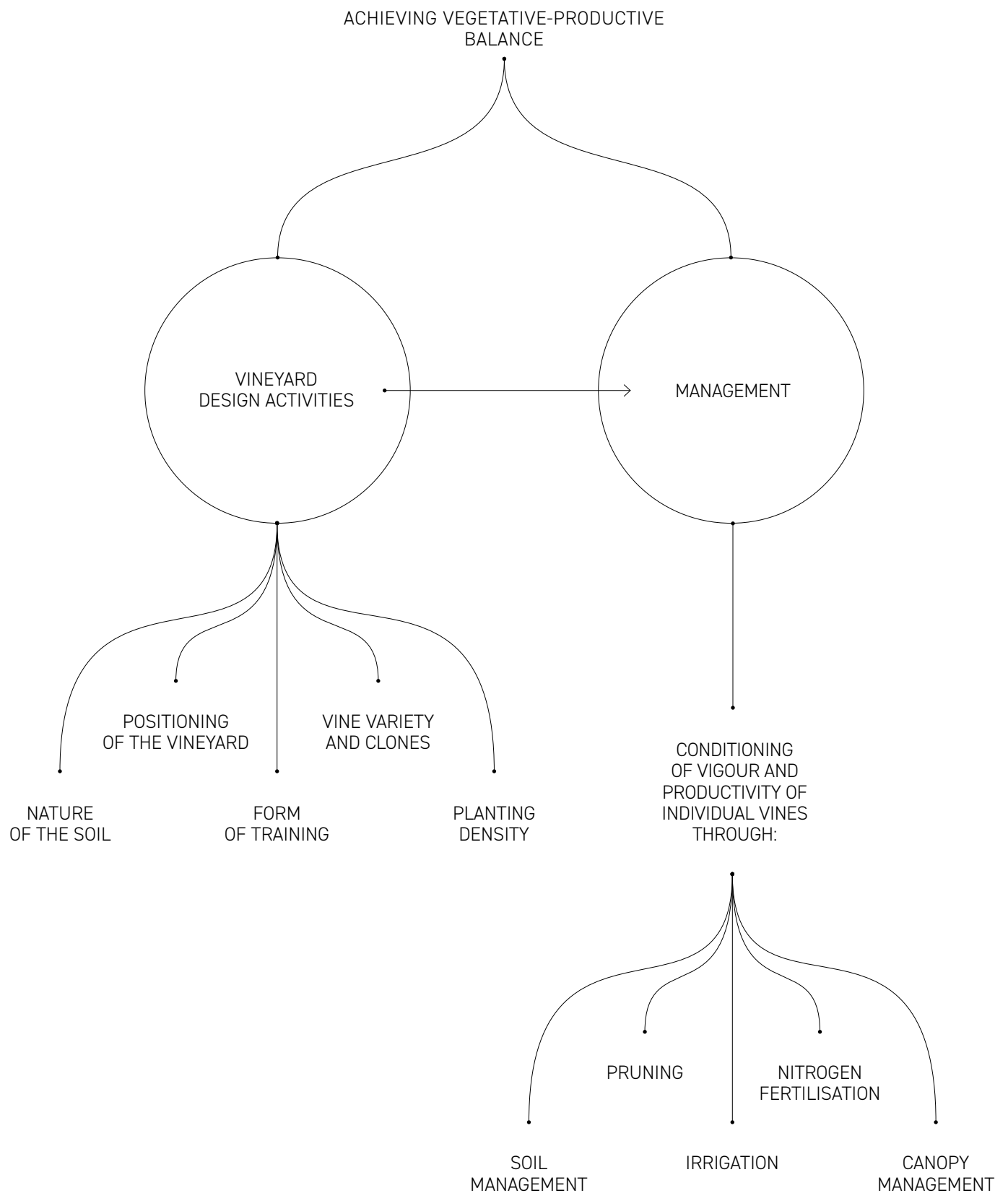
Defence



Growing healthy grapes require a good vineyard defence system, but also the implementation of a series of agronomic techniques aimed at achieving what is known as 'vegetative-productive balance'.

A well-cultivated vine, with the right vegetative balance, is less susceptible to disease and is in the best possible condition for making a great wine.

SUSTAINABILITY/ GOOD VINEYARD PRACTICES





Training its members



Cantina Tollo periodically organizes technical workshops in each area where members are located. The aim is to put members at the centre of the company's strategic choices, sensitizing them on the types of products that need to be produced, informing them on market needs and trends, creating a path of mutual trust and collaboration.

TOPICS COVERED:

- PUGLIA MEMBERS / Reconversion and replanting planning
- MOLISE MEMBERS / Reconversion and replanting planning
- ABRUZZO / New production specifications, reconversion and replanting planning



Bentini

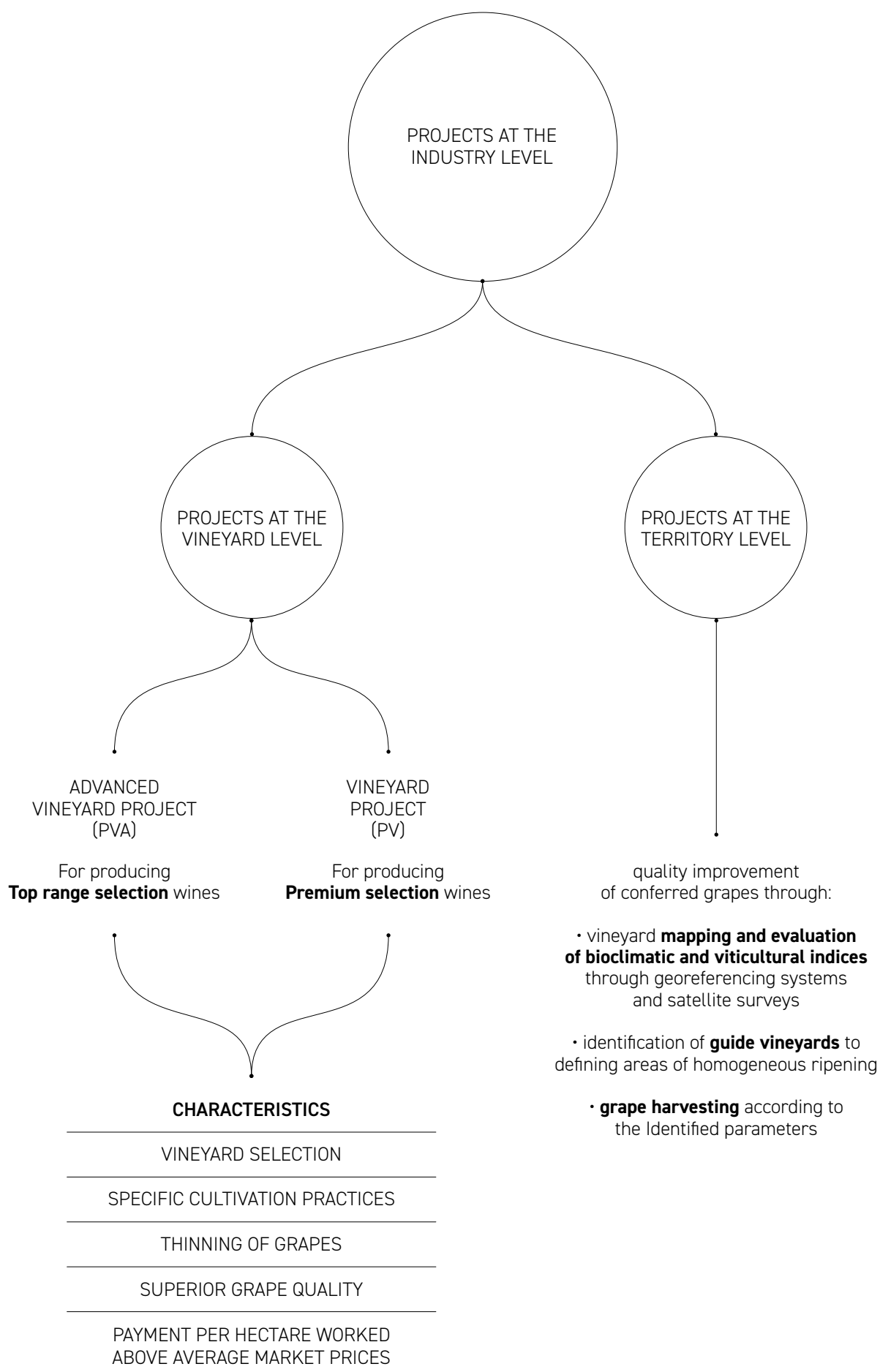
BETA 30L

SUSTAINABILITY/ GOOD VINEYARD PRACTICES

Projects at the industry level



SUSTAINABILITY/ GOOD VINEYARD PRACTICES



Good winery and bottling practices



PROTOCOLS

Definition of standard protocols of vinification based on the products characteristics and in relation to the peculiarities of vintage.



TESTS

Analytical tests on the product conducted by both an internal and accredited external labs, carried out throughout any stage of production: on the grapes, on the bottled product, on the bottling materials.

ANALYSIS

During the grape ripening phase, a sampling system was set up to carry out chemical/physical laboratory analyses to assess and monitor the technological and phenolic maturity of the grapes. The analysis is combined with grape tasting in order to assess their maturity and aromatic component.



QUALITY

A careful and targeted selection of grapes at the acceptance stage is carried out in order to enhance the quality of the product according to the oenological objectives, thus reducing interventions at a later stage. The oenological staff takes extra care in carrying out cellar practices that are minimally invasive, respectful of the product and its varietal character and, in particular, in the limited use of oenological products in order to safeguard economic and environmental sustainability.



EXPERIENCE

Staff experience serves as support for each single intervention thanks to an extensive knowledge of the raw material, farm soils and climatic effect - which varies from year to year.

REFINEMENT

The cellar houses a large refinement area with an underground barrel cellar, in which approximately 3000hl of wine are aged. In 2022, major investments have been made in a new air-conditioning and humidification system.



RECYCLING AND REUSE

Use of recycled paper in the offices; separate waste collection areas throughout the company; reuse of stalks through sale to distilleries; reuse of label reels.



AUTOMATION

Automated bottling line, with a production capacity of 12000bt/h, including a rinser for pre-bottling bottle cleaning and numerous in-line safety controls such as: correct level control, cap presence control, carton weight control, control of presence and correctness of label and sealing. The line is directly connected via software to an automatic washing system that sterilises and sanitises the plant overnight, guaranteeing food safety.

HYGIENE

Cleaning of the cellar environment, of the machinery and the tanks, with particular attention towards raising staff awareness on rationalising water consumption and energy saving.





Sustainable materials



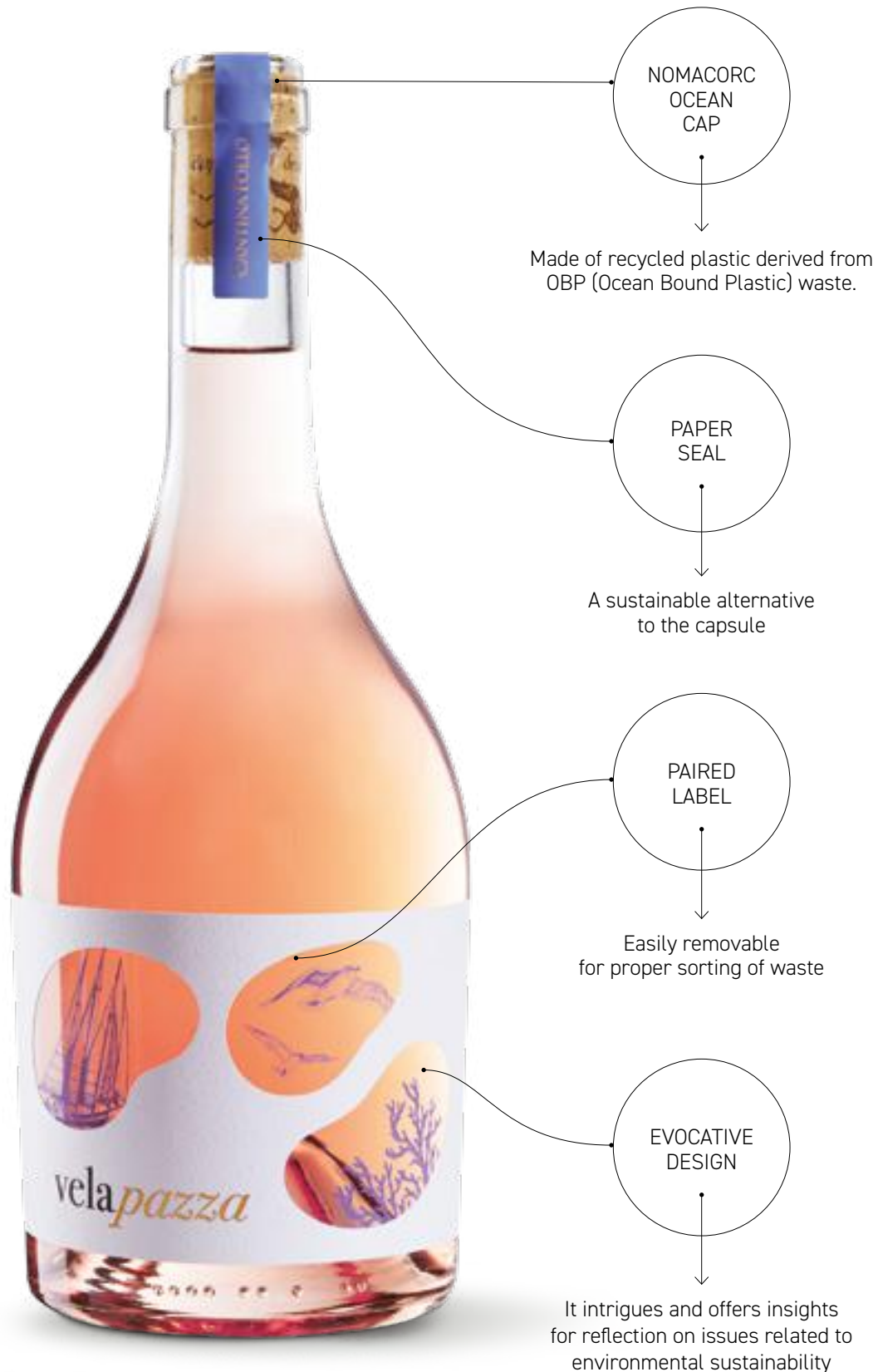
Cantina Tollo continuously researches innovative materials to offer sustainable packaging.

In fact, reducing the consumption of raw materials and waste generation is among the Cooperative's priorities.

Increasingly, the awareness of the end consumer through the use of recycled and low environmental impact materials passes through packaging.

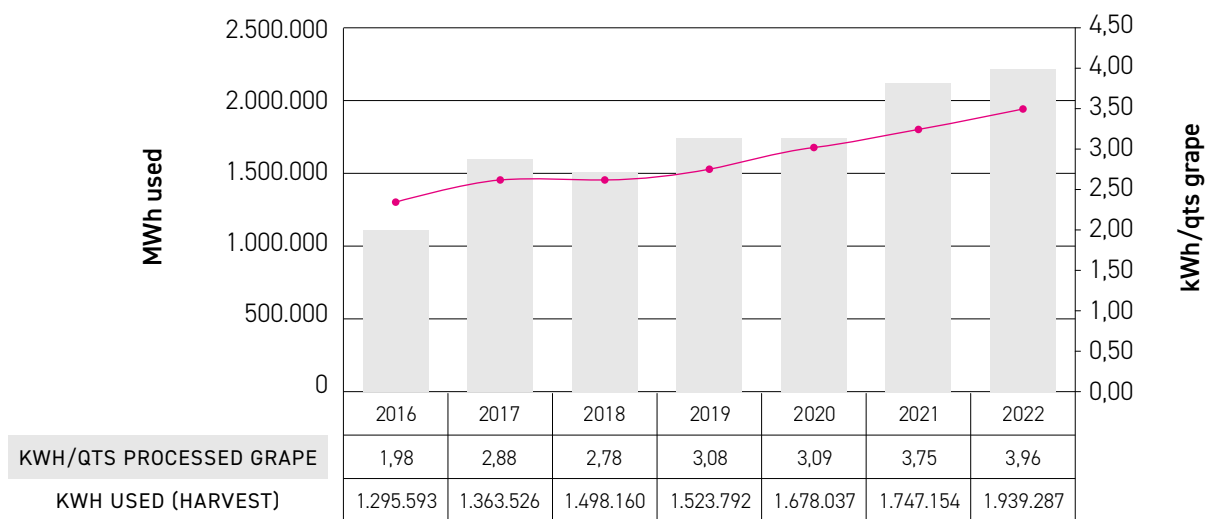
One example is the Velapazza project, introduced on the market in May 2023.

Packaging



Energy consumption

TOTAL AND PER CAPITA ELECTRICITY CONSUMPTION
DURING HARVEST AUGUST - OCTOBER



TREND IN ELECTRICITY CONSUMPTION DURING THE HARVEST PERIOD AND CONSUMPTION PER QUINTAL OF GRAPES PROCESSED (ANNUAL FIGURE). THE 2022 FIGURE IS UPDATED TO THE SEPTEMBER SURVEY

Since the end of 2020, the company has been working with a professional energy management expert in order to analyse consumption trends on a weekly basis, and identify any efficiency improvements that needed to be made.

At Cantina Tollo, the analysis of consumption is done by compartments. This type of control makes it possible to intervene where and how needed, through targeted actions.

Consumption is mainly related to the quintals of grapes processed.

The variation in quantity over time depends on two main factors:

- a high quality grapes policy, not based on an increase in quantity and production, but rather oriented towards a constant search for quality improvement and therefore towards obtaining national and international recognition and certification
- climatic conditions, which greatly influence the harvest and thus the yield per quintal

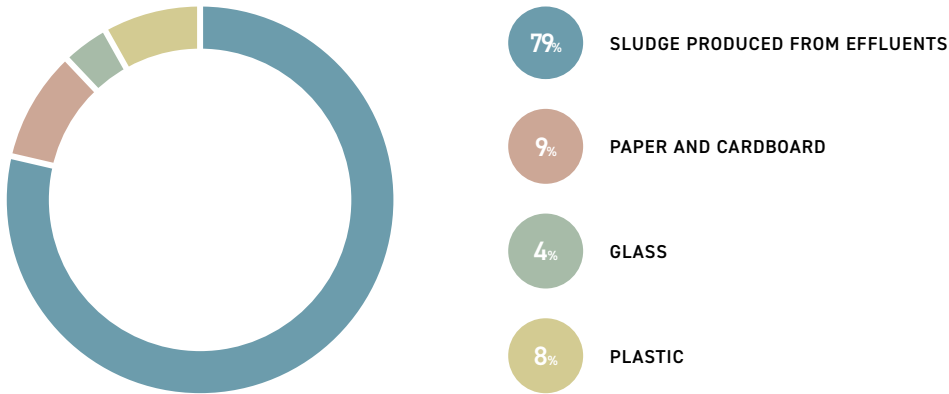
Waste

Cantina Tollo fully recycles paper, glass and plastic waste.

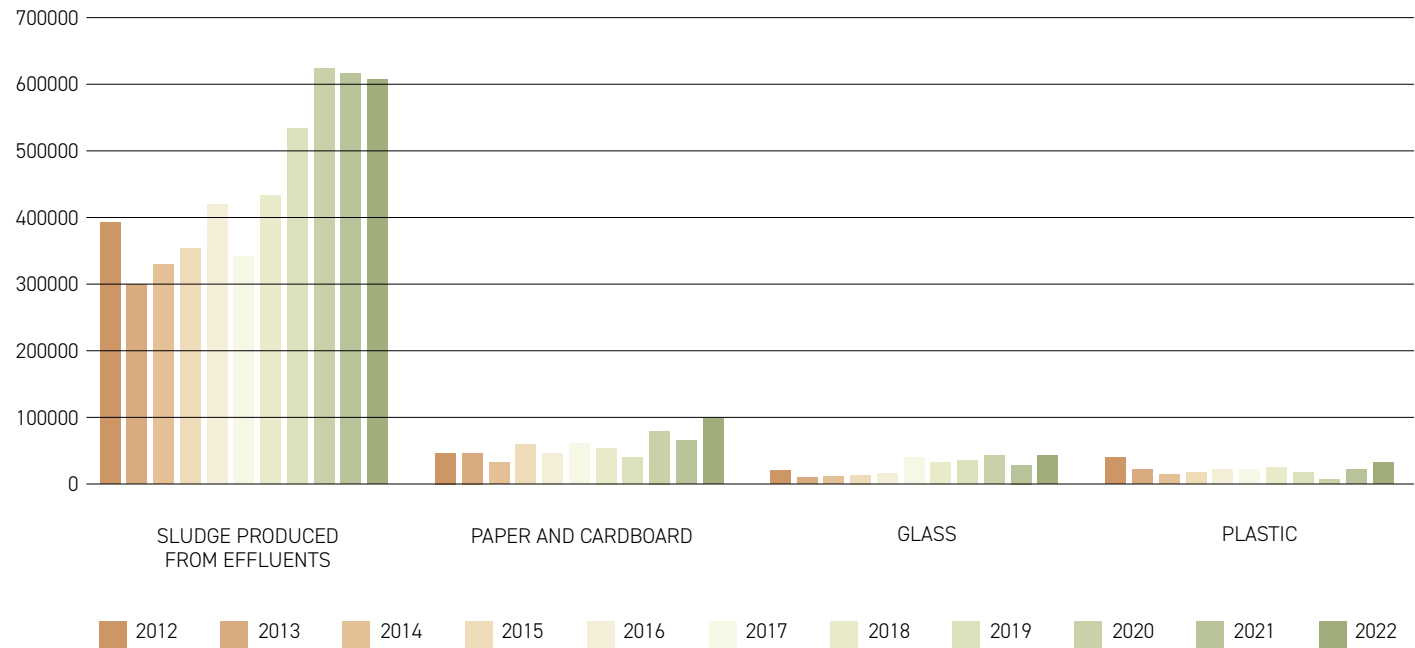
The largest waste produced, sludge from effluents, is reused for the production of compost. Its increased value over

the years is linked to the increased production of wine, which has grown significantly over time.

Waste production shows no major anomalies.



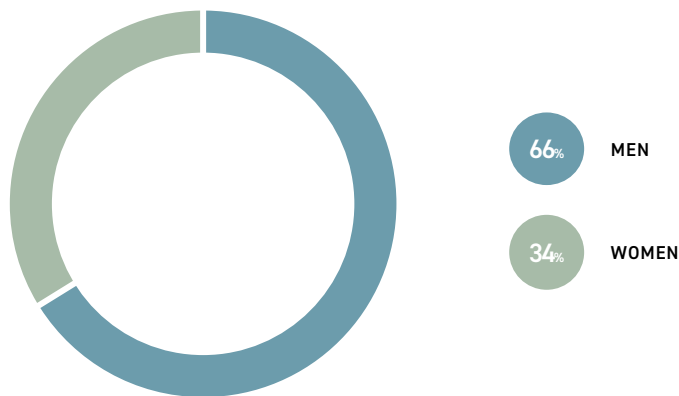
GENERATED WASTE



Good social practices

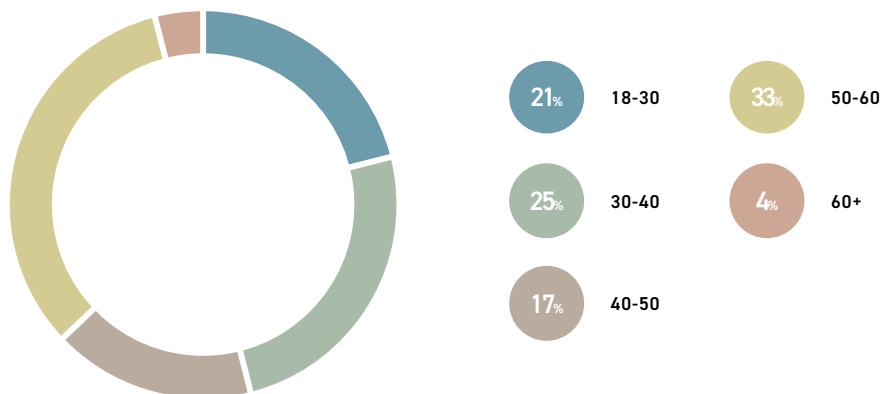


Gender and Age



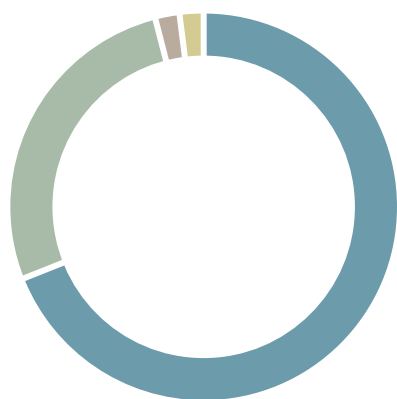
Cantina Tollo's staff is made up of 34% of women and 66% of men. One of the company's goals is to increasingly reduce the gender gap. Comparison with the

previous year shows that the percentage of women grew in general (+6%), and particularly in the production area where it rose from 17% to 25%.



Cantina Tollo is a young company, numbers prove it. 63% of the staff is under 50 years of age.

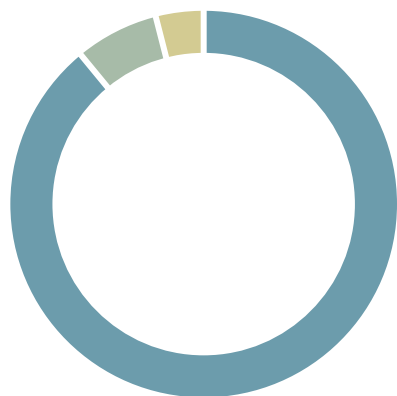
Staff by contract type



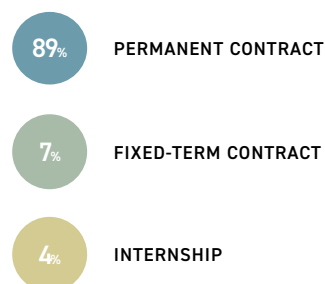
The analysis of staff by type of contract type shows that permanent contracts are those prevalent at Cantina Tollo, 83



out of a total of 120. During last year 19 contracts have been transformed into permanent contracts.

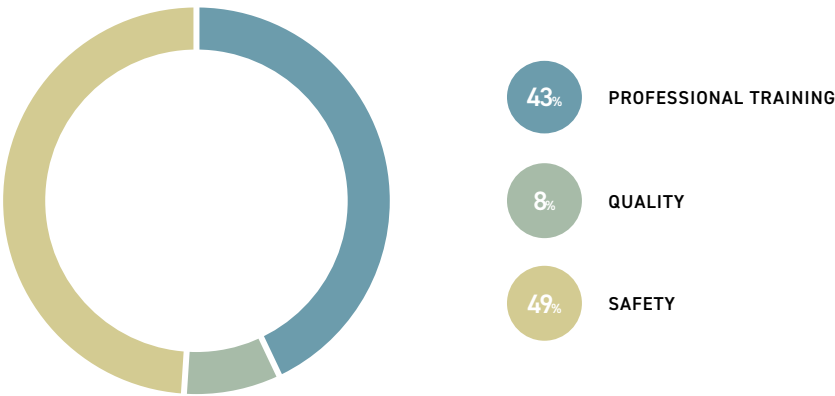


When excluding the category of seasonal workers, who accounts for 27% of total employees, and who are hired during the grape harvest with a three-month contract, the percentage of permanent contracts rises from 69% to 89%. This is



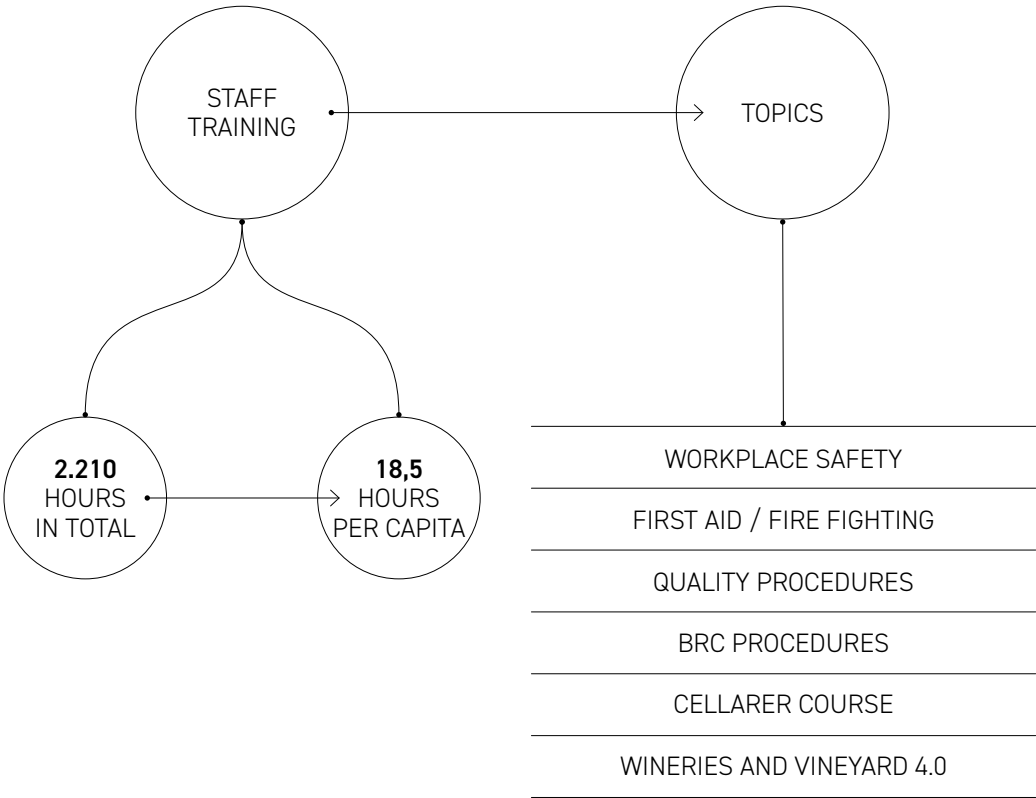
extremely relevant as it emphasises how the personnel management policy is aimed at building long-lasting partnerships. Social sustainability is indeed one of the Cooperative's founding pillars.

Staff training



It is interesting to highlight how training activities in Cantina Tollo are proposed and divided into macro areas, with a total of 18.5 hours of training per capita. Staff training is of utmost importance

for the company and goes hand in hand with the updating of safety regulations and with the development of technology, software and systems.





30 - 50 anni, appassionati ed esperti.
Usano Facebook per svago e per coltivare.
Apprezzano le storie di vita vera, ricercano
si soffermano davanti racconti che esprimono
spontaneità, cura e bellezza.



25 - 45 anni, simpatizzanti mondo vino.
Instagram è il social che seguono con più
svago, piacere estetico ma anche formazioni
arricchire la propria preparazione nel mondo
contenuti divertenti / utili.
Seguono influencer, trend e amano parlare
dire la loro.

STUDIOCRU
COMUNICAZIONE

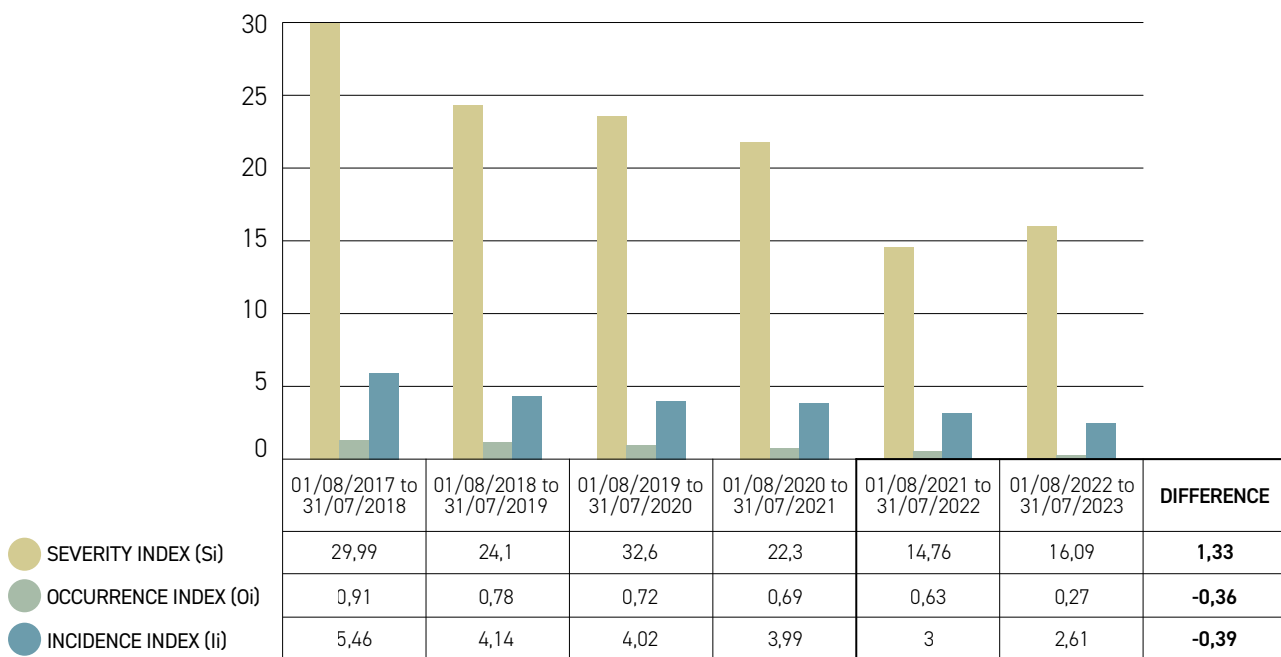
TARGET



Work safety

ANALYSIS OF WORK ACCIDENTS TREND

from 01/08/2017 to 31/07/2023



Cantina Tollo meets health and safety requirements in the workplace by adopting a proactive approach, i.e. by identifying a priority scale of interventions and defining all the necessary response actions to mitigate risks, by means of:

- technical prevention measures
- collective and individual protection devices
- measures to reorganise work activities.

In recent years, there has been a significant reduction in the number of accidents at work, as the graph 'Analysis of work accidents trends 2017-2023' shows.

Proactive approach

The analysis of accident events prompted Cantina Tollo to redefine general commitments to risk prevention, identify all hazards, assess risks, identify those potentially exposed, plan appropriate, achievable and congruent goals, develop targeted intervention programmes, allocate the appropriate amount of time, resources and responsibilities.

Cantina Tollo's proactive approach to health and safety at work allowed it to identify two risk matrices that needed mitigation interventions.

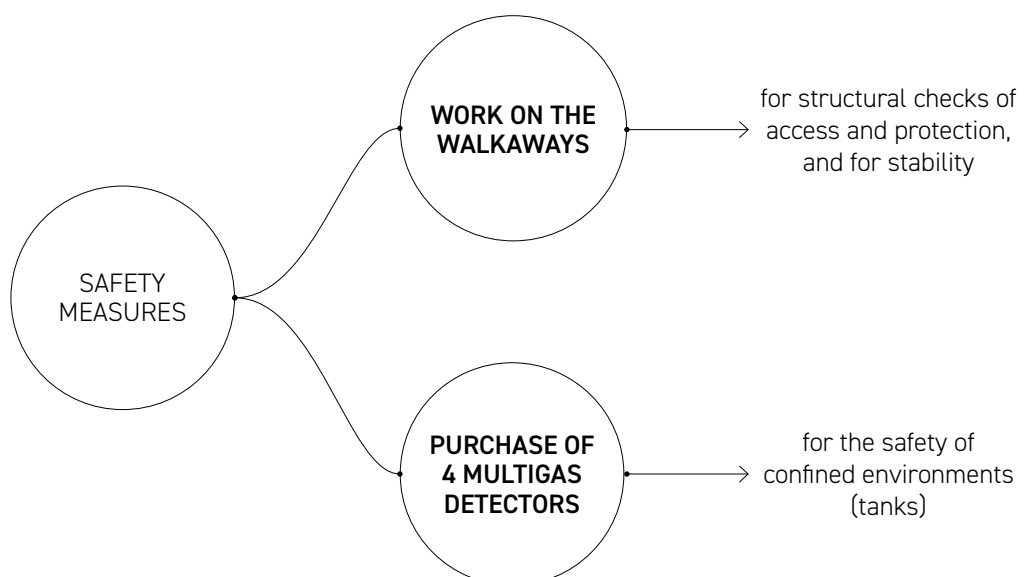
The two risk matrices were attributable to activities/work:

- 1) **At Height** (h floor level > 2m above ground level);
- 2) **In Environments that are Confined or Suspected of Pollution** (Vinification Tanks).

Mitigation interventions associated with each risk matrix included:

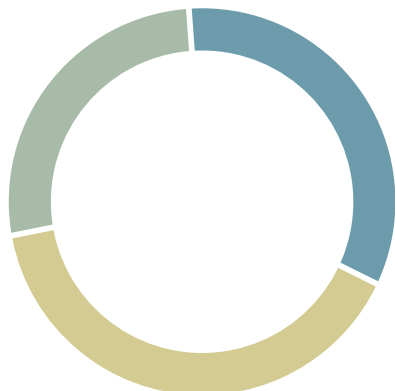
- 1) **The purchase of safety harnesses and structural upgrading** (securing safety) of elevated walkways;
- 2) **The purchase of portable multi-gas detectors**, capable of detecting the presence of toxic gases within areas commonly defined as confined or suspected of pollution.

In compliance with company policy, Cantina Tollo continues to propose, in the management of its internal and external resources, a continuous virtuous evolution in the area of staff health and safety protection.

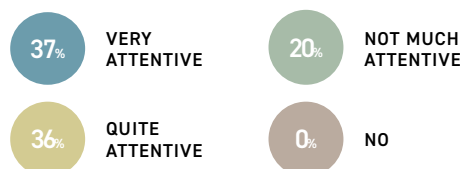




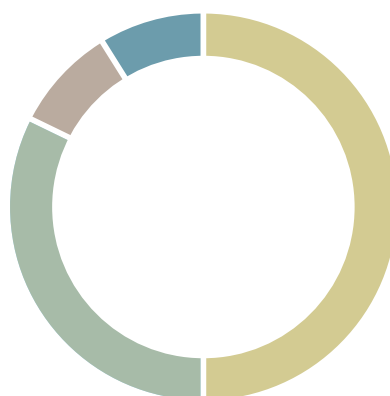
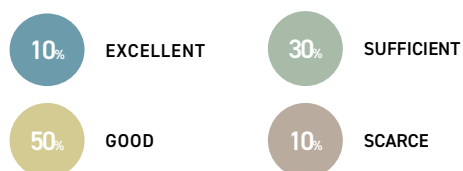
Neighbours and community



Do you consider our company attentive to the needs of the community?



What's your opinion on the initiatives the company puts in place to support the community?



Do winery activities create any kind of discomfort in your daily life?



The results of the questionnaires submitted to the neighbourhood reveal a very positive relationship between Cantina Tollo and the neighbourhood/community. 37% consider the company very attentive to the community's needs, 36% consider it quite attentive. The initiatives in support of the community are considered very positive by those interviewed: 80% consider them

to be appropriate. The winery's activities rarely create problems for the daily life of the community. These results constitute a starting point for further improving the relationship with the local community, trying to engage more with those who are currently not very satisfied, while keep promoting the town of Tollo and its commercial activities through wine tourism activities.



Research



Maiolica, a research project dedicated to the rediscovery of a lost grape variety, a tribute to the precious art of ceramics.

In April 2023 Cantina Tollo presented Maiolica Terre di Chieti Igp, a red wine from grapes of this native variety – from which it takes the name – rediscovered thanks to the company's research and recovery work.

The label is inspired by the tiles of the church of San Donato di Castelli (TE), defined by Carlo Levi as "the Sistine Chapel of Majolica," an inescapable symbol of the small village that has made the majolica tradition famous throughout the world.

The grape variety

ORIGINS

Maiolica is a grape variety once grown in Abruzzo, although not particularly widespread, and then abandoned. Historical traces of its cultivation are reported in 1875 Ampelographic Bulletin, and it is also mentioned by enologist Sannino in his 1892 annual report on Abruzzo's grape varieties (Vitigni Abruzzesi- Annuario Generale per la Viticoltura e l'Enologia). No remains of this grape variety have been traced in the area.



RECOVERY

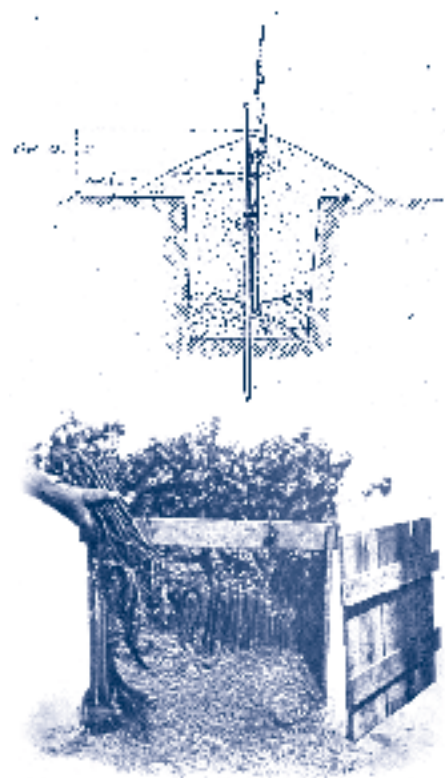
Given the lack of traces, the recovery of the variety was made possible through the germplasm bank kept at the Experimental Institute of Viticulture of Conegliano Veneto (Treviso). When a new vine is entered in the National Register of Varieties, regulation requires that five individuals (root cuttings-shoots) be planted and grown over time at the Institute's own collection field.

Maiolica was entered in the National

Register of Varieties on 25-05-1970, and from those five still existing and virus-free plants it was possible to retrieve the vine propagating material that allowed the reproduction of the current shoots.

THE ROLE OF CANTINA TOLLO

In 2019, Cantina Tollo was among the first companies to receive the first reproduced root cuttings, and it will be the first to re-introduce bottles of Maiolica Igp Terre di Chieti vintage 2021 on the market. The production site is a small experimental vineyard located in the town of Tollo. Additionally, Cantina Tollo has also started cultivation on hillier environments with greater temperature fluctuations, in order to test the vine and find the most suitable growing environment.





Good economic practices



Income statement

CANTINA TOLLO SCA	2022-2023	2021-2022
Value of production	49.927.386	45.792.829
Raw materials	33.143.734	32.029.490
Services	8.175.293	7.084.716
Use of third party assets	229.602	173.732
Personnel cost	4.307.885	3.739.175
Ebitda	2.838.249	2.346.165
Amortisation	1.511.585	1.646.047
Amortisation and depreciation	505.787	328.750
Ebit	820.877	371.368
Financial management	635.309	210.715
Ebt	185.568	160.653
Fiscal management	24.642	23.181
Net result	160.926	137.472

As a demonstration of the soundness of the company's management, in June 2023 Cantina Tollo was awarded for the second time the **Alta Onorificenza di Bilancio – Premio Industria Felix** (High Financial Reporting Honor - Industria Felix Award): the company won the prestigious recognition because it was considered *the best wine company in the wine in the Abruzzo region and the best medium-sized company of the province of Chieti for management performance and financial reliability* according to Cerved - Veneto Regional Data Processing Centre. The event was organized by Industria Felix Magazine, a quarterly magazine edited by Michele Montemurro in supplement with Il Sole 24 Ore.

Asset data

CANTINA TOLLO SCA	2022-2023	2021-2022
Active assets		
Fixed assets	14.697.649	13.196.195
Inventories	19.576.516	16.641.956
Receivables	15.348.420	14.719.687
Liquid assets	2.449.601	4.532.330
Accrued income and prepaid expenses	242.952	105.539
Total assets	52.315.138	49.195.707

Passive assets		
Net assets	10.313.439	10.091.557
Funds and severance pay	698.123	385.713
Short-term liabilities	29.726.269	25.922.580
Medium/long-term liabilities	10.309.578	11.015.727
Accrued liabilities and deferred income	1.267.729	1.780.130
Total liabilities	52.315.138	49.195.707

CANTINA TOLLO SCA	2022-2023	2021-2022	DELTA
Liquidity	2.449.601	4.532.330	-2.082.729
Short-term debts	-8.601.637	-2.802.314	-5.799.323
Medium and long-term debts	-10.309.578	-11.015.727	706.149
NFP	-16.461.614	-9.285.710	-7.175.904

The balance sheet shows a good correlation between sources and uses. Current assets exceed short-term liabilities, while consolidated assets cover both fixed assets and part of inventories.

In addition, it indicates:

- an increase in fixed assets due to new

investments taking place;

- a consequent improvement in the Net Financial Position mainly due to the change in bulk inventories and higher investments for the year.



Investments

TANGIBLE INVESTMENTS	2022-2023	2021-2022	2020-2021	2019-2020	2018-2019
Land	2.300	10.910	250.879	/	59.515
Buildings	1.660.452,26	886.907	214.612	65.585	303.595
Plant and machinery	1.182.547,17	1.015.899	1.007.442	1.616.032	1.812.412
Vehicles and cars	/	/	62.797	18.094	24.163
Furniture	38.940,08	15.847	16.273	/	/
TOTAL	2.884.239,51	1.929.563	1.552.003	1.699.711	2.199.685

Many of these investments were financed by psr, cmo investments and national supply chain.

Over the past years, Cantina Tollo has invested just under EUR 2 million per year, almost EUR 3 million during last year 2022-2023, trying to improve production performance. Obsolete crushing and grape processing equipment has been replaced, improving both the environmental and energy impact as well as the work of its employees. Improvements were made on the bottling line by adding more machines and decommissioning old ones. In addition, construction of a new warehouse for the storage of finished products is almost completed. The warehouse, built in proximity of the company main building, has solar panels and all necessary requirements for it to be environmentally sustainable.

Specifically, main investments included:

- MODIFICATION OF HATCHES FOR MECHANICAL GRAPE HARVESTING
- AGRISOLAR CALL FOR TENDER FOR THE INSTALLATION OF SOLAR PANELS
- NEW SEWAGE TREATMENT PLANT
- RELAMPING ACTIVITIES
- AUTOMATED WAREHOUSE LABELLING SYSTEM



Good communication practices



Code of ethics

A communication tool for company's values

The Code of Ethics was approved by the Members' Meeting by resolution of July 27th, 2023.

It was prepared by the company so that the general principles, values and conduct that constitute the core elements of the Cooperative's corporate culture are clearly defined and constitute the standard of behaviour of all recipients in the conduct of their respective activities.

It was made available online in October 2023 in Italian and English:

It has been sent by email to all "stakeholders" of the Cooperative including employees and collaborators, all categories of members envisaged by Cantina Tollo's statute, administrators, end-consumer customers, client customers, business partners, consultants suppliers and the public administration, the community and all those involved, directly and/or indirectly, in the activities carried out by the Cooperative, as well as for all those who work and collaborate, permanently or on a temporary basis, on behalf of the Cooperative.

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Members' training



In early 2023 Cantina Tollo organized two technical-informative conferences for members, with the aim of providing them with the tools and knowledge to work better, more safely and with better qualitative and quantitative results.

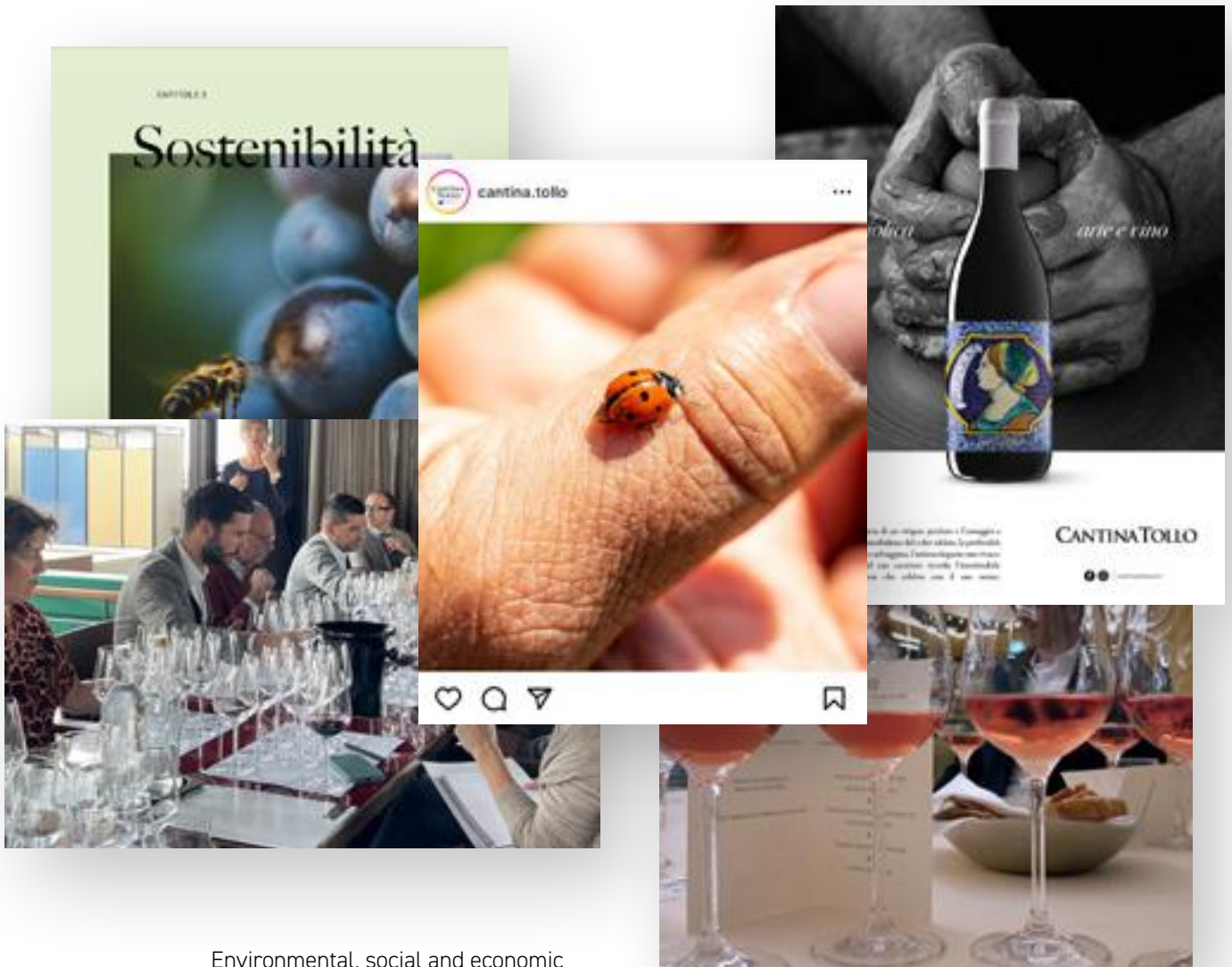
- February 2023 **Vine pruning according to the Simonit&Sirch method**

- April 2023 **New trends for soil management in vineyards for improving fertility**



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Communication channels



Environmental, social and economic sustainability is at the heart of Cantina Tollo's work.

The value of sustainability is emphasized, promoted and communicated through all company's communication channels – offline and online, from events to press tours, from product presentations to the products themselves, from social activities to communication campaigns.

«Sustainability
is the principle
that has always
accompanied
our work.»

A value that has guided us over
the years as the stars guide the
wayfarer.

Website

SUSTAINABILITY REPORT

On cantinatollo.it a section dedicated to sustainability contains the **Equalitas Certification** and the Sustainability Report (in two languages, Italian and English).



CODE OF ETHICS

On cantinatollo.it the **Code of Ethics** is also available – a tool for communicating the company's values approved by the Members' Meeting by resolution of July 27th 2023. Available in two languages, Italian and English.

PREMIO INDUSTRIA FELIX (FELIX INDUSTRY AWARD)

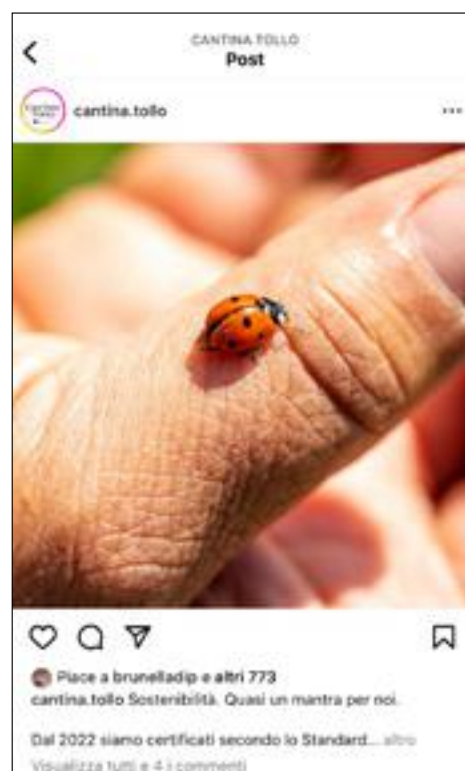
The news about the **High Budget Honor - Felix Industry Award** has been published on cantinatollo.it. A dedicated press release was produced and issued locally and nationally.



Social networks

EQUALITAS CERTIFICATION

On Cantina Tollo's social channels, **Equalitas Certification** is promoted through dedicated posts.



SUSTAINABILITY REPORT

On Cantina Tollo's social channels, the **topic of sustainability** is periodically promoted and people are invited to consult the **Sustainability Report available on the website** cantinatollo.it, in the dedicated section.



Product projects'



Velapazza, a project that focuses on the environment and engages with those consumers who are sensitive to the environmental impact of their behaviour.

Cantina Tollo is a leading voice for messages dedicated to environmental protection. Choosing sustainable solutions helps reduce marine pollution and promotes the replacement of virgin materials with their recycled equivalent.



Packaging



BOXES PRODUCED
WITH WATER-BASED INK

Cantina Tollo's choice to use boxes produced with water-based ink brings with it several advantages:

Non-toxicity: reduced environmental and intoxication impact.

Increased work safety: water-based inks are inks that, in addition to their very low toxicity, also have low volatility: fire risks are practically close to zero.

Print durability: water-based inks penetrates better into paper.

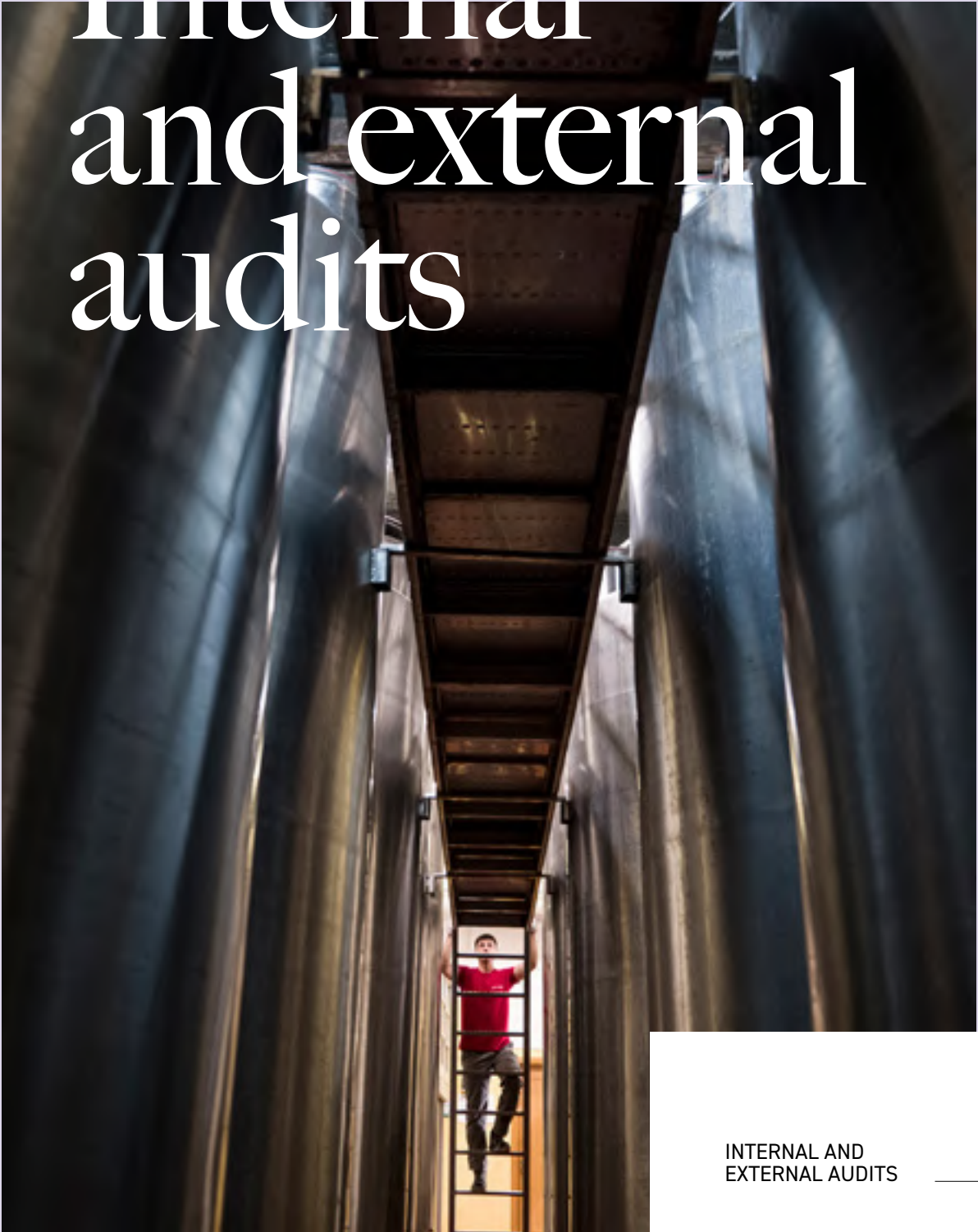
Packaging



The Cooperative uses all available communication channels to promote its sustainability practices – one of which is the back label. Through the inclusion of the Equalitas mark of Sustainable Farm, Tollo Winery:

- Communicates to the end consumer that the company promotes and implements sustainable activities;
- Attracts consumers' attention showing that sustainable wines as higher quality wines.

Internal and external audits



INTERNAL AND
EXTERNAL AUDITS

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INTERNAL AUDIT (EQUALITAS)

Conducted on February 27th and 28th, 2023, by UIV staff in Tollo and Miglianico plants. The observations were managed and closed in order to also address the maintenance audit in the following March.



EXTERNAL VERIFICATION (EQUALITAS)

Conducted on March 20 and 21, 2023 by the certifying body Agroqualità. The audit was passed; observations were handled and sent to the entity's auditor for formal closure.

OTHER AUDITS

Other audits, both internal and external, were carried out in relation to voluntary standards for which the company is certified (BRC and ISO 14001), as well as by customers (Conad, Coop): there were no serious nonconformities and observations were always handled and closed.



Goals 2023-2024



OBIETTIVI
DI SOSTENIBILITÀ
2023-2024



Goals 2023-2024

Making the purification plant more
efficient

Social and economic
environmental sustainability
at the centre of the company's
internal and external
communication

More
**Sustainable
Packaging**

**Carbon
Foot Print**
Audit expected during the
first quarter of 2024

**Water
Foot Print**
Audit expected during the
first quarter of 2024

Complete the
**New
Warehouse**
by February 2024

Reduce
electrical energy
consumption

Agrisolar Call
for tenders

Enhance
corporate welfare

Purchase
electric forklifts
with lithium battery



CANTINATOLLO

Sustainability Report edited by Cantina
Tollo marketing department

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