



PIZZOLATO

ORGANIC WINE

SUSTAINABILITY REPORT 2022



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Dear...

customers, suppliers, collaborators, friends
with these words, we would like to send out a thought of hope and serenity despite the fact that this year has put us to the test. We are not only referring to everyday work challenges, the world crisis, the winds of war, and environmental changes that our planet is experiencing but rather to that sense of uncertainty that has been hanging over us like a shadow and crushing any sense of hope in ourselves, others and the future.

On 12 September this year, we had the pleasure and honour of meeting His Holiness Pope Francis, whose majestic greatness of spirit we admire: a man who strives for the good of humanity with compassion as his only tool. His speech to the group of entrepreneurs in our province made us reflect on the motivation that has kept us active, passionate, focused on new challenges, and on the work we do joyfully despite the considerable headaches. To solve problems related to lack of expertise, cost increases, and availability of raw materials, we have spent most of our time over the past year between meetings, trips, and conferences, and have stopped going to our winery, our green countryside, and our vineyards, as we used to do.

"We are forgetting what our work smells like, we no longer recognise products with our eyes closed just by touching them," began Pope Francis, "and when an entrepreneur no longer touches their products, they lose contact with the life of their business, and often their economic decline begins. Contact and closeness is the basis of a healthy relationship, whatever it may be'. This year more than ever it was clear that the value of our companies depends on each and every one of us: on the creativity, talent, innovation, and cooperation of the entrepreneur and the individual, as a true team. Because if it is true that every worker depends on their entrepreneurs and managers, it is also true that the entrepreneur

depends on the 'spiritual capital' of their employees: their heart and soul.

We call 2022 a brave year. Yes, because it took courage to start looking further afield again, to trust our fellow man, our colleagues, and our customers. It was strange to travel and look into each other's eyes again, only to find ourselves catapulted back into a reality stifled and immobilised by the Russian invasion of Ukraine in February. We hope that the new year will bring this rollercoaster ride to a halt, making way for a safer path, made up of heartfelt words, constructive discussions, and the sharing of goals that are so urgently needed in our time and in everyone's commitment. What has been done so far is not enough, the planet will not withstand the impact of capitalism and we will leave the next generations with an overly wounded, possibly uninhabitable earth.

Because if it is true that every worker depends on their entrepreneurs and managers, it is also true that the entrepreneur depends on the 'spiritual capital' of their employees: their heart and soul.

If our efforts as a Società Benefit (SB) serve to sensitise one more employee, one more supplier, one more customer, or one more consumer towards a more responsible lifestyle, then we can say that we have done our job well. Sustainability aims to unify our intentions and make us feel part of a complex mechanism that, with the amplified sound of each individual instrument, makes us sing in unison. We trust everyone to take part in this orchestra.

Myself and my family, Sabrina, Stefania, Federico, and little Edoardo, thank you for this year spent together.

LEGAL REPRESENTATIVE

Settimo Pizzolato



01

THE PIZZOLATO GROUP



THE PIZZOLATO GROUP

Since 2021, the structure of the Pizzolato company has been changed to adapt it to expansion needs, in order to better manage the various operations and increase cohesion within the Pizzolato family by establishing the Pizzolato Holding, which includes all the various companies owned by the group.

Firstly, the vineyards have been divided into four agricultural companies, each owned by one of the family members. The part that deals with the vinification of the raw material, bottling and marketing of the finished product will be the responsibility of La Cantina Pizzolato SRL SB.

Company organisation charts



Family members



Settimo Pizzolato

LA CANTINA PIZZOLATO'S OWNER

He is among the first producers in Italy to have chosen organic farm management. The entrepreneurial cornerstone of a winery that has developed considerably over the years thanks to the courage of his investments and his forward-looking, lively and punctual outlook, always looking towards the future.



Sabrina Rodelli

CO-OWNER AND EXPORT MANAGER

Settimo's right-hand woman and his support in every daily challenge. She has been working in the wine industry for over 20 years and has experienced its constant changes. She's an expert of new packaging trends, the result of a background influenced by the internationalisation of the markets she follows, and she is the innovative soul of the company.



Federico Pizzolato

CO-OWNER AND PRODUCTION MANAGER

Federico is Settimo's eldest son, and is responsible for the company's bottling and production area. He's been with the company since 2014. In recent years, his figure has stood alongside that of his father in major business decisions. A great supporter of the Pizzolato team, which he created and supported together with his partners over the years.

Stefania Pizzolato

CO-OWNER AND AGRICULTURAL COMPANY MANAGER

After her university studies in economics and business studies, Stefania joined the company driven by a great desire to grow together with it. She is employed in the administration department, and she is at the forefront of the company coaching project for all employees.



Edoardo Pizzolato

SON OF SETTIMO AND SABRINA

Little Edoardo is the latest addition to the Pizzolato family. He is a child who has shown a boundless love for nature, the vineyard and animals from his earliest years, but above all for tractors. The Tuscan estate's wine, Chianti Colli Senesi Edoardo PI, was dedicated to Edoardo.



THE 2030 AGENDA

The 2030 Agenda for Sustainable Development is an action programme aimed at people, the planet and prosperity, signed in September 2015 by the governments of the 193 UN member states. It incorporates 17 Sustainable Development Goals (SDGs) into a broad action programme with a total of 169 targets. The official launch of the Sustainable Development Goals (SDGs) coincided with the beginning of 2016, guiding the world on the path to follow over the next 15 years: countries have committed to achieving them by 2030.

The Development Goals follow up on the achievements of the Millennium Development Goals. 'Common goals' means that they concern all countries and all individuals: no one is excluded, nor should anyone be left behind on the path needed to put the world on the road to sustainability. La Cantina Pizzolato also feels obliged to make a difference in order to achieve these common goals in which no one should feel excluded.

OBIETTIVI PER LO SVILUPPO SOSTENIBILE



The Agenda 2030 goals

Actions and activities in the winery

<p>2 DEFEAT HUNGER</p> 	<ul style="list-style-type: none"> → Promotion of sustainable agriculture → Implementation of agricultural practices that protect the ecosystem and improve soil quality → Supporting people-centred rural development and protecting the environment at the same time → Increasing investment in agricultural research and training 	<ul style="list-style-type: none"> → Research and development on resistant PIWI vines, which require fewer treatments → Promotion of organic and vegan farming through integrated pest management → Training grape suppliers and employees supported by agronomists sharing the know-how acquired on organic viticulture → Investments in agriculture and new state-of-the-art machinery → Collaboration on Mi.Di.Fen.Do research to combat flavescence dorée (vine disease) through natural methods
<p>3 HEALTH AND WELLNESS</p> 	<ul style="list-style-type: none"> → Reducing pollution of air, water and soil by hazardous chemicals 	<ul style="list-style-type: none"> → Promotion of organic farming and a complete ban on synthetic chemicals, pesticides and herbicides → Reduction of organic pollutants in waste water by means of a biological purifier
<p>6 CLEAN WATER AND SANITATION SERVICES</p> 	<ul style="list-style-type: none"> → Reducing the pollution and release of hazardous waste and reducing the amount of contaminating waste water, promoting safe reuse → Substantially increasing water efficiency for use in all sectors 	<ul style="list-style-type: none"> → Installation of a biological wastewater purifier that allows purified and filtered water to be returned to the soil for 100% reuse → Implementation of drip irrigation in the vineyard → Progressive implementation of underground irrigation in new installations
<p>7 CLEAN AND ACCESSIBLE ENERGY</p> 	<ul style="list-style-type: none"> → Increasing renewable energy and improvement in clean energy technologies → Improving energy efficiency 	<ul style="list-style-type: none"> → Installation of 570 photovoltaic panels with reduced CO₂ emissions → Revamping the old photovoltaic system → Implementation of an annual consumption control system
<p>8 WORK AND ECONOMIC GROWTH</p> 	<ul style="list-style-type: none"> → By 2030, achieve full and productive employment and decent work for all women and men, including young people and people with disabilities, and equal pay for work of equal value → By 2030, develop and implement policies to promote sustainable tourism that creates jobs and promotes local culture and products 	<ul style="list-style-type: none"> → Creation of the 'Officina del Vino' pavilion dedicated to food and wine and cultural events related to the wine world → Collaboration with other local figures for the organisation of dedicated events and initiatives → Collaboration with schools, universities and training organisations to carry out internships and apprenticeships → Implementation of a company coaching programme 'Let's listen to each other' aimed at increasing the well-being of employees and creation of a company canteen

The Agenda 2030 goals

Actions and activities in the winery

<p>9 ENTERPRISE, INNOVATION, INFRASTRUCTURE</p> 	<ul style="list-style-type: none"> → Developing quality, reliable, sustainable and resilient infrastructures including regional and cross-border infrastructures to support economic development and the well-being of individuals → Upgrading infrastructures and modernising industries to make them sustainable, with greater resource efficiency and increased adoption of clean, environmentally friendly technologies and industrial processes 	<ul style="list-style-type: none"> → Creation of a sustainable winery that reflects the company's philosophy by using and promoting local materials → Creation of an agri-wine bar that reflects the company's philosophy by using and promoting local materials → Renewing the company vehicle fleet with more efficient vehicles
<p>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</p> 	<ul style="list-style-type: none"> → Achieving sustainable management and efficient use of natural resources → Substantially reducing waste generation through prevention, reduction, recycling and reuse → Disseminating relevant information about the right awareness of sustainable development and a lifestyle in harmony with nature → Implement tools to monitor the impacts of sustainable development for sustainable tourism, which creates jobs and promotes local culture and products 	<ul style="list-style-type: none"> → Promoting communication and transparency by informing stakeholders through web channels, specific communications and publications → Choice of recyclable or reusable packaging → Waste management through control consortia and promotion of recycling and subsequent reuse activities → Cooperation with specialised companies for the recycling of specific products, such as corks and plastic-coated paper → Development of packaging products based on the concept of circular economy, such as the Back to Basic and M-Use lines, and on raising awareness regarding sustainability concepts → Use of local farmhouse products in the dishes of the Officina del Vino → Guided tours to promote wine culture and knowledge of indigenous grape varieties
<p>15 LIFE ON EARTH</p> 	<ul style="list-style-type: none"> → Promoting sustainable management of all types of forests, stopping deforestation, restoring degraded forests → Taking urgent and significant measures to reduce the degradation of natural habitats, stopping the loss of biodiversity and protecting and preventing the extinction of threatened species → Combatting desertification, restoring degraded land and soil, including land affected by desertification, drought and flooding, and striving for a world without land degradation 	<ul style="list-style-type: none"> → Use of beech waste from the Cansiglio forest for the construction of the winery (Veneto Agricoltura project) → Use of FSC paper in different production areas and/or recycled paper with different percentages of virgin material → Choosing organic farming that respects the entire ecosystem; → Use of recovery sprayers for treatments that reduce the dissemination of minerals used in organic farming into the environment → Manual weed management to promote biodiversity in the vineyard

Company	Current certifications	Upcoming Certifications
La Cantina Pizzolato SRL SB	Organic Certification Vegan Società Benefit since 2022	Equalitas
Azienda Agricola Pizzolato Settimo	Organic Certification	
Azienda Agricola Pizzolato Stefania	Organic Certification	
Azienda Agricola Pizzolato Federico	Organic Certification	
Azienda Agricola Rodelli Sabrina	Organic Certification	
Casale Terzo Società Agricola srl	Organic Certification	

Vision

Five generations of history and tradition, a long commitment to wine production with respect for nature and the highest quality, a company that achieves its idea of the future step by step. These are the firm roots of the Pizzolato family, on which an entire production philosophy has been built. A journey that began more than thirty-five years ago when, in 1981, Settimo Pizzolato joined his father Gino in the company and progressively embarked on the organic path, among the first wine producers in Italy to do so.

"We combine continuous research and strong tradition to look towards the future and, without ever forgetting what has been, we vinify organic grapes with respect for the land and people in order to obtain healthy and genuine wines for all our consumers. The ultimate goal is not organic; it is to go beyond organic."

Mission

The company mission can be likened to a vine whose firm roots reflect **respect for and enhancement of the territory**, the trunk represents **the organic method**, its branches are **the relationships of trust with our customers** and its fruits, the results of an **innovative development towards the future and towards culture**.

The main objective of the company is to operate while respecting the environment in which it grows and to enhance the excellent characteristics of an area dedicated to the cultivation of vineyards. Constant commitment to a healthy and correct approach to agricultural and winery methods keeps control over every production process from the vineyard to the bottle, always and primarily directing the company towards **the best quality wines**.

Values

EQUITY **HUMAN**
HONESTY **DIGNITY**
AND TRANSPARENCY
IMPARTIALITY
VALUE OF **FAIRNESS**
HUMAN RESOURCES
CONFIDENTIALITY
ENVIRONMENTAL
PROTECTION
PROTECTION OF
CONSUMER HEALTH
HEALTHY AND
ORGANIC
AGRICULTURE

Estates

Villorba and Colle di Val d'Elsa: two regions, two histories and two traditions united by a single philosophy, the organic one.



LA CANTINA PIZZOLATO

Villorba, Treviso, Veneto

A green winery in the heart of Treviso.

A winery that is always on the move, which is transformed into a great place for sharing and experiencing emotions, through special evenings, events and activities for everyone.

CASALE TERZO

CASALE TERZO

Colle Val d'Elsa, Siena, Tuscany

Our corner of Tuscan paradise.

In the centre of a universally recognised beauty and renowned wine-growing tradition, where the colours of the sunset become those of the heart.



“

"A life choice, the organic one. Organic is a word that carries with it very profound concepts of respect, knowledge, well-being and collaboration. Our reality is dynamic and travelling towards a green future'.





CAS
ALE
III



CASALE TERZO

Founded in the 1970s by Giovanni Borella, a man from Geneva who fell in love with this wonderful land and bought an old estate surrounded by a thousand olive trees, Casale Terzo. He soon established this company, dedicating it entirely to organic farming, and became one of the promoters of this philosophy in Italy. He proceeded to restore the ruined farmhouse, reduced to its foundations, and planted the vines respecting the physiognomy of this territory.

In addition to wine and oil production, Giovanni also devoted himself to tourism, building an agri-campsite in 1990 to diversify. The small camper van site stood around a centuries-old oak tree.

In 2021, having to sell the estate due to age, his desire was to sell it to a person who reflected the philosophy that already animated the company, finding the ideal buyer who could continue the mission in the Pizzolato Group. The Pizzolato family therefore took on the task of continuing the history of this reality, producing the first Pizzolato-branded Chianti, Edoardo Pi, dedicated to the youngest child, little Edoardo, after whom the artistic bottle label was also named.



Acquisition of Casale Terzo

Settimo Pizzolato Holding announced the new acquisition of the Tuscan estate 'Casale Terzo' in 2022. Casale Terzo was the latest project realised by the Pizzolato family with a precise objective: to diversify its production by bringing to Tuscany the same production philosophy that has always characterised Pizzolato wines, such as respect for naturalness, organic production and the highest quality of wines. A new challenge for the Venetian family, who decided to face it straight on with a wealth of organic experience of more than 40 years, to discover the secrets and notions of a fascinating land, Tuscany, and of a complex grape variety full of history, Sangiovese. In addition to the Treviso headquarters, Casale Terzo therefore became a second estate for the Holding Company, located in an area that can give a lot to those who respect it:

Settimo Pizzolato says, 'The meeting with Giovanni Borella, the historic owner of Casale Terzo, was immediately characterised by a profound and genuine respect for all the great work that has been done over the years in these wonderful vineyards. We immediately felt a deep connection with this magical place, a corner of paradise in the Val d'Elsa, and the Casale Terzo project took shape very naturally. Here our desire is to progress

in a selected, small-scale organic production of Chianti Colli Senesi DOCG and extra virgin olive oil, to dedicate ourselves to welcoming guests and caring for the land, continuing with healthy, organic and authentic agriculture. With a great sense of responsibility and a baggage full of dreams and projects, we have therefore decided to pick up the baton from the Borella family and lead Casale into the future'.

Casale Terzo, like La Cantina Pizzolato, are places where wine is the real protagonist, united by a sense of respect for the land and order of nature, and by organic experiences to be discovered: the farmhouse will officially be the home of a new Chianti Colli Senesi, called 'Edoardo Pi'.

Here, the gaze wanders between vineyards and olive groves, along the gentle contours of the hills of Siena. A spot of paradise in Val d'Elsa, surrounded by places like the towers of San Gimignano, the fortress of Casole d'Elsa, the bell tower of Radicondoli, and the Montagnola, in an area that embodies the most typical form of the Tuscan landscape. You are in the centre of a universally recognised beauty famous for its renowned winemaking tradition, where the colours of the sunset become those of the heart.

The history of Casale Terzo

CASALE TERZO

Custodians of history, organic pioneers. In the heart of the Val d'Elsa everything slows down, to find a new era and love a historic wine.

1250

ORIGIN

The medieval base of the Casale is built on the hills of Siena. Tuscany is becoming the home of the Renaissance.

1384

CHIANTI

For the first time, the name 'Chianti' appears in reference to the wine produced in this area.

1850

OLIVE TREES

One thousand Leopoldine olive trees were planted, which still today make the landscape of the Casale unique.

1874

RECOGNISABILITY

With the new façade, the Casale acquires the charm of an old Tuscan rural building.

1970

ORGANIC

The first organic farmers' associations were founded in Italy.

1974

BORELLA PASSIONATE, EDUCATED, TENACIOUS:

Giovanni Borella became the new owner of the winery and planted the first vineyards using the organic method.

1977

WINERY

The winery was revived, following in the footsteps of the old one, buried for over a century.

1979

THE FIRST TIME

The first 'Chianti Colli Senesi' and the first extra virgin olive oil are finally a reality.

1981

ORGANIC FARMING IN TUSCANY AND VENETO

Borella joined the Tuscan Coordination of Organic Producers and founded the Italian Organic Agriculture Association. Pizzolato chooses organic and integrated pest management for the entire company.

1990

AGRI-CAMPSITE

The Agri-Campsite was established, a peaceful and authentic haven with a breathtaking Tuscan view of the hills around Siena.

2021

PIZZOLATO: A NEW ADVENTURE

There was chemistry between organic pioneers: the Pizzolato family, who made history in this industry, acquired the Casale, inheriting the legacy of the past.

2023

FARMHOUSE

Casale Terzo opened its doors to welcome guests to the enchanting Val d'Elsa from all over the world.

FIRST GRAPE HARVEST

The Pizzolato family joined Borella for the first harvest of Chianti Colli Senesi in the new era of the Casale.

40 YEARS

Pizzolato celebrated 40 years as a leading organic wine cellar.

Casale Terzo Products

EDOARDO PI WINE

The strength of a name, the future of a wine

Chianti DOCG Colli Senese is a still red wine, produced in fifteen municipalities in the province of Siena. It is made from at least 75% Sangiovese, an indigenous Tuscan grape variety, and the rest from other red grapes, including other indigenous varieties such as Trebbiolo, Ciliegiolo, Colorino and Canaiolo nero. It is characterised by its red colour, often compared to ruby.

Sangiovese is the undisputed king of the red grape varieties from which Casale Terzo wine is made. A perfect balance between history and vision: Edoardo Pi is Casale Terzo's Chianti Colli Senesi Docg, of organic quality. A Tuscan red combining the tradition of fine production with the innovation of a new bottle dedicated to little Edoardo. Courage, responsibility, trust. An image that pays homage to the classicism of the Tuscan heralds and expresses the ambition and energy of the personality of a little man of the future. Sangiovese is Intensity and Harmony. Tenacious and vigorous, Sangiovese is the undisputed king of red grape varieties, from which our wine is made. The ruby hues, enveloping perfume, and structured flavour make Edoardo Pi your new organic Chianti Docg, a sustainable wine with character.

CASALE TERZO OIL

An oil that smells of its homeland

The extra virgin olive oil from Casale Terzo comes from the 1,000 olive trees surrounding the estate, organically grown in a harmonious alliance with the vineyard, creating a landscape with an ancient flavour. The oil expresses the historical character of a cultivation that has defined the Tuscan landscape for centuries and reveals the authenticity of a certified organic product. Indigenous cultivars The olives, obtained from several typically Tuscan cultivars, are processed in an ancient stone mill. Casale Terzo's oil decants into terracotta jars and is bottled in dark packaging to retain the fragrance of the soft pressing for a long time.



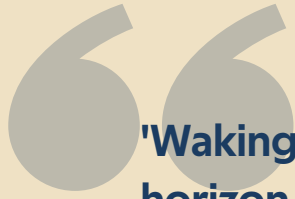
THE AGRI-CAMPSITE

The peaceful haven with a view of the Val d'Elsa

Casale Terzo has an agri-campsite service with 5 camper van pitches. The spaces equipped to receive campers are organised around a large, centuries-old oak tree. Under its foliage, a fountain represents a symbolic meeting place with an ancient touch. All around are forests, vineyards, olive groves and a regenerating silence. The campsite is open all year round, as is the winery. The pitches are equipped with electric sockets and are isolated from each other to ensure privacy and tranquillity.







'Waking up and admiring the hills, gazing at a horizon that conveys serenity and harmony, truly resting and appreciating the present, admiring the sunrise and sunset'.

**Sangiovese
Trebbiano**

TYPE OF GRAPE



350

QUINTALS HARVESTED (2022)



4.5

NUMBER OF HECTARES



1,000

NUMBER OF OLIVE TREES



3

EMPLOYEES (2022)



8,000

BT WINE AND OIL PRODUCED



789 — 250 ml bottles

258 — 3 L cans





LA CANTINA PIZZOLATO

A green winery

Opened in May 2016, La Cantina Pizzolato is located in Villorba, just a stone's throw from the historic centre of Treviso and a few kilometres from the renowned and evocative Venice. A place where people, wine, ideas, and passions come together in enjoyable moments linked to man's work.

A winery that is always on the move, which is transformed into a great place for sharing and experiencing emotions, through special evenings, events and activities for everyone. Settimo Pizzolato's desire goes towards making finished products more affordable and organic wines accessible to all wallets.

La Cantina Pizzolato is located on the plains of Villorba, a small town in the province of Treviso, in the heart of the Prosecco DOC production area. Overall, production covers five denominations:

- **Prosecco DOC**, the production area of which is located in north-eastern Italy and more precisely in the territories falling within four provinces of Friuli-Venezia Giulia (Gorizia, Pordenone, Trieste and Udine) and five provinces of Veneto (Belluno, Padua, Treviso, Venice, Vicenza), one of the most beautiful territories of the Italian peninsula and with unique environmental conditions.
- **Conegliano - Valdobbiadene Prosecco DOCG**, the highest quality expression of Prosecco. In this UNESCO World Heritage area, the vines are worked entirely by hand, given the impervious nature of the territory.

The grapes destined for the production of Prosecco DOC come mainly from Glera, an indigenous grape variety of north-eastern Italy, known since Roman times. Together with Glera, up to a maximum of 15% of other varieties have historically been used: Verdiso, Bianchetta Trevigiana, Perera, Glera lunga, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero, vinified off skins.

In addition to Prosecco, the Pizzolato winery's production includes two other appellations:

- **Malanotte del Piave DOCG**, the production area of which, as its name suggests, comprises the territories of the mid-lower plain along the Piave river which is characterised by a temperate climate with hot summers and mild winters.
- **Venezia DOC**, whose production area includes the provinces of Venice and Treviso. During the Middle Ages, the Benedictine monks in the area contributed to the expansion of land cultivated with vines and, from the 19th century onwards, the monasteries became important focus points for viticulture and oenology.

Locations

During 2016, the business environment and workspaces were merged into a single new environmentally sustainable structure. The result today is a winery built in a sustainable building, in constant movement, which aims to become the wine reference point of Treviso with events and manifestations. A winery open to the public and its visitors, who can experience it first-hand through organic tours, staff-guided tastings and organic rides through the vineyards. A company whose focus is to embrace and support healthy and respectful agriculture, moving beyond the very and unique concept of organic. The Villorba site now comprises a reception and hospitality area, with an events square, reception, a wine shop and offices. It then continues with an internal warehouse, the bottling area and two wine-making areas, until it stretches out towards all the vineyards in the countryside.

The modern venue enhances the importance of the his-

toric villa: a large 16th-century building in perfect Palladian style, depicted on numerous maps of Villorba (TV), also dating back to 1680. Casa Pizzolato has always been a symbol of hospitality and family unity, so much so that it is depicted in the company coat of arms, telling the origin of a story that contributes to the growth of an entire company and consolidates its founding principles.

In addition to the Villorba site, La Cantina Pizzolato has two logistics warehouses in Giavera del Montello, 2 kilometres from the production site. The bottled and palletised wine is transported to the two locations. Here, the wine is arranged in neat rows and stored at a controlled temperature of 18-20°C in order to preserve the organoleptic properties of the different products.

2022 in numbers

290+

total hectares of cultivated vineyards
vs 270+ in 2021

85

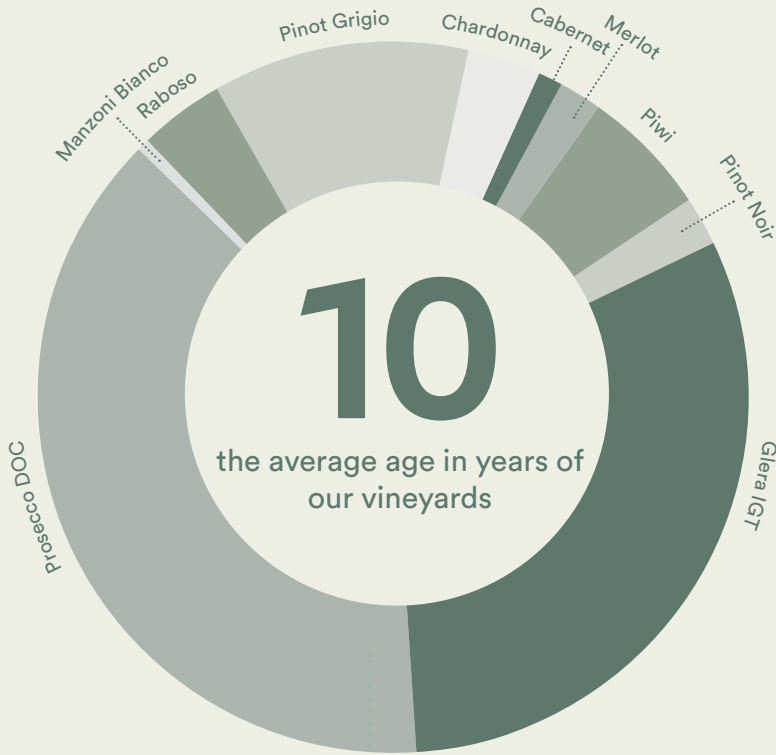
hectares of property

40-45

suppliers of organic grapes



DISTRIBUTION OF HECTARES BY GRAPE VARIETY



ORGANIC GRAPES

- Glera
- Pinot Grigio
- Chardonnay
- Merlot
- Cabernet
- Pinot Noir
- Raboso
- Manzoni Bianco
- Moscato

ORGANIC GRAPES AND PIWI

- Prior N
- Bronner
- Johanniter
- Sauvignier Gris
- Cabernet Cortis
- Merlot Khorus

48,640 q

of grapes produced in 2022
vs 44,866 q in 2021

23 mln+

Turnover 2022
vs 22 mln+ in 2021



KEYS



100,000 bottles of still wine

100,000 bottles of sparkling wine

Company history



BOTTLES PRODUCED
The winery only produces bulk wine



COLLABORATORS
Settimo joins his father Gino

1981

The agricultural company Pizzolato Settimo & Gino is founded. Initially, the business was oriented towards cattle breeding and the cultivation and harvesting of kiwis, peaches, strawberries, apples and pears. Grapes and wine were products of excellence that complement the offer. It was during these years that Settimo began experimenting with organic and integrated guided pest management.



BOTTLES PRODUCED
about 6,000 of still wine



COLLABORATORS
Some family members

1987

He decided to bottle all the wine produced in the agricultural company, abandoning the sale of bulk wine. The mobile bottling line was placed in front of Gino and Settimo's house. Like today, the first wine labels bore the distinctive arches of the villa, which would later be used as a graphic symbol in the Pizzolato company logo. The wines produced in these years: Verduzzo, Merlot and Cabernet.



BOTTLES PRODUCED
about 43,000 of still wine
approx. 6,000 of sparkling wine



COLLABORATORS
Some family members

1991

The agricultural company officially obtained organic certification for all its products, from orchards to vineyards. The company's vineyard area increased from 2.5 hectares to 7.5 hectares. Organic viticulture became the mainstay and characterising element of the company.



BOTTLES PRODUCED
about 130,000 of still wine
approx. 20,000 of sparkling wine



COLLABORATORS
1

1994



BOTTLES PRODUCED
about 600,000 of still wine
approx. 400,000 of sparkling wine



COLLABORATORS
1-10

1999



BOTTLES PRODUCED
about 600,000 of still wine
approx. 600,000 of sparkling wine



COLLABORATORS
1-10

2007

The two sparkling wines Frederik and Stefany were created: the first from Chardonnay, the second from Prosecco. Settimo chooses to dedicate the cornerstones of his wine production, which reaches 2,000 bottles per type, to his children, naming the two wines after them. The company is now ready to make Italian organic wine known abroad: Settimo and oenologist Walter Ceccato pack their bags and present 12 wines at the first BIOFACH in Germany in 1995.

The winery produces 1 million bottles a year. Of these, 20,000 are sparkling wine. The extension of the vineyards reaches 58 hectares and Settimo starts collaborating with external certified organic suppliers. The winery begins to grow and expand its sales markets. These results lead to the expansion of the vinification cellar and, thanks to the new structure built, the storage capacity reaches 15,000 hectolitres. During these years, the first Pizzolato bottle lands in the USA, which becomes the 10th largest exporting country.

The winery confirms its desire to experiment and grow, emphasising its focus even more on healthy, genuine and good wine. The line of wines without added sulphites is created, initially comprising three red wines: Cabernet Sauvignon, Merlot and Rosso Convento. Right from the start, the markets recognise the importance and innovation of these products, which are synonymous with a company philosophy that is increasingly attentive to the consumer and their well-being. The greatest demand comes from the US, Dutch and Italian markets.



2010



2012



2016

On the roof of the vinification cellar, the first photovoltaic panels are installed, providing 50% of the energy needed for the winery's operations. This adds another piece to what has been, from the outset, a focus on the environment and will in time see an increasing use of innovative low-energy technologies and recyclable materials.

The conviction that everyone should have the opportunity to drink healthy wines also leads the company to turn its attention to another niche of consumers: Vegan certification is obtained by complying with all the criteria, from the countryside to the winery. As Settimo points out: "Ours is intended to be a wine suitable for everyone, which can be paired with any dish. Whether vegan or not, the important thing is that the wine is a good wine".

The company crosses the 4-million-bottle-per-year mark. Of these, 2 million are sparkling wine. The success of sparkling wines is determined by Scandinavian countries. **The Pizzolato brand is present in 18 countries.** The new Pizzolato winery is established. The winemaking area is enlarged and upgraded to a storage capacity of 34,000 hectolitres, as well as the renovated bottling line, which will double productivity. The facility now also includes new offices, a new tasting room and a new wine shop. A suspended walkway also makes it possible to visit all the company's production and accommodation areas.

100%
self-produced energy



BOTTLES PRODUCED
about 620,000 of still wine
approx. 4,000,000 of sparkling wine



COLLABORATORS
20-25

2017

This is the year of the consolidation of sustainable choices, towards organic innovation of the entire winery, as well as of the product. The entire company roof is covered with photovoltaic panels and a new water purifier is installed to reuse filtered water.

The production chain is strengthened by the installation of nine more 900 hectolitre autoclaves and, with an eye on research and experimentation, new rootstocks of resistant grape varieties are planted. The new 'Heroes' wines, the 'Collezione' sparkling wines and the Metodo Classico Pizzolato are born.

+10%
sales

91%
export
around the world



BOTTLES PRODUCED
about 500,000 of still wine
approx. 4,100,000 of sparkling wine



COLLABORATORS
20-25

2018

2018 ends with a 10% increase in sales compared to the previous year and a foreign export of 90.8% with a focus on wine quality. The red seal was awarded at the Merano Wine Festival and the silver medal at the AWC Vienna International for Malanotte DOCG 2013, inclusion in Vinalty's 5 StarWines guide with 90/100 for Spumante Moscato dolce 2017, and second place in Wine Enthusiast's '100 Best Wine Buys' for its fizzy Prosecco. In the vineyard, the first microvinifications from resistant vines were consolidated. Valuable recognition also goes to the sustainable winery, which this year at **Vinalty 2018 was awarded the 'Landscape Excellence 2018' prize from Mipaaf** and also obtains inclusion in the **Arcipelago Italia during the Venice Architecture Biennale**.

+6%
sales



BOTTLES PRODUCED
about 600,000 of still wine
approx. 4,100,000 of sparkling wine



COLLABORATORS
25-30

2019

The concepts of innovation, sustainability and design are deeply nurtured during 2019, characterised by a further increase in bottle sales (+6%) compared to 2018. After a couple of years of research and development in the vineyard, and work and experiments in the winery, **the first wine from resistant PIWI vines is officially presented: the Novello 2019**. This product represents a great achievement for the winery in terms of both quality and sales. There is also a new line of wines called "M-use", consisting of 2 sparkling wines: a Rosè Extra Dry and a Pinot Grigio Extra Brut. Elegant sparkling wines characterised by a designer bottle that is no longer a simple wine container but an exclusive product that can take on a second life.

+40%
sales

export in
35
countries around
the world



BOTTLES PRODUCED
about 620,000 of still wine
approx. 5,000,000 of sparkling wine

PIWI

+24%
sales



BOTTLES PRODUCED
about 750,000 of still wine
approx. 8,000,000 of sparkling wine

SB
Società Benefit

PIWI

+24%
sales



BOTTLES PRODUCED
about 800,000 of still wine
approx. 8,100,000 of sparkling wine

2020

2021

2022

THE CURRENT YEAR

The year of the pandemic causes some projects to change, which nevertheless come to fruition: adapting to change and continually renewing enables the winery to achieve extraordinary goals. The PIWI wine line is supplemented by three more references and the research and development sector gets off to a flying start. The year ends with more than 7 million bottles produced, meaning the distribution of the Pizzolato brand in over 35 foreign countries.

The positive trend of recent years is confirmed with an increase of 24%, bringing the company to a production of more than 9 million bottles, all certified organic. Sustainability and responsible consumption also in packaging remain the main focus. The Settimo Pizzolato Holding was founded and the Officina del Vino was opened, an agri-wine bar that completes La Cantina Pizzolato's Hospitality offer.

The winery acquires Casale Terzo, a new estate in Colle Val d'Elsa dedicated to a select production of organic Chianti and olive oil. It also becomes a Società Benefit in 2022, intensifying its now long journey towards corporate sustainability. The team works towards Equalitas certification in the following year.



02

STAKEHOLDER ENGAGEMENT

STAKEHOLDER ENGAGEMENT

SUSTAINABILITY REPORT

The term stakeholder refers to the subjects (individuals, groups, organisations) who have significant relations with the company and whose interests coincide in various ways with the company's activities due to the exchange relations they have with them. Stakeholders can influence or be influenced by the achievement of the Pizzolato Group's objectives.

La Cantina Pizzolato considers the relationship and collaboration with stakeholders to be a fundamental part of its identity, and relates with them as a priority. It does this by understanding their needs and requirements, and directing its activities so that their satisfaction is as high as possible. Scientific monitoring is therefore necessary in order to understand where best to direct one's efforts so as not to dissipate resources unnecessarily and to focus on the initiatives considered most significant and important.

In this Sustainability Report, stakeholders have been divided into internal (members and employees), external (customers/suppliers...) and have been identified by the working group with the following in mind:

→ **the relationships that the Pizzolato group establishes with the surrounding reality;**

→ **issues relevant to the company itself**

Through the analysis conducted to identify stakeholders, relevant issues emerged for each identified category. These issues were subsequently assessed and described in the following paragraphs through the questionnaires administered by the PG, that estimated their commitment to social, environmental and worker protection.

The need for action in various areas of sustainability, a vast subject in itself, contrasts with the limited resources that can be devoted to their realisation. It is therefore necessary to identify the topics on which to focus, where not only the company can act most effectively, but also those that are considered most important and significant at company level and for all stakeholders.

The method for obtaining this data is so-called materiality analysis, in which the importance given to these topics by stakeholders is compared to the importance given to these topics by corporate partners.

Stakeholder map

COMPLETED QUESTIONNAIRES BY CATEGORY

→ **Contributors 43**
(employees)

→ **Partners 4**
(Board of Directors)

→ **Suppliers 26**
(grape suppliers | raw materials | materials)

→ **Customers and Distributors 20**
(Italy and abroad)

→ **External Consultants 5**

→ **Banks 3**

→ **Schools and Institutions 3**

→ **Territorial Institutions 3**
(Consortia | Municipalities | Associations)

→ **Media 2**





Relevant topics

ECONOMIC AND GOVERNANCE IMPACT

1. Maintaining a good reputation for the Pizzolato brand
2. Increasing profits while improving the services offered
3. Selection of suppliers on the basis of social and environmental criteria, **even at the expense of affordability**
4. Traceability of the supply chain from raw material to finished product
5. Transparent and direct communication

ENVIRONMENTAL IMPACT

1. Investments aimed at reducing environmental impacts (winery and vineyard operations)
2. Reduction of waste produced, including through reuse
3. Recycling or responsible disposal of waste produced
4. Using renewable energy for energy self-sufficiency
5. Commitment to reducing CO2 emissions
6. Monitoring and reducing water consumption

SOCIAL IMPACT

1. Customer and potential customer care
2. Continuous training for employees
3. Corporate Welfare
4. Improving the working environment, including staff relations
5. Organisation of events dedicated to wine culture (tastings, visits, conferences...)
6. Enhancing the territory through collaboration with the non-profit world
7. Supporting Social Bodies and Organisations





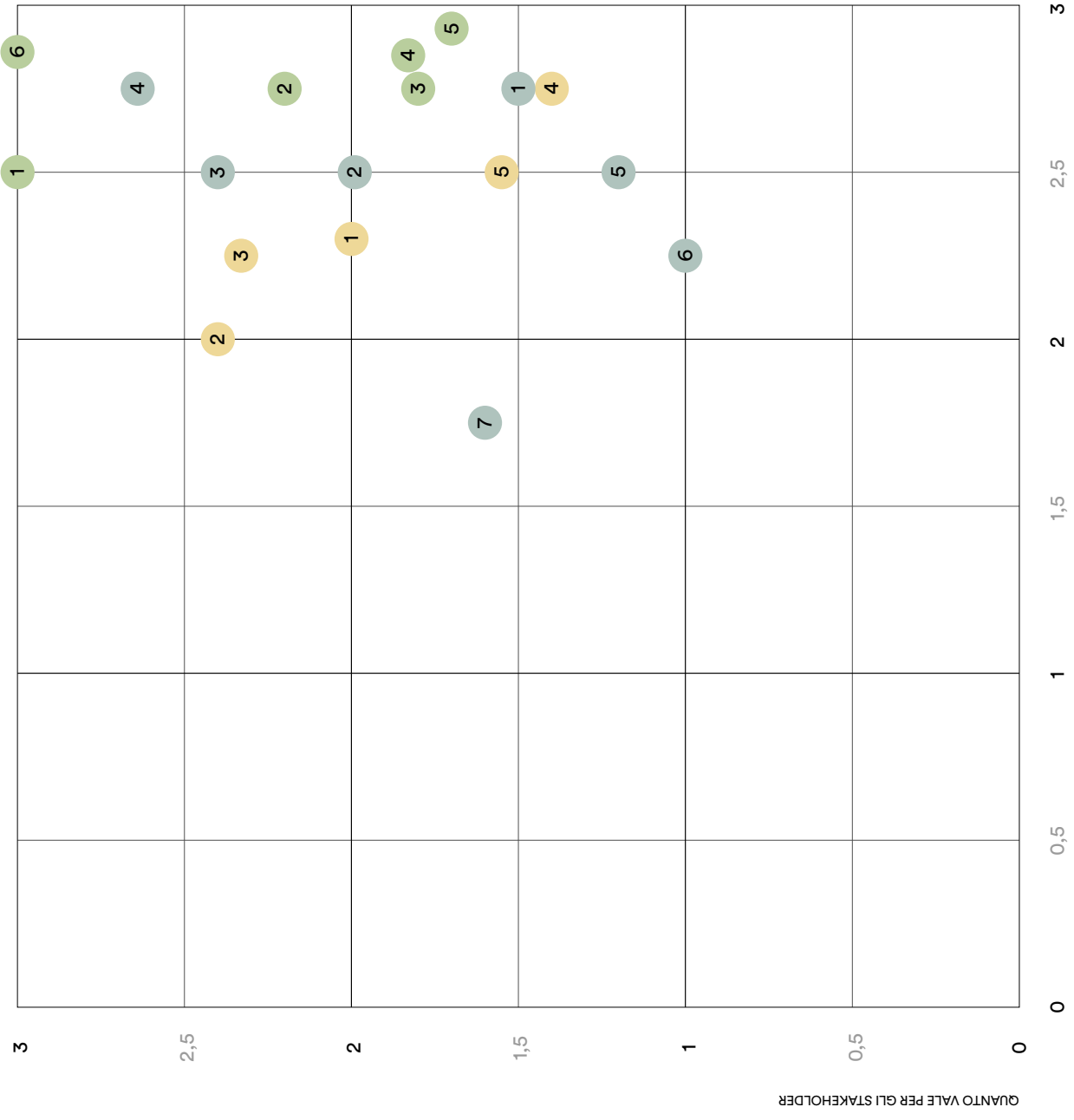
Materiality matrix

KEYS

SOCIAL IMPACT

ENVIRONMENTAL IMPACT

ECONOMIC AND GOVERNANCE IMPACT



QUANTO VALE PER GLI STAKEHOLDER

QUANTO VALE PER LA CANTINA PIZZOLATO

PIZZOLATO PEOPLE

LA CANTINA PIZZOLATO SRL | AZIENDA AGRICOLA PIZZOLATO SETTIMO | CASALE TERZO

4

PARTNERS



■ MEN: 29
■ WOMEN: 17
MEN UNDER 35: 11
WOMEN UNDER 35: 8
% WOMEN: 32%

7

TRAINEES



■ MEN: 21
■ WOMEN: 11
% WOMEN: 34%

+



■ MEN: 6
■ WOMEN: 5
% WOMEN: 45%

+

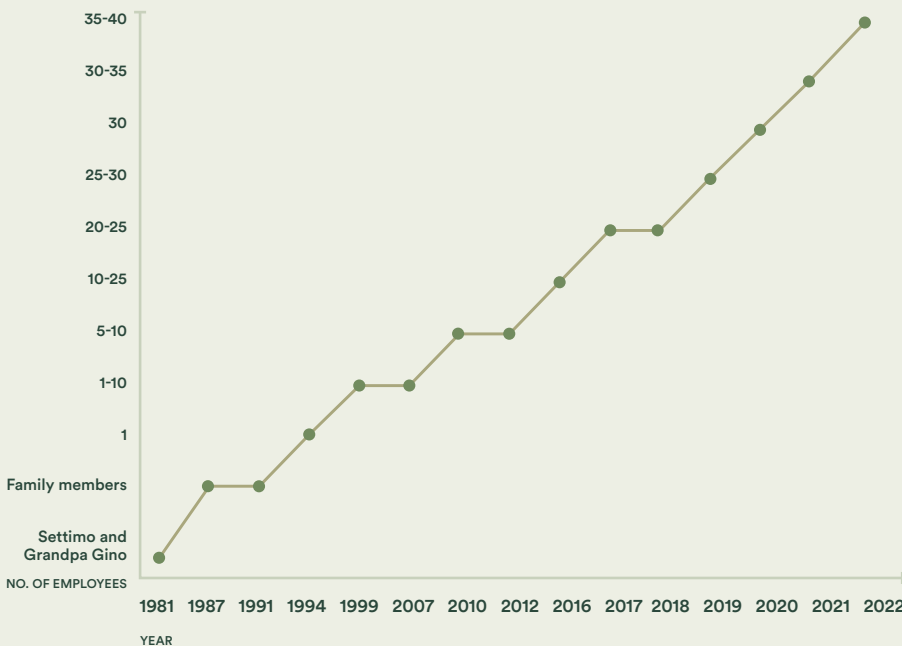


■ MEN: 2
■ WOMEN: 1
% WOMEN: 33%

STAKEHOLDER ENGAGEMENT

44

SUSTAINABILITY REPORT



36.1

GLOBAL AVER-
AGE AGE

• LA CANTINA PIZZOLATO SRL
• AZ. AGR. SETTIMO PIZZOLATO

36.63

GLOBAL AVER-
AGE AGE

• LA CANTINA PIZZOLATO SRL
• AZ. AGR. SETTIMO PIZZOLATO
• CASALE TERZO

NEWCOMERS

2 → **8** → **5**
2020 2021 2022

WHO EMBARKED ON A NEW PATH

1 → **2** → **2**
2020 2021 2022



TRAINING

LA CANTINA PIZZOLATO SRL

21 PEOPLE TRAINED (2022) – **333** TOTAL HOURS

86 TRAINING HOURS FOR SUSTAINABILITY

AZ. AGR. SETTIMO PIZZOLATO

5 PEOPLE TRAINED (2022) – **116** TOTAL HOURS

8 MEETINGS DEDICATED TO SUSTAINABILITY

MEETINGS

1 CHRISTMAS FULL-DAY COMPANY OUTING – **5** COMPANY APERITIFS – **3** ANNUAL TEAM MEETINGS

Employees (excluding temp staff) by professional category, gender and age group, as at 31.12.2022

Categories	< 30		30-50		> 50		Total	
	Men	Women	Men	Women	Men	Women	Men	Women
Corporate								
Executives	-	-	-	-	-	-	-	-
Managers	-	-	-	-	-	-	-	-
Office employees	1	5	1	4	-	1	2	10
Workers	8	-	13	-	6	2	27	2
TOTAL	9	5	14	4	6	3	29	12
TOTAL AGE BAND	14		18		9		41	



Employees (excluding temp staff) by type of contract and gender, as at 31.12.2022

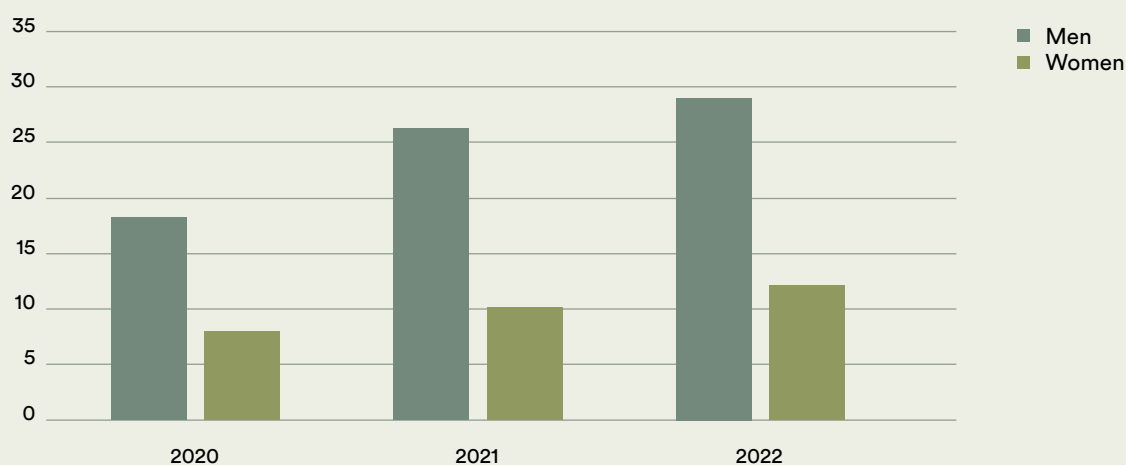
Type of contract	Men	Women	Total
Permanent	21	8	29
Fixed-term	2	1	3
Apprenticeship	6	3	9
Agency	-	-	-
Curricular internship	-	-	-
Extra-curricular internship	2	-	2
TOTAL	31	12	43

** It should be noted that all employees have full-time employment contracts.*

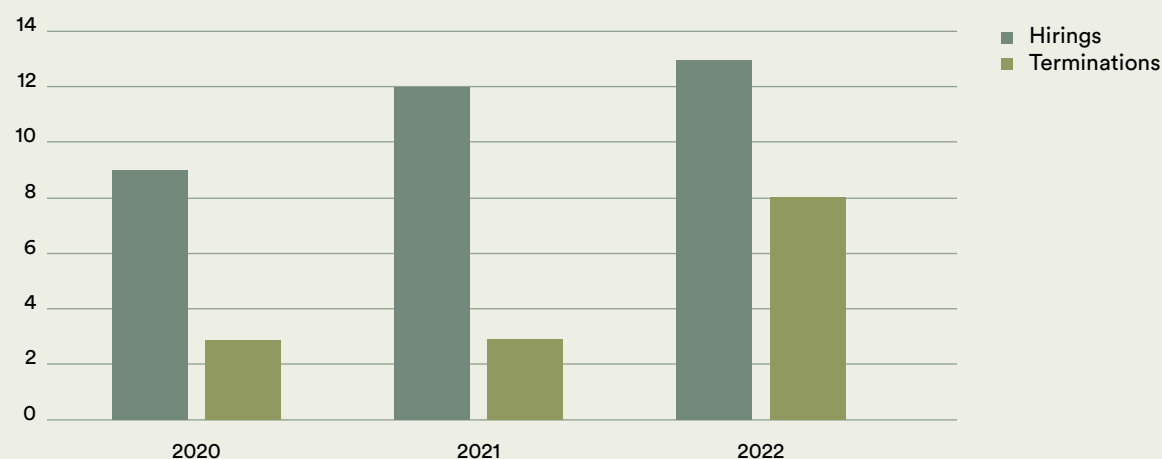
Staff (excluding temp staff) in the last three years broken down by age group:



Staff (excluding temp staff) in the last three years broken down by gender:



Incoming and outgoing staff in the last three years (excluding temp staff):



As can be seen from the graphs and data above, the positive turnover index over the three-year period is significantly higher than the negative one.

In 2021, there was a peak in recruitment which affected the operating departments the most, this factor being attributable to increased production requirements.

It should also be noted that between December 2021 and the beginning of 2022, Casale Terzo in Colle di Val d'Elsa was acquired, which entailed the entry of personnel in that company as well.

In 2022, on the other hand, following a reorganisation of resources carried out with the help of an HR Coach, the competencies of each employee were mapped, and roles and tasks were defined precisely.

This revealed the need for further recruitment, especially in

clerical roles, within vacant and/or overburdened areas.

On the other hand, terminations over the three-year period were exclusively due to voluntary resignations motivated mainly by factors not attributable to the company (such as a desire to change sectors and/or to take up a completely different job, access to public sectors) and the expiry of fixed-term contracts.

The average length of stay over the last three years is 6 years and 6 months.

With the aim of improving and developing its human capital and increasing its sense of belonging, La Cantina Pizzolato Srl SB invests annually in employee benefits such as canteen service, training, gift vouchers and team building activities.

THE LET'S LISTEN TO EACH OTHER PROJECT

Objectives achieved:

+5

NEW ENTRIES IN
2022

+1

COMPANY CANTEEN

+

CHRISTMAS GIFT
VOUCHERS

3

PLENARY MEETINGS

7

MEETINGS WITH
EXECUTIVES

1

HELP DESK
ACTIVATED

1

SUGGESTION BOX
INSTALLED

33

INTERVIEWS WITH
COLLABORATORS

+

CREATION OF
ORGANISATIONAL CHART

+

REDISTRIBUTION
OF ROLES

+

SMOOTHER INTERNAL
COMMUNICATION
(NOTICEBOARD AND CHAT)

+

MORE TEAM
MEETINGS

+

SALARY REVISION

+

COACHING COURSE FOR 3
PARTNERS STARTED

In continuity with 2021, La Cantina Pizzolato also invested in its people in 2022, in order to put actions in place to respond to the needs that emerged from the climate analysis begun in September 2021.

Given the complexity, the company continued the collaboration with a Coach specialised in Agile HR, psychological safety and diversity and inclusion and certified as Chief Happiness Officer.

The aspects that have been addressed are:

➤ Internal Reorganisation

all the figures in the company were mapped and the most correct role for each was identified, with the activities to be performed and the area of action, thus eliminating overlaps and highlighting gaps;

➤ Organisational Chart

a new organisational chart was created to make reporting and references clearer;

➤ Selection

based on the new organisational chart, missing roles were identified, on which several selections of specialised profiles were made to bring in know-how;

➤ Internal Communication

a box was set up to anonymously collect suggestions, proposals, complaints, etc. - a whatsapp group was created for HR-related communications in order to align all staff in real time - the use of the company notice board was improved to make service information more user-friendly;

➤ Sense of belonging and involvement

various social events (meetings, outings, tastings, etc.) were organised in which all staff were involved. There was also a big event involving all employees together with customers from all over the world - the company canteen was started, which was very successful and is well attended;

➤ Leadership

to further increase the effectiveness of the actions, individual coaching was initiated for 3 members to work on their self-efficacy individually.





In September 2022, the climate analysis was repeated to assess any changes in people's perceptions and involvement compared to 2021. The instrument used is always the Gallup Q12, an anonymous questionnaire to measure involvement,

combined with an open-ended questionnaire to gather suggestions from staff. The results showed an improvement in the mean value in almost all responses.

The results of the open questions led to the structuring of the areas of intervention by 2023:

- **training:** there was a strong need for many employees to receive training to be better prepared in their role - this need was also the result of the new internal organisation, which has made everyone's role clearer, relative to their area of competence and the company's expectations - a training calendar will therefore be constructed, both on technical skills and on transversal skills;
- **internal communication:** this remains an area we need to improve on (top-down and peer-to-peer communication) - more team meetings (e.g. bottling meeting every 15 days, marketing meeting every week) and meetings between offices (e.g. inter-office meeting every 15 days) will be organised;
- **sense of belonging and involvement:** this remains important for all staff and will continue to be invested in;
- **listening:** a help desk will be made available, manned by an external coach approximately once every 15 days, to give those who wish to do so the opportunity to have a safe place where they can express themselves freely.
- **team objectives:** team objectives will be created and communicated, with the aim of making clear the direction in which the company wants to go, the results to be achieved and the KPIs that will be taken into account;

- **selection:** there is an increasingly clear need to select specialised and experienced profiles, when necessary, to raise the skill level of the staff.

The Pizzolato company is aware that this is a continuous improvement, which takes time but is bearing fruit, and intends to keep listening to its employees, with the aim of providing them with all the tools they need to be professionals in their field and bring ever greater value to the company, their colleagues and customers.

Corporate Involvement Index

Total company average (calculated from all answers to all questions)

3.62

3.63

Average employee satisfaction is 3.62.

3.40

3.18

The **involvement index** takes into account all survey areas.

This index, monitored year on year, helps to assess whether the implemented interventions have benefited employees.

Total average per band of involvement

18%

15%

6

5

Employees with an average value between **4** and **5**.
(2018 average for Italy: 5%) - **engaged**

62%

41%

21

13

Employees with an average value between **3** and **3.99**.
(2018 average for Italy: 65%) - **not engaged**

20%

44%

7

14

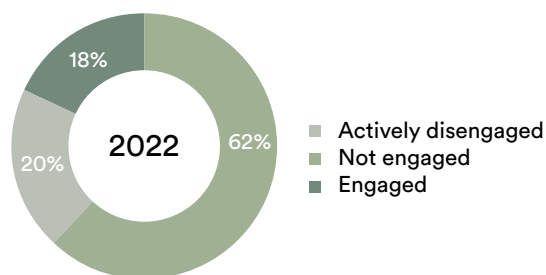
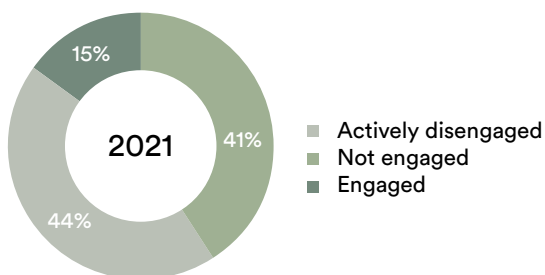
Employees with an average value between **1** and **2.99**.
(2018 average for Italy: 30%) - **actively disengaged**



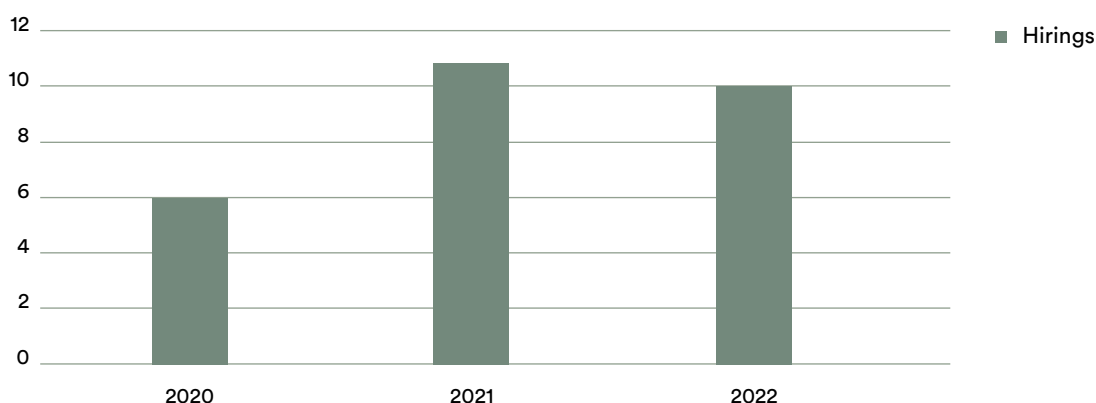
Engagement

Level of involvement of people:

+2% 2021 to 2022



Entries in the last three years:



Employee training



The Pizzolato group considers human resources a real asset and for this reason invests in numerous hours of training, involving the entire technical/transversal staff. The latter is mainly related to occupational health and safety and is generally scheduled at the beginning of the year and carried out at the headquarters. In 2022, employee training focused mainly on:

- training and fire-fighting course;
- first aid course;

- training course in confined or suspected polluted environments;
- Course on specific business risks;
- training and course for operators of self-propelled industrial lift trucks;
- sustainability;
- specific for each person to enhance sectoral skills;

AZIENDA AGRICOLA PIZZOLATO SETTIMO SUMMARY		
Safety/licence course	No. of participants	Hours
General + specific high risk safety training	4	64
Forklift training	2	24
Fire-safety training 2nd level	1	8
First Aid Training Group A	1	16
Forklift refresher	1	4
		116
NO. OF PERSONS TRAINED YEAR 2022	5	-
TOTAL HOURS	-	116

LA CANTINA PIZZOLATO SRL SUMMARY		
Safety/licence course	No. of participants	Hours
General + specific high risk safety training	10	160
General + specific low risk safety training	2	16
Safety training update + specific part	2	12
Forklift training	5	60
Forklift refresher	2	8
First aid training	2	8
In-house fire-fighting/first aid training procedures and behaviour	5	5
Sustainability training		
Environmental footprint analysis according to VIVA	2	64
Internal HACCP/Equalitas/Code of Ethics training	11	22
		355
NO. OF PERSONS TRAINED YEAR 2022	23	-
TOTAL HOURS	-	355



Work placement and the relationship with schools



A significant and characterising aspect of the company is its constant openness to work placement projects. Every year, the company offers several students from various institutions the opportunity to undertake internships.

This teaching method allows the student, through direct and practical experience, to consolidate the notions acquired during the school period and to concretely test their

aptitudes, enriching their education.

Each student is assigned a tutor who supervises them by involving them in projects and objectives to be pursued.

Work placement is not only an important tool for the student but also for the company, which can get closer to the worker and consumer of the future through this institute and draw very interesting insights from it in several respects.

During 2022, the company welcomed seven students, in collaboration with:

7

STUDENTS

- Istituto Cerletti in Conegliano
- Istituto G. Marconi in Conegliano
- Fondazione ITS Agroalimentare Veneto
- Veneto Lavoro
- Unis&F
- University of Padova
- University of Udine
- Cà Foscari University of Venice



The BSCI Code and Code of Ethics



The BSCI (Business Social Compliance Initiative) code draws on important international standards for the protection of workers' rights such as the conventions and declarations of the International Labour Organisation (ILO), the United Nations (UN) Guiding Principles on Business and Human Rights, and the Guidelines for Multinational Enterprises of the Organisation for Economic Cooperation and Development (OECD). The BSCI Code of Conduct includes principles of legal compliance, freedom of association and the right to collective bargaining, the prohibition of discrimination, remuneration, working hours, health and safety in the workplace, the prohibition of child, forced and compulsory labour, and disciplinary measures, as well as environmental issues.

For years Pizzolato Holding has also been developing a code of ethics, also known as a code of conduct, which was updated in the year 2022 by introducing the key concepts of unacceptable behaviour, corruption, bribery, forgery, in addition to the fundamental principles already present in previous editions such as equality, fairness, confidentiality, protection of the person and the environment, honesty, impartiality and transparency.

This document is a code that contains all the moral and social rules, drawn up by the company, to which all stakeholders must adhere. It is the charter of fundamental rights and duties, within which the ethical/social standards (both internally and externally) of the holding company and the values in which it firmly believes are defined. The Code of Ethics is a voluntary and non-binding document under the law.



The need to equip the company with a code of ethics stems from an underlying problem in all national collective agreements. These, in fact, regulate many aspects of corporate life, but neglect others. Such the norms of moral and ethical behaviour - both individual and collective - within a corporate body. The company's values, mission and vision, benchmarks and drive towards the future: these are the founding elements of the code of conduct. In a broader dimension, the company's code of ethics defines quality and competitiveness as catalysts for growth.

BSCI Code of Conduct

Business Social Compliance Initiative

Our enterprises agree to respect the following labour principles set out in the BSCI Code of Conduct.

BSCI Principles

<div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>THE RIGHTS OF FREEDOM OF ASSOCIATION AND COLLECTIVE BARGAINING</p> <p style="font-size: 6px;">Our enterprises respect the right of workers to form unions or other forms of workers' associations and to engage in collective bargaining.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>FAIR REMUNERATION</p> <p style="font-size: 6px;">Our enterprises respect the right of workers to receive fair remuneration.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>OCCUPATIONAL HEALTH AND SAFETY</p> <p style="font-size: 6px;">Our enterprises ensure a healthy and safe working environment, ensuring the availability of necessary resources to all workers at all times.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>SPECIAL PROTECTION FOR YOUNG WORKERS</p> <p style="font-size: 6px;">Our enterprises provide special protection to any workers that are not yet adults.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>NO BONDED LABOUR</p> <p style="font-size: 6px;">Our enterprises do not engage in any form of forced, compulsory, or slave labour or trafficking of human beings.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>ETHICAL BUSINESS BEHAVIOUR</p> <p style="font-size: 6px;">Our enterprises do not tolerate any acts of corruption, extortion, bribery or money laundering.</p> </div> </div>	<div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>NO DISCRIMINATION</p> <p style="font-size: 6px;">Our enterprises prohibit equal opportunities and ban all discrimination against workers.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>DECENT WORKING HOURS</p> <p style="font-size: 6px;">Our enterprises observe the law regarding hours of work.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>NO CHILD LABOUR</p> <p style="font-size: 6px;">Our enterprises do not use any workers below the legal minimum age.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>NO PRECARIOUS EMPLOYMENT</p> <p style="font-size: 6px;">Our enterprises do not employ workers on the basis of disadvantageous work contracts.</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <div style="margin-left: 5px;"> <p>PROTECTION OF THE ENVIRONMENT</p> <p style="font-size: 6px;">Our enterprises do not engage in any activities that are harmful to the environment.</p> </div> </div>
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STAKEHOLDER ENGAGEMENT

57

SUSTAINABILITY REPORT

Suppliers

The Pizzolato Group has always considered the relationship and collaboration with its stakeholders (or interest bearers) a fundamental point of its identity, so much so as to include it implicitly even in the Common Benefit objectives of its articles of association.

This component has been even more accentuated by the Equalitas route, which asks us to evaluate our relationships with these parties, especially suppliers, customers and those close to our production.

The first focus was on suppliers: they have a symbiotic relationship with the winery's activities, and are a key player in supporting them: from those who supply us with grapes and wine products, to packaging suppliers.

The aim was to understand which actions and initiatives

promote and support environmental, social and economic sustainability; as well as to monitor the quality level of the products supplied on an annual basis.

To this end, a questionnaire was sent to them to provide us with all this information in a concise but comprehensive manner. The responses were very satisfactory, including detailed information on their internal organisation and the certifications they have or are in the process of obtaining. They also listed their current and future projects in the field of social, environmental and economic sustainability.

Customers

The year 2022 was characterised by a steady and continuous increase in costs, both for packaging material, especially glass and paper, and for the uncontrolled increase in electricity, which rose by 160% compared to the previous year.

In spite of this complex situation, the company chose to dialogue with its customers with constant updates to find the solution that would allow the continuation of the shared projects of wine distribution and promotion, aware that the economic crisis would slow down its operations but equally in not destroying what had been sown in recent years.

The company chose to avoid increases to 'temporary' customers altogether, but to absorb some of them, although this resulted in a slight decrease in the expected margin. The strategy adopted has allowed the company to maintain market shares both where it has well-structured and strategic partners in the wine world and in minority markets with further consolidation of the 'Pizzolato' brand.

Sharing the company's values and strategies made it possible to get in tune with the partners.

"With them we are part of a group, which is why we believe in intense cooperation. Having them here during May 2022 in the Get Together event that we will illustrate in this report, has allowed us to forge a very strong bond with those who carry the Pizzolato name around the world. The goal was to be able to transfer our way of working and make our

customer an active part of a relationship that must necessarily be profitable for both of us.

In fact, Pizzolato sparkling wines are still the best-selling in Scandinavian countries: the entire range of wines offered is still among the preferred choices of the end consumer.

A further target market in terms of potential and volume is certainly America, with which there was a 42% increase in sales compared to the previous year. This important result is also due to the new and close collaboration with our new historical importer, which took place during the course of the year; great efforts were made to expand distribution and strengthen the brand.

The strategies implemented in previous years, the continuous dialogue with business partners established through immediate digital communication, resulted in a consolidation of relations with the entire customer portfolio despite an aggressive competitor policy.

Domestic sales stood at 6% and were mainly concentrated in the specialised retail channel.



STAKEHOLDER ENGAGEMENT

CONTROL BODIES



Valorialia

Valorialia is an inspection body for regulated product certifications (DOP, IGP). All of the winery's appellations are controlled and verified by the authority, from the Coneg-

liano-Valdobbiadene DOCG to the Piave DOC to the Prosecco DOC. Documentary control and traceability of wines and the veracity of bottlings are carried out to guarantee the consumer.



Bios

Identifies the certification body to which the company refers. BIOS s.r.l. is a Control and Certification Body for organic production methods pursuant to Reg. EC 834/07 and Reg. EC 889/08 authorised by the Ministry of Agriculture and Forestry for Italy and the Ministry of Agriculture and Rural Development (MADR) for Romania. Operating since 1999, the organisation has grown over the years by adding voluntary product certification activities.

Bios s.r.l.'s quality policy is geared towards safeguarding and guaranteeing the following aspects:

- compliance with the organic production method as defined by Reg. EC 834/2007 and its implementing regulations, as well as by public or private regulations and/or standards of foreign states outside the European Union.
- the conformity of products or services or systems with recognised technical standards or normative documents.

Banks

The Pizzolato group has been working for years with Cooperative Credit Banks in the local area in which it operates, in particular Banca della Marca and CentroMarca Credito Cooperativo, which have made social sustainability their strong point. Alongside these credit institutions, the company has established a close collaboration over the years with

Banca Nazionale del Lavoro, which is dedicated, among other things, to responsible investment and financing, financing the economy in an ethical manner, and Credit Agricole Italia Spa, which is strongly oriented towards agriculture and agribusiness and is very sensitive to the issue of climate change.





03 ENVIRONMENTAL IMPACT



SUSTAINABILITY IN THE VINEYARD

The vineyards



SUSTAINABLE VITICULTURE

Highly specialised viticulture with state-of-the-art machinery;

Use of recovery sprayers only;

Inter-row cultivation without the use of herbicides (mechanical weed management).

INTEGRATED AND BIOLOGICAL CONTROL

For over 35 years, we have been promoting alternative methods to the use of pesticides, herbicides and synthetic chemicals.

WATER

100% drip irrigation in all vineyards, avoiding waste, with the aim of introducing underground irrigation in all vineyards by 2024.

AGRONOMISTS

2 internal oenologists and 1 external agronomist.

VINEYARDS

100% organic with indigenous grape varieties;

Research and microvinification with grapes from resistant vines (2/4 treatments per year);

'Mi.Di.Fen.Do' project: identification of microorganisms that produce volatile organic compounds capable of activating defence pathways against FD (flavescence dorée) in the vine.

THE VINE

Sylvoz breeding, counter-espalier system that reduces the number of interventions (combined working).

HARVEST

From the re-use of grape seeds we produce our own grappa, an edible oil and an organic flour.



Vineyard Targets 2022

During 2022, the Pizzolato Group continued the improvement of its directly managed agricultural activities, with the aim of setting targets each year to be achieved with the support of external technicians.

The targets set in 2022 were:

The actions carried out in 2022 were:

use of the sexual confusion method for mealybug in vineyards where it is developing most;

→

it was used on a trial basis;

more rational use of irrigation to reduce water waste and improve grape quality;

→

more rational use of irrigation to reduce water waste and improve the quality of the grapes; this aspect was taken care of during 2022 with excellent qualitative and quantitative results, thanks to the use of irrigation calibrated according to the weather conditions measured by the stations, restoring only the water lost through transpiration. In addition, all installations were checked and repaired if necessary;

use of new M-series rootstocks to increase the vines' resistance to water stress situations;

→

these were used due to a lack of material from nursermen;

use of newly developed leaf stripping machines to further reduce the incidence of cryptogam damage, improve timeliness and grape quality;

→

these were used in 2022 very carefully and promptly with the help of a contractor;

new resistant varieties were studied, developed both by the Mach Institute in San Michele all'Adige and in France, to understand their adaptation to the soils of La Cantina Pizzolato and their quality potential.

→

these were not used due to a lack of material from nursermen.

In 2022, great emphasis was placed on the field control of Flavescence dorée and its vectors with weekly check-ups of both juveniles and adults. Great attention was also dedicated to defence against *S. titanus* with the use of almost all the most effective technical biological means for this purpose.



The MI.DI.FEN.DO project

MI.DI.FEN.DO is a project born out of the need of many organic wineries to respond to the threat of Flavescence dorée (FD), a phytoplasma disease that causes a general weakening of plants, a drop in production and often death. The disease is considered a threat at European level.

The disease has no effective cure, and the only form of defence is prevention, which involves the containment of *Scaphoideus titanus*, the phytoplasma vector borer, and thus the use of insecticides, which is prohibited in organic farming.

The project therefore aimed to understand the positive impact of volatile organic compounds produced by microorganisms (MVOCs) in stimulating plants' natural defences against infection and the course of disease; a second hypothesised effect was to counteract the insect vector.

The research group comprised the Conegliano Viticulture and Oenology Research Centre, the Biotechnology Department of the University of Verona, the Agridinamica studio, the Consortium for the Protection of Conegliano Valdobbiadene Prosecco Wine, and three agricultural companies, including Pizzolato Settimo.

The project started in April 2019 and lasted three years, which was then extended by six months due to the pandemic, so the deadline was moved to October 2022.

The project consisted of the following activities:

→ verification of the effectiveness of the preventive use of MVOCs against the vector;

→ verification of the effectiveness of the preventive use of MVOCs against phytoplasma infection by investigating both activation at the gene level and the manifestation of symptoms;

→ evaluation of MVOCs production by various strains of microorganisms and different culture media, also using food production waste;

→ calculation of the economic damage caused by FD through interviews with producers;

→ identification of the best microorganism or MVOCs product in terms of cost and effectiveness.

The final results can be summarised as follows:

→ the MVOCs tested showed no effectiveness in containing the leafhopper;

→ MVOCs have been shown to enhance the immune response of plants and to preserve plants from the appearance of FD symptoms, but not always uniformly;

→ two types of culture media derived from discarded food materials, have been identified that are capable of maintaining producer microorganisms in good condition.

The results are interesting and encourage continued experimentation in this direction, which represents one of the new avenues towards a more effective defence against FD, while maintaining good levels of environmental and economic sustainability. The discrepancies that were found in the results regarding the plant's ability, once stimulated, to cope positively with the infection, are useful in directing future research in order to overcome the variables that may invalidate the strategy. Dissemination initiatives with all project partners and the entire wine sector are planned for 2023.

Water, a precious commodity. We reduce waste in the winery with sub-irrigation.

From drip irrigation to underground irrigation

The agricultural part directly managed by the Pizzolato Group has long focused on reducing the impacts of its activities, which, despite being considerably mitigated by using only organic techniques, it believes can still be improved.

Water is a precious commodity that must be safeguarded by everyone. Drought, climate crisis and waste reduction are issues that affect everyone more than ever.

The Pizzolato Group aims to reduce the impacts of agricultural activity by using technological alternatives to achieve this goal.

To this end, sub-irrigation systems, i.e. a system of pipes running directly underground in the rows, close to the roots of the vines, were installed some time ago in the green heart of the vineyards. This allows the water to reach the target directly and avoids problems of leakage due to evaporation, especially during the warmer months. Compared to classical systems, such as flowing or sprinkling, this system is much more efficient, as it reaches the roots directly, reducing root dispersion. In addition, water is absorbed in a more targeted way by our plants.

Finally, this underground design avoids any obstacles to manual or mechanical work.

Today, more than 90% of vineyards have sub-irrigation, which is subject to strict continuous monitoring to detect any leaks, which are much less visible than with above-ground systems, with all the risks that can result in waste.

Drip irrigation systems had previously been installed in all the vineyards through a system of low-pressure pipes attached directly to the rows, at a height of about 50/60 centimetres. This system already ensured less water dispersion than traditional techniques, as most of the water falls directly on the part of the soil where the roots themselves are located, allowing less water to be used. Over the course of 2023, the remaining vineyard that still has the drip irrigation system will also be converted to sub-irrigation.

The switch to sub-irrigation is therefore a further step towards a more sustainable and less impactful way of farming, a path that the company has taken since the winery was established.



SYSTEMFLAST

FLAST

Wine certifications to guarantee the consumer



Agricoltura Italia

EU Agriculture - Euromark

It identifies organic products of European origin. The logo depicts stars placed in the shape of a leaf representing the states of the European Union.

Brand characteristics:

- The European logo **MUST** be affixed to closed packaged and labelled products with a product percentage of at least 95% of organic agricultural origin;
 - The European logo is **OPTIONAL** for products with the same characteristics but from third countries.
 -
- The following information must be present next to the European logo:
- Indispensable indications to identify the country;
 - The type of production method;
 - The operator code.



Vegan Friendly certification by Vegan Society

All of the company's wines have been vegan certified since 2012, which means that at no stage of the production chain is the wine in contact with or treated with products of animal origin.

The Vegan Society was founded in 1944 and has become one of the largest international companies in the vegan world. Today, products must pass certain targeted criteria to be eligible for registration. A dedicated and experienced team checks each product application against the criteria and identifies any inclusion of animal ingredients, including those not present in the final product. Working with manufacturers, audits are conducted for products with a high risk of contamination by ingredients of animal origin to give vegan consumers additional reassurance. The company renews the registration of each product annually to ensure that the information is accurate and up-to-date.



PIWI International

In 2019, the company joined PIWI International, an international working group for the promotion of resistant grape varieties. The aim of the association is to develop scientific and practical knowledge in the field of resistant grape varieties through national and international exchanges. According to the philosophy of the association, professionals working with these varieties should be supported and encouraged so as to acquire new ones. Among other things, regional conferences or working groups are held periodically for this purpose, which mainly address the practice of viticulture, but also advice, science and producer discussions. In recent years, numerous resistant vines have been planted, some only on an experimental basis. There is a great need for oenologists to obtain comprehensive information on these grape varieties. This includes detailed descriptions of their properties, instructions for optimal vinification, tastings, marketing questions and consumer information.



USDA Organic

All products of agricultural origin that are part of the certified wine must in turn be certified in accordance with the NOP (National Organic Program) regulation by the recognised body of the USDA (United States Department of Agriculture). The Pizzolato Group has had this certification since 2007.

As of 1st June 2012, equivalence between the United States and the European Union for the marketing of organic products is enforceable. From that date, the NIC (NOP IMPORT CERTIFICATE) must accompany shipments of organic products to the United States. Italian organic products, marketed to the States, not only meet the requirements of Reg. (EC) 848/2018, they must fulfil the following conditions:

- products of animal origin must come from farms where no antibiotics have been used;
- products must be accompanied by NIC: this certificate must be issued by the EU-authorised control body that already checks the company's compliance with Reg. (EC) 848/2018;
- the products must also be obtained or have undergone their last processing or packaging within the Member States.

The labelling of pre-packed products needs to be done according to the specific rules of the NOP, in the categories foreseen: '100% organic', 'Organic' and 'Made with organic ingredients' (the category 'Less than 70% organic products' is not included in the agreement). Products in the first two categories may carry the USDA Organic logo and/or the EU organic logo. All labelled products exported to the United States must be marked 'Certified organic by ...' followed by the name of the CB authorised in the EU (under Reg. 848/2018) and the code number assigned to the CB by the Authority may also be indicated (for Suolo e Salute Srl IT BIO 004).



GMO-Free

The wines produced in the company since 2015 are free of raw materials derived from or containing genetically modified organisms. The product verification programme of the Non-GMO project is the only verification carried out by North America for GMO-free products and foods. This project is supported by a non-profit organisation that offers a third-party GMO-free testing programme to consumers. They are the pioneers and established market leaders: the butterfly emblem first appeared on shop shelves in 2010.



Kosher certification

The word Kosher in Hebrew means in accordance with the law or suitable and indicates that a food has been produced in compliance with the dietary rules prescribed by the Bible. Kosher foods in the United States have a large consumer market because, in addition to observant Jews, they are also consumed by Muslims, Hindus, and vegetarian and allergic consumers who trust the guarantee of kosher certification because it is considered the most reliable in the analysis of ingredients. Kosher certification identifies all those foods that are suitable for eating by consumers observant of the Jewish faith. It stipulates that in the formulation of the food or its production system, meat together with milk and its derivatives cannot come into contact, thus making it potentially suitable also for the market of consumers of the Muslim faith, millions of individuals who are vegetarians or suffer from food intolerances. Foods can only apply for and obtain Kosher certification if they comply with the dietary rules laid down in the sacred texts of the Jewish religion (Torah).



SUSTAINABILITY IN THE WINERY



The biological purifier

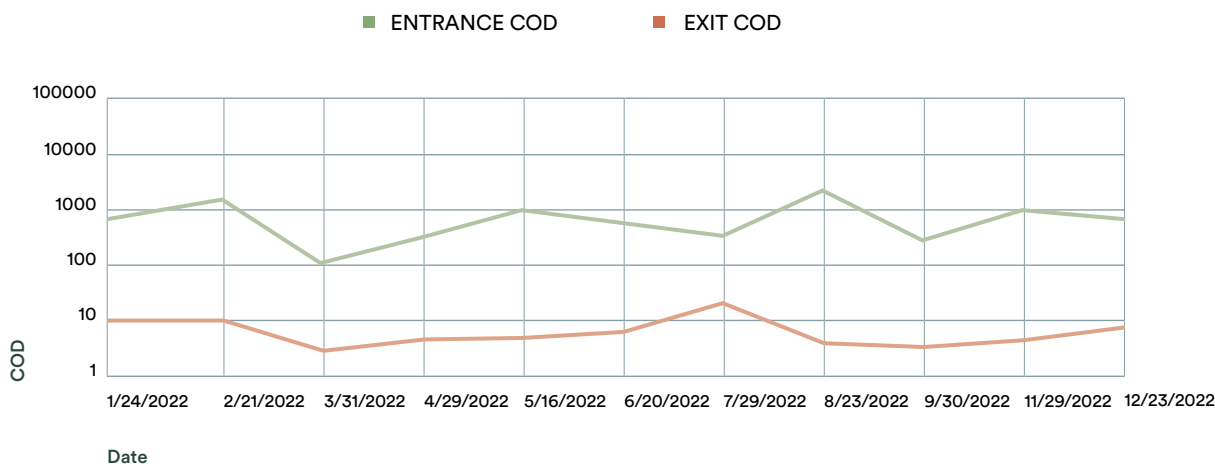


During 2022, La Cantina Pizzolato continued to improve/upgrade the purification plant that handles waste water from the purification and bottling plant, in order to better manage the plant's emissions, especially with a view to a possible future increase in the quantity of wine produced.

The water purifier, which uses membrane technology due to limited space (the plant is located between the vineyards)

and the need to avoid excessive unpleasant odours, requires a system for accumulating the sludge produced in order to manage the process smoothly and avoid clogging: to this end, this has been enhanced with the installation of two thickening tanks in addition to the existing one.

The entire system can be controlled on-site and remotely, both in terms of data visualisation and remote modification of operating parameters.



Graph showing the reduction in COD thanks to the purifier; COD is expressed on a logarithmic scale (i.e. from one value to the next there is a 10-fold increase)

The primary objective of the water purifier is the reduction of dissolved organic matter in water, which, if dispersed in open water and groundwater, can cause serious problems, namely anoxia in water bodies (resulting in the destruction of aquatic ecosystems) or disease in humans. This parameter is expressed through the chemical oxygen demand (COD), i.e. all the oxygen that organic matter, as it decomposes, removes from the aquatic environment and the living beings that inhabit it. This is reduced through processes of aerobic decomposition (or respiration), in which these substances are used by the bacteria to feed themselves, and increased by the bacteria performing this task. The bacteria then aggregate into particles that are separated from the water as

sludge. In this way, we have two products coming out of the purification plant: the sludge (which is disposed of in special centres) and the purified water, which can be released into the environment without major risks.

The process requires a suitable technical facility that provides the bacteria with everything they need for this process to take place at the right time and in a fully efficient manner, i.e. adequate concentration and sufficient oxygen.



The Cycle4green project



The labels are a large part of the material purchased by La Cantina Pizzolato, which exceeds 15 tonnes. Of these, a large part is discarded: the silicone paper liner of the label reel. During 2022, 5.4 tonnes were discarded, which equates to a reduction of approximately 10.3 tonnes of CO₂, as stated above.

For some years now, La Cantina Pizzolato, in collaboration with the Cycle4green project of paper manufacturer Leipzig, has been participating in the programme to recover this material for use in the production of other objects. All recov-

ered liners are collected and once a year sent to the recycling centre in Austria, where through a mixture of solvents the cellulose pulp is separated from the silicone, and a flotation process removes the remaining inks and plastic particles. The pulp is then sent to production centres that turn it into paper, while the silicone is processed into raw polyester (PET) and polypropylene (PP) fibres, which are then used for the production of various everyday objects.

This also allows this material to be included in the circular economy, the true future of today's society.

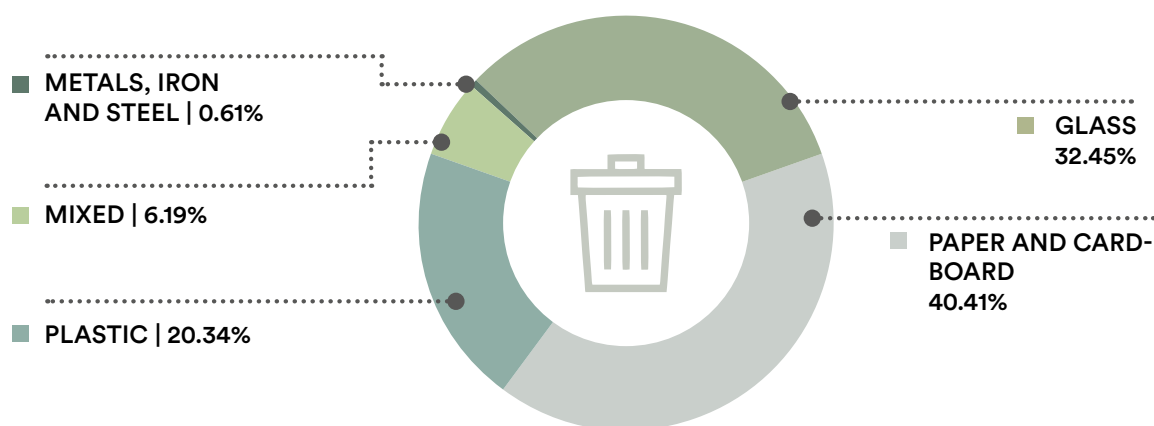


Waste

La Cantina Pizzolato has always been attentive to the end-of-life of everything it uses and produces, so that the process is properly managed. For this purpose, it relies on an external

company that regularly picks up the various types, separated and collected appropriately. The following quantities have been produced for 2022:

HEADQUARTERS	GIAVERA	4 NOVEMBRE	TOTAL
Type of waste	Mass produced (kg)	Mass produced (kg)	
Paper and cardboard	29880	1800	31680
Plastic	15950	-	15950
Mixed	1260	3590	4850
Metals, iron, steel	-	480	480
Glass	-	25440	25440



The majority is sent for recycling and only a small fraction is sent for disposal.

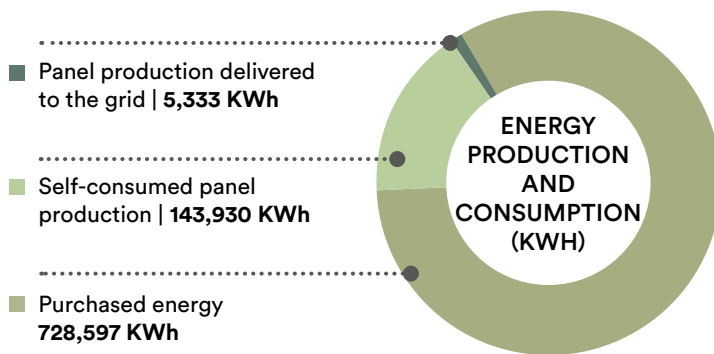
Solar panels

La Cantina Pizzolato has always been interested in the topic of renewable energy, and with the construction of the new facility, it took advantage of this to install three photovoltaic systems on the roof of the structure to generate electricity. The aim was both to reduce the impact of electricity consumption in production processes and to make the winery as energy independent as possible. During 2022, it implemented a refurbishment of one of the three plants in order to boost overall production. In order to carry out the necessary work and the connection of the three plants to a

single low-voltage meter, the plant did not produce energy for most of 2022.

Towards the beginning of 2023, the plant will be fully operational and will be able to support the winery more completely in terms of energy, especially in the most energy-intensive part, i.e. the fermentation tanks and silos, which require constant refrigeration.

Solar panels	kwh	CO ₂ kg
Panel 1 IV NOVEMBRE	29,400	15,582
Panel 2 IV NOVEMBRE	58,596	31,055.88
Treviso cal panel	61,267	32,471.51



PHOTOVOLTAIC ENERGY

570 panels covering the winery roof

79

tonnes of CO₂ not released into the atmosphere

The installation of the electricity column

Over the course of 2022, an AC column was installed in La Cantina Pizzolato by the company SCAME. This column is an AC electric car charging station made of painted steel equipped with 2 sockets of 22kW each and fitted with an exclusive vandal-proof protection system in accordance with IEC/EN 62196-2. The station is equipped with 4G WiFi connectivity and can be remotely connected via a system interfaced with OCPP Central Station. Suitable for charging electric vehicles in 'MODE 3' according to IEC/ EN 61851-1.

Particularly suitable for installation in public environments as it is equipped with systems for user identification and management. Featuring a high degree of dust and water protection IP54 and UVA resistant, it offers the possibility of customisation of the panel pair. With the special ONE HAND SYSTEM, access to charging becomes even simpler because

it only requires one hand to insert the connector into the socket, leaving the second hand free for other operations, such as accessing the station with a card or smartphone, or more simply for any other need.

Electric mobility is now a key challenge in building more sustainable cities, and design solutions related to alternative mobility are now becoming a concrete goal. The electric car market has struggled to take off over the years, mainly due to the high costs of switching to the new mobility organisation, both in terms of car fleet and charging infrastructure. Since 2012, interest in the topic of electric cars has been growing exponentially, thanks in part to new directives from the European Community, which in recent years has imposed new limits in terms of CO₂ emissions on car manufacturers, leading them to invest in alternative and more sustainable

mobility. These directives have led to an increasing focus of local administrations on environmental issues. There are in fact numerous examples of 'virtuous' Italian cities that are investing in pilot projects that go in this new, more environmentally sustainable direction. But for change to happen radically and for individual initiatives not to remain isolated, central intervention is needed to coordinate and regulate all initiatives on the ground. Public interventions, such as the allocation of state incentives for the purchase of new hybrid or electric cars, will increasingly prove to be the cornerstone of change.





Società Benefit

Società Benefit (SB) are a special legal form of company introduced by Italian Law No. 208 of 28 December 2015, which came into force on 1 January 2016. In addition to the profit motive, these companies annually pursue one or more aims of common benefit, i.e. objectives that have a positive effect (or reduce a negative one) on society, the environment and the stakeholders working with the company.

➤ [To consult the Impact Report, see page 129](#)



We have been a Società Benefit (SB) since 2022 and include the following key development points in our articles of association: environment, land, employees and organic farming.

We are proud of this achievement: La Cantina Pizzolato has always stood out for its attention to the environment, implementing practices aimed at sustainable development and focusing on organic farming from its very beginnings, at a time when it was not yet conceivable. This is a significant commitment for me and my family, who are currently at the helm of the winery, but the real purpose of becoming a Società Benefit is linked above all to the future generations who will be at the helm of this company whose footprint will remain structured and stable in this way.



The EQUALITAS route

Another goal achieved in the area of sustainability.

In 2022, La Cantina Pizzolato SRL started on the road to real and measurable sustainability, thus achieving Equalitas certification.

After the milestone of becoming a Società Benefit, the company introduced objectives related to the environment, land and people into its bylaws, and therefore decided to embark on this path of sustainable certification.

Equalitas was created specifically for the entire wine chain, from the farmer to the packaged bottle, without neglecting the territory. This certification measures and verifies that the company is committed to decreasing negative impacts by increasing positive ones through continuous improvement, demonstrable through annual audits by qualified auditors. The first objective of Equalitas is the sharing at Italian level of a unique approach to sustainability in the wine sector based on the three pillar principles: social, environmental and economic, with the diffusion of a collective label as a guarantee for the consumer.

Equalitas envisages the certification of three production dimensions: **the enterprise (Organisation standard)**, **the finished product (Product standard)**, and **the denominations for sustainability (Territory standard)**. Following the certification obtained, three different logos can then be used to guarantee the consumer.

In 2022, the company completed almost all the necessary paperwork for certification as at 31.12.2022 and is preparing for the confirmed audit in February 2023.

The 'New Italian Wineries' exhibition

La Cantina Pizzolato enters the 'Nuove cantine italiane. Territori e architetture (New Italian wineries. Territories and Architecture)' exhibition

An important success for the architectural project of the Pizzolato winery, which was included among the protagonists of the 'Nuove cantine italiane. Territori e architetture (New Italian wineries. Territories and Architecture)' exhibition organised by Casabella, the prestigious design magazine, in collaboration with Verona Fair and Vinitaly, and sponsored by the Veneto Regional Council, the Province of Verona, the Municipality of Verona and the Order of Architects of the Province of Verona. The exhibition, which is part of the Vinitaly and the City circuit, will be staged at Palazzo Balladoro in Verona and open to the public from 8 April to 13 April 2022.

Eleven wineries that, through their architecture, communicate wine culture, territorial identity and avant-garde pro-

jects. Designed not only for insiders in the world of wine, but also for simple enthusiasts, it winds its way from the Langhe to the Maremma, passing through Veneto, Piedmont, Alto Adige, Tuscany and Sicily, and recounts the wine-making process through the winery projects.

"It is a real honour," says Sabrina Rodelli, co-owner of the winery, "to be present in such a prestigious setting, which is perfect for once again illustrating the philosophy that has inspired our winery, a place where the world of wine and design come together in a modern and sustainable vision that is perfectly integrated into its natural surroundings. For us, our winery's project represents a radical choice that has had and continues to have the objective of involving every aspect of the production process: from the use of clean energy, self-produced thanks to a photovoltaic system placed on the entire roof of the cellar, to the reduction of waste by means of state-of-the-art systems such as the biological and





low-energy purifier." The winery is the result of a project by MADE associati, a studio of Trevisan architects Michela De Poli and Adriano Marangon, which was also included in the Arcipelago Italia during the 2018 Venice Architecture Biennale as a "project created respecting the surrounding landscape according to philosophies that make architecture take on those criteria of social responsibility".

The Veronese exhibition was created precisely with the aim of recounting some places of excellence in wine production capable of combining design, wine, technology and innovation, but above all great respect for the environment where the vine is cultivated. The exhibition, which will be staged at the 2022 edition of Vinitaly, will be hosted in the splendid 18th-century setting of Palazzo Balladoro. The projects on display, including that of La Cantina Pizzolato, are collected in a publication by Electaarchitettura.

Nuove Cantine Italiane. Territori e Architetture. New Italian Wineries. Territories and Architectures.

Electaarchitettura

...compito: la scelta di vivere in armonia con
...viti biologici. **Biologico** per noi è una
responsabilità che ispira e guida ogni aspet-
...primitiva: dalla vigna alla cantina, dalle
...alla distribuzione, fino all'uso dei
...le nostre bottiglie. **Biologico** per noi
...parte di un **equilibrio** più grande;
...siamo il nostro **impegno** per essere
...ogni giorno che desideriamo per il mondo.

PIZZA

SUSTAINABILITY IN WINES



The 'BACK TO BASIC' project

The 'Back to Basic' Project was launched in the year 2021 with the aim of improving the following SDGs: Responsible consumption, production and Partnerships for the goals, choosing to place themselves within the Call for Better challenge.

The project presented is much more than just a line of wines that, now more than ever, makes a wager with a precise objective: to minimise the impact of wine packaging on the environment by creating a business network in the supply chain. 'Back to Basic' is, in fact, a line that goes beyond the concept of organic wine to involve the entire packaging chain through the use of six ecological and environmentally friendly elements: grapes, glass, cork, capsule, label and packaging carton. Now all this is possible: a line that presents its essence in a simple message about sustainability and the environment.

Activities implemented to meet the challenge and achieve the goal - Giulia

The 'Back to Basic' project was realised by consolidating a business and supply chain network by initially introducing the end product they intended to obtain, then each supplier was asked which was the most sustainable product available on the market until then.

From the very beginning, the business network was full of views, ideas, trials, and attempts that were immediately taken up in the realisation of the Back to Basic packaging. Communication was another key activity: a digital webinar aimed at customers and end consumers was realised. All the suppliers who made the project possible were involved, and during the meeting they explained their contribution in great detail.

The project concluded with the promotion of flour obtained from the grape seeds of the Raboso grapes of the Pizzolato agricultural company, a product that gives further importance to the commitment made in terms of sustainability. Grape seeds, elements rich in nutritional properties, are no longer waste elements but are transformed into a production practice aimed at minimising waste and maximising the reuse of resources and raw materials.

The Back to Basic flour and wine package was available to consumers for Christmas 2021 for a sustainable, circular economy gift.

Results and impact generated

The wine comes from:

- **GRAPES**, certified organic and vegan, from a single supplier, the Pizzolato family agricultural company. About 15 hectares are dedicated to this line, where the vines selected to make up the BACK TO BASIC line are cultivated: Raboso Piave, Pinot Nero, Pinot Grigio, Manzoni Bianco and Chardonnay.
- **The GLASS**, used in the creation of the new line, is based on a highly innovative use of materials. It is in fact Wild Glass, patented by Estal, whose mixture is 94% recycled glass. This glass is 100% PCR (post consumer recycled) certified and allows for a production whose ecological impact is extremely low. The key element of sustainability is then added to the high level of customisation that this material allows. In the case of the Back to Basic line, we wanted to accentuate the uniqueness and imperfection of recycled glass by using a texture that has a vintage effect (BACK). The result is an appearance that is 'spontaneous' and compatible with nature: a physical manifestation of intangible values.
- **THE CORK** used is Amorim Cork's Twin Top Evo, made entirely of cork, a 100% ecological and sustainable, natural, recyclable and reusable material that makes up for a CO₂ level of 297 grams.
- **THE LABEL**, made of 100% recycled Sabrage paper, contains no plastics or other non-naturally derived materials and is obtained from cotton industry processing waste. It is one-piece wrapping so as to reduce the impact of glue. In addition, the debossing technique minimises the use of inks.
- **THE CARDBOARD PACKAGING** features 79% recycled paper while environmentally friendly colours were used for printing.



For us, the path of sustainability is the only viable one, a concept that means **REFLECTION, ATTENTION, RESPECT**. A founding value of our company that encourages us to develop criteria of respect and care for the environment, with a commitment to thinking long term. Meeting the needs of the present without compromising the ability of future generations to meet their own needs is our commitment and responsibility.

Sabrina Rodelli
EXPORT MANAGER



2021 proudly part of
**CALL FOR
FUTURE**
Sodalitas

The Back to Basic project gets the SODALITAS SEAL OF APPROVAL

"Back to Basic" gets the Sodalitas Call for Future label, for a sustainable future according to the 2030 Agenda

The 'Back to Basic' project is awarded the 'Sodalitas Call for Future' label. The label recognises participation in 'Sodalitas Call for Future' with the following business action oriented towards achieving the goals of the UN 2030 Agenda and realising a sustainable future: Back to Basic.

What is SODALITAS?

The Sodalitas Foundation has been committed for 25 years to affirming and making the leadership of business in achieving sustainable development recognisable. It was founded in 1995 on the initiative of Assolombarda, establishing itself as the first organisation in Italy to promote corporate sustainability. The 'Sodalitas Call for Future' project addresses the movement of companies in Italy committed to implementing projects for a sustainable future according to the UN 2030 Agenda. It was created to make institutions, people, and especially young people aware of the strategic role of business in the sustainable development of the country. Many companies have embraced the challenge and put themselves on the line with responsibility. To date, 150 business projects are already part of Sodalitas Call for Future. Each company can choose to participate for free and contribute by example to a sustainable future, thus giving a voice to all those who can lead and inspire others.

Who can participate?

Sodalitas Call for Future is open to all companies in Ita-

ly with any function (management, administrative, production or commercial), of any size (small, medium or large), wherever they are based, in whatever market sector they operate, with the exception of the following: gambling, tobacco, spirits and weapons.

To be part of Sodalitas Call for Future, companies have a time limit to submit the case history of one or more ongoing projects carried out in Italy or abroad in the last five years, that have contributed to generating positive change with respect to one of these challenges: Call for Planet (circular economy, sustainable use of natural resources, protection of biodiversity, resilient and sustainable territories, fight against climate change); Call for People (social inclusion, health, wellbeing and quality of life, social innovation, supportive communities, fight against inequalities); Call for Work (lifelong employability, diversity, equal opportunities and human rights, responsible supply chain management, quality of work, work-life balance and employee well-being, young people, schools and the labour market); Call for Better (enterprise & culture for a sustainable future, transparency in relations with the market and consumers, purchasing and consumption behaviour, sustainable lifestyles, waste reduction).

"La Cantina Pizzolato SRL is proud to be part of Sodalitas Call for Future in 2022, which involves companies in Italy committed to implementing actions for a sustainable future according to the UN 2030 Agenda, and young people, citizens of tomorrow's world. Sodalitas Call for Future is an initiative of the Sodalitas Foundation (www.sodalitas.it)."



The 'BACK TO BASIC' label won THE GOLD LABEL of the 25th Vinitaly Design International Packaging Competition 2021 and also entered the shortlist for Pentawards 2021.

Stakeholders involved and partnerships activated to implement the action

The project saw the active participation of the following stakeholders:

The Back to Basic project

SABRINA RODELLI

Project design and implementation

The Back to Basic wine and the Agricultural Company

SETTIMO PIZZOLATO

Organic wine and Pizzolato agricultural company

The graphic design

O,NICE! DESIGN

Graphic design, inspiration, idea and packaging

Printing

POLIGRAFICA SAN FAUSTINO

The label creation



The 'Back to Basic' successes

Short-listed project at the Pentawards 2021 and GOLD LABEL at the 25th Vinality Design International Packaging Competition 2021



PENTAWARDS
Shortlist 2021



Paper

UPM PAPER MILL

Sabrage paper and the recycling of waste from the cotton world

The glass

ESTAL, WILD GLASS & SPECIAL GLASS

The making of the glass bottle

The cork

AMORIM CORK ITALIA

TWIN TOP EVO cork / CO₂ impact measurements

The carton

DS SMITH

Carton design and creations / carton features

GS NATURAL

Production of flour from organic grape seeds.

A green Christmas with 'M-Use'

For Christmas 2022, La Cantina Pizzolato designed and proposed a glamorous and 100% sustainable gift that continues the success of the 'M-Use' project, the reuse bottle. The box contains a mini-size 'M-Use' bottle, a glass beaker made from 'M-Use' bottle waste, a wick to regenerate a candle, a bottle with must essence inside, and room fragrance sticks.

To reuse the mini 'M-Use' sparkling wine bottle, a message about sustainability and respect for the environment was launched. The proposed gift packaging reflects the values that have been the philosophy of our winery from the very beginning: sustainability, without sacrificing elegance and quality. A responsible gift, therefore, capable of combining the pleasantness of the products on offer with a concrete commitment to the responsible use of resources. The new gift box contains an 'M-Use' mini-size bottle, a glass cup made by cutting production waste from 'M-Use' mini-size bottles, a wick, a bottle with must essence inside, and room fragrance sticks.

"This new Christmas box promotes a double re-use of 'M-Use': once the wine is finished, the empty bottles can become room fragrances using the sticks and the essence, while the 'M-Use' glass can become the perfect container to regenerate a house candle, recycling its wax with the new wick".

The winery's 'M-Use' line evokes in its name not only the inspiring muse but also the concept of Multi-Use: the 'M-Use' bottle is designed not to be thrown away, but to be reused. A project that includes attention to every element of its production chain: from the healthy grape to the organic wine, from the light glass diamond bottle to its complete reuse.

But during Christmas 2022 we went even further: the concept of multi-use was extended to the glass, which in itself represented a first reuse of material from the famous bottle. The must essence, sticks and wicks are, in turn, an invitation to rethink the objects one already owns, bringing them back to have a role and renewed importance during the Christmas season.



Successes and awards for Pizzolato wines



2020 VINTAGE

Spumante Prosecco Doc Rosé Brut

- Gold medal at 'The Prosecco Masters 2022';
- Gold Medal at the Vinordic Wine Challenge 2022;
- Gold Medal at the Concours Mondial Bruxelles 2022;
- 89/100 Distinction at the Falstaff Trophy Prosecco 2022;
- 84/100 Vinum World of Rosé 2022;



2021 VINTAGE

Spumante Prosecco Doc Extra Dry

- Bronze medal at The Prosecco Masters by The Drink Business 2022;
- 89/100 Distinction at the Falstaff Trophy 'Prosecco' 2022.



2021 VINTAGE

Spumante Prosecco Doc Brut

- Silver medal at The Prosecco Masters by The Drink Business 2022;
- 89/100 Points at the Falstaff Trophy Prosecco 2022.





2021 VINTAGE

Spumante Metodo Classico Brut Nature 36 Months

- "Gold Seal" at the Merano Wine Festival 2022;
- Bronze Medal at the Decanter World Wine Awards 2022;
- 91/100 at the Wine Without Walls - 5 Star Wine competition at Vinitaly 2022;



2021 VINTAGE

Spumante Rosé Extra Dry 'M-Use'

- Gold Medal at The Global Rosé Masters 2022;
- Bronze medal at the Vinordic Wine Challenge 2022.



2021 VINTAGE

Pinot Grigio Delle Venezie Doc Extra Dry 'M-Use' sparkling wine

- Silver medal at The Global Pinot Gris Masters 2022.



PIWI: gold medal wines



2021 VINTAGE

Sparkling White Wine Igt Veneto with 'Hoopa' base



→ Gold medal - 92 PAR points - at The PIWI Wine Award International 2022.



2021 VINTAGE

Red Wine Igt Veneto No Added Sulphites 'Konti-Ki'



→ Gold Medal - 95 PAR Points - at The PIWI Wine Award International 2022.

2021 VINTAGE

Rosé Sparkling IGT Veneto wine with 'Hurrah' base



→ Bronze medal at The Global Rosé Masters 2022;
→ Silver medal - 83 PAR points at The PIWI Wine Award International 2022.

2021 VINTAGE

White Wine Igt Veneto 'Huakai'



→ 'Red Seal' at the Merano Wine Festival 2022;
→ Silver medal - 89 PAR points - at The Piwi Wine Award International 2022;



PIZZOLATO IN THE WORLD

In the year 2022, La Cantina Pizzolato once again confirmed its pronounced propensity for international markets, with export sales exceeding 90%.

While on the one hand, the company's presence in 'historical' markets such as Northern and Central Europe and the United States was consolidated, on the other hand, interesting distribution opportunities have opened up in less explored markets such as South East Asia and some areas of Eastern Europe.

This process of geographical expansion was undoubtedly accelerated by two main elements:

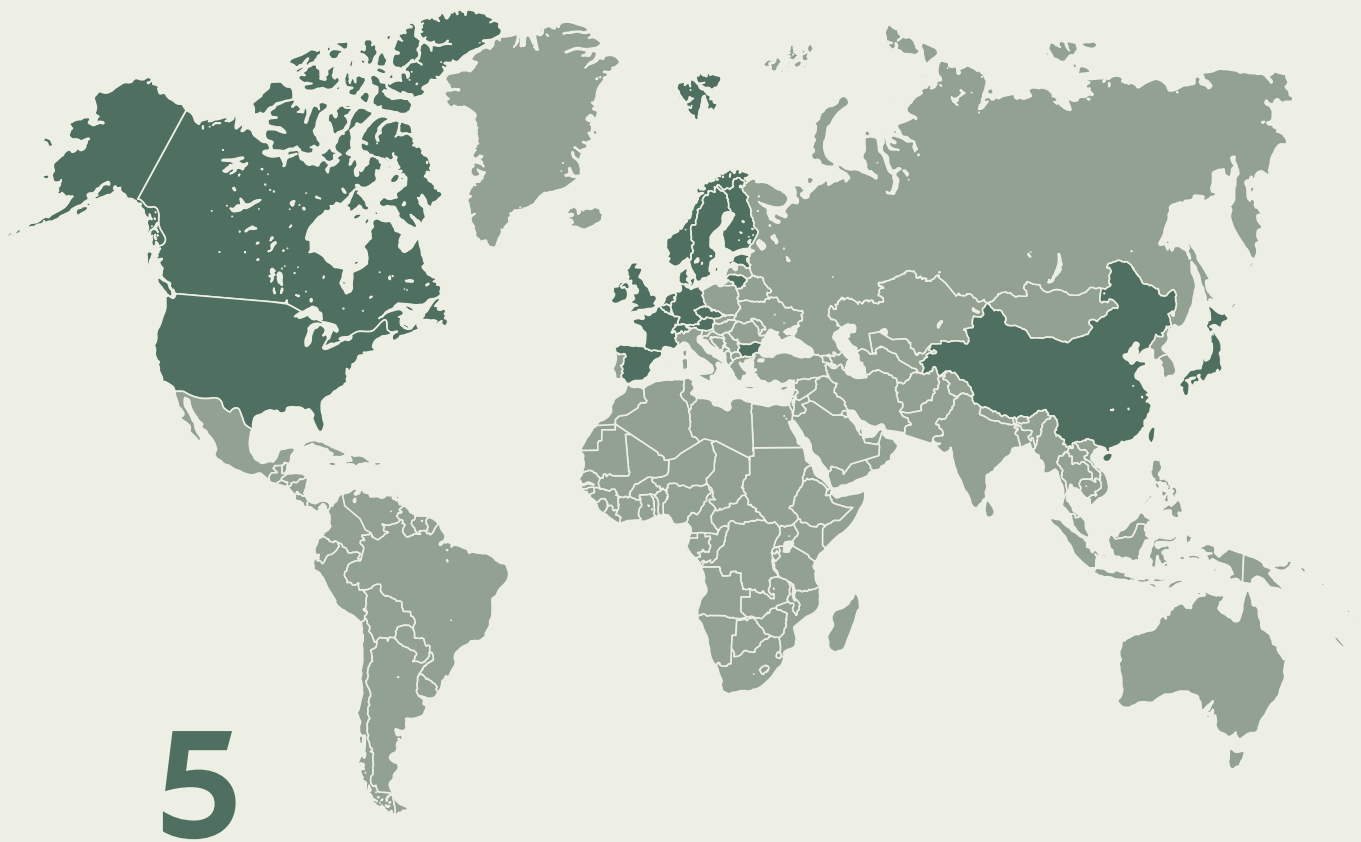
- The resumption of international trade fairs, which, after a two-years break due to the pandemic, was an opportunity to physically present the numerous new projects to our historical partners and new potential prospects who were finally able to visit us and 'touch with their own hands' the organic world and Pizzolato Wines.

- success in terms of distribution presence and branding in some markets has been a real showcase for the company and its products, thanks also to a high degree of recognition due to unique, attractive and innovative packaging solutions such as those of the M-Use, Back to Basic and Piwi - resistant lines.

Among the markets visited were the United States, Germany, Switzerland, Sweden, Finland, Norway, Poland, Iceland and the Czech Republic: opportunities not only to launch new products and lines and to consolidate the relationship with partners, but also to study the best strategies in consolidating the presence and positioning of Pizzolato labels.

Continuing travel restrictions in Asian countries due to the aftermath of the pandemic made it impossible to plan presence activities in those markets, but in spite of this, turnover in that area increased significantly.

While in most Asian markets the sparkling wine category still accounts for a limited percentage of consumption, there has been an increased awareness and appreciation of organic wines and above all, new generations of consumers are approaching sparkling wines with great interest as an occasion for conviviality and celebration.



5

languages spoken

NATIONS REACHED IN 2022

USA, Canada, Iceland, Ireland, UK, Belgium, Holland, **Germany**, **Sweden**, **Finland**, **Norway**, Denmark, Estonia, Lithuania, Poland, Switzerland, Czech Republic, Spain, France, Austria, Slovenia, Hungary, Bulgaria, Romania, Israel, South Korea, Japan, China, Taiwan, Hong Kong, Singapore, Mauritius, Australia, Thailand, Bulgaria, Vietnam, Philippines, Russia, Greece, Slovakia.

TRADE FAIRS 2022

Vinitaly, Prowein, Millesime Bio, Bioexpo Warsaw.





Pizzolato Get Together 2022

On 27th and 28th May 2022, the Pizzolato Get Together event was held, born from the idea of finally getting together again, strongly desired by Settimo & Sabrina. Intended to be an opportunity for a constructive discussion between the Company and some of Pizzolato's leading Ambassadors, the Get Together 2022 soon turned out to be a mutually enriching experience, where conviviality and the desire to enhance business relationships took centre stage.

Customers from 14 different foreign countries, some of them even from overseas such as the United States, Canada and Japan, were the protagonists at the event: an opportunity to enrich personal and professional relationships with those who carry the Pizzolato brand around the world every day.

"We very much wanted to meet in person those who have been choosing our wines for years to make them known in Europe and around the world. After two years where it was very difficult to cultivate relationships in presence, welcoming those who bear the Pizzolato name into the world was a huge thrill for me and my family!"

- Settimo Pizzolato.

On the one hand, opening the doors of the winery to our partners and ambassadors around the world is essential to give our daily work and mission a feel of what it is all about, especially in terms of the quest for product quality

and sustainability in production practices, so that they can pass them on once they return. On the other hand, it has proved decisive to work alongside our customers in their respective markets to get a real feel for the positioning of the Pizzolato brand in the world and to gather valuable ideas to develop new ideas and push us to constantly improve what we have on offer.


The event was full of meetings, masterclasses and stimuli that further enriched the bond between the company and its customers: the great results achieved by the Pizzolato team were celebrated and a discussion was held on the next projects and objectives that have as their main focus the knowledge in the world of the wines of La Cantina Pizzolato and its production territories. Two intense days where the entire company, the 100% organic rows and all the production facilities of the green winery were illustrated. The Pizzolato team and their Ambassadors savoured the past and drank in the future with an exhibition of the projects that Pizzolato Holding has in the pipeline for the coming years.

"I hope it was a useful professional event for our Ambassadors and we hope we conveyed the future-oriented nature of our company but still firmly anchored to those roots and values we presented at the event, Environment, People, Planet and Future"

- Sabrina Rodelli.



“
**La Cantina Pizzolato
Ambassadors from
around the world:
emotionally charged days**



“After two years where it was very difficult to cultivate relationships in presence, welcoming those who bear the Pizzolato name into the world was a huge thrill for me and my family!



PIZZOLATO
GET-TOGETHER 2022
Welcome to the organic market

PIZZOLATO
Organic Wine

COMMUNICATING SUSTAINABILITY

The new Pizzolato website

The year 2022 saw the marketing and communications department engaged in the creation of a new website www.lacantinapizzolato.com. In recent years, the company's development with regards to winery hospitality and the acquisition of the new estate in Tuscany had given rise to the need for a web portal that could bring together the large Pizzolato family and, above all, could communicate the company's good practices through the first pages of the site, its estates and the whole Experience world that was developing at the same time. The work was carried out with specially chosen partners with whom a relationship of trust was immediately established.

The new website primarily groups together pages dedicated to sustainability: mission statement, 2030 agenda and sustainability report, in order to make communication of the company's best practices transparent. The portal then shows the user the various Pizzolato estates, both the winery in Villorba and the estate in Tuscany, and details the services of each one.

The Pizzolato Experience world has also been extensively developed, integrating all the experiences that can be enjoyed on the various estates into a single website: from the Officina del Vino to BIO tour bookings, from business services to the Villorba organic wine shop, and ending with the rich and up-to-date events calendar. The website project also saw the creation of a brand new eCommerce Italy for the sale of Pizzolato wines.

"I am happy to be able to share the experience of creating the new website and e-commerce for La Cantina Pizzolato, a collaboration that turned out to be a pleasant surprise in all respects. In 2022, together with the digital agency Space Neil, we

had the honour of realising three digital projects for Pizzolato, but the winery's e-commerce site was the most challenging yet satisfying of all projects.

A website is not just a business card but the representation and digital heart of every company. So before we started with any planning, there was a long period of mutual acquaintance between our studios and the Pizzolato team. The best part of this job was working closely with Serena and Sabrina, who passed on to us not only their needs but also their values. The people at La Cantina Pizzolato are enthusiastic, dynamic and always coming up with new ideas and projects. So for this project I came up with a fresh, clean and minimalist template that would grow with the company over time. The colours of the brand are used with rigour mixed with neutral tones to emphasise the photographic content of the website and the beautiful bottle labels in the e-commerce. A lot of time was spent studying an intuitive and easy-to-navigate site with a responsive layout designed to adapt to all devices. In this case, the development work and technical assistance of Marco and Asia of the digital agency Space Neil was fundamental, allowing them to combine aesthetics and functionality, creating a tool suitable both for promoting the winery and for purchasing its products.

In conclusion, I am proud of the work done and grateful to La Cantina Pizzolato for entrusting this task to us. It was a real pleasure to collaborate with such a dynamic and passionate team, which allowed us to enhance their passion with our work. I am confident that the site will continue to grow together with the company, conveying their emotions and desire for change."

- Michela Tannoia, Bee in a Nest, Verona.






PIZZOLATO
 BIOLOGICO WINE

[CHI SIAMO](#)
[OLTRE IL BIOLOGICO](#)
[LE TAVOLE](#)
[EXPERIENCE](#)
[BIBITE](#)
[NEWS & BLOG](#)
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**IN QUESTA NATURA PULITA E INCONTAMINATA,
 FACCIAMO QUELLO CHE CI RIESCE MEGLIO:
 LA RISPETTIAMO.**

BENVENUTI NEL NOSTRO MONDO, BIO DAL 1991.
 AMBIENTE, RICERCA E SOSTENIBILITÀ SONO I NOSTRI VALORI FONDANTI



SOSTENIBILITÀ ED AMBIENTE
 AMBIENTE, RICERCA E SOSTENIBILITÀ SONO I NOSTRI VALORI FONDANTI


Soddisfare le esigenze del presente senza compromettere quelle delle generazioni future: ecco il vero significato di lavorare in modo sostenibile!

Sostenibilità significa **RIFLESSIONE, ATTENZIONE, RISPETTO e CRESCITA**. Un valore fondante della nostra azienda che ci orienta e indirizza i nostri progetti e i nostri risultati, con l'impegno di passare a lungo termine.



OGGI LA STRADA DELLA SOSTENIBILITÀ È UN'AUTOSTRADA A 6 CORSIE. QUESTA PER NOI È L'UNICA PERCORRIBILE


TUTTI I BIO TOUR



BIO TOUR TRADIZIONE EXPERIENCE – VISITA E DEGUSTAZIONE
 Da €25 (a persona)
 ⌚ 1 ora 30 min - 🧑 Min. 2 pers. - 🍷 4 vini

Pagina di casa nostra sotto la supervisione lavoriamo nel mondo della famiglia Pizzolato attraverso un tour che vi farà scoprire le caratteristiche del territorio di Torricola e della Villa Naldini che vi dimostra il modo corretto di fare la nostra uva.


[VEDI TOUR](#)



BIO TOUR PROSECCO EXPERIENCE – VISITA E DEGUSTAZIONE
 Da €25 (a persona)
 ⌚ 1 ora 30 min - 🧑 Min. 2 pers. - 🍷 4 vini

Un tour che vi mostra tutti i segreti della bottiglia più famosa del mondo. Un tour nella zona del Prosecco DOC che vi garantisce un tour controllato dalle migliori viti del territorio. Questo tour vi mostra tutti le caratteristiche del territorio di Torricola e quindi l'esperienza.

[VEDI TOUR](#)



BIO TOUR RABOSO EXPERIENCE – VISITA E DEGUSTAZIONE IN SALA "BARBAROSSA"
 Da €40 (a persona)
 ⌚ 2 ore - 🧑 Min. 2 pers. - 🍷 3 vini

Una suggestiva esperienza dedicata al Raboso, vitigno autoctono della Valle dell'Adige. La degustazione avviene nella "Barbarossa", uno spazio antichissimo trasformato in sala, con i suoi caratteri di storia e della storia della nostra qualità biologica.

[VEDI TOUR](#)



Carbon Neutral Website Hosting

• 100% RENEWABLE ENERGY •

This certificate is presented to

lacantinapizzolato.com
LA CANTINA PIZZOLATO SRL

December 2022

La Cantina Pizzolato SRL is awarded this Sustainability Certificate for using 100% renewable energy, therefore the website is deemed Carbon Neutral. Data centers are located in Milan (IT) and are managed by Google, LLC which has been awarded Grade A complying to Clicking Clean Report by Greenpeace.



CARBON DATA

Google Cloud Region: europe-west8 (Milan, IT)

Google CFE%: 89% Grid carbon intensity (gCO₂eq/kWh): 29

Net website carbon emission: 0 (Neutral Carbon Footprint)



"Having the opportunity to work on the 'La Cantina Pizzolato' web project was a very stimulating experience. Pizzolato is a constantly evolving business and it was therefore necessary to develop a digital experience that was innovative but at the same time clearly told the company's history, values and philosophy. From this point of view, Michela was instrumental in being able to ensure that the aesthetics and user experience were perfectly in line with the brand. From a technical point of view, it was certainly a challenge given the complexity of the project, which is why we chose to use new technologies and innovative solutions. To name just one, the entire infrastructure hosting the project is Carbon Neutral certified and therefore has a completely zero impact on the environment. We believe it is a conscious choice and perfectly in line with the company's values of respect-

ing the nature around us. The collaboration with the entire Pizzolato team allowed us to carry out each phase efficiently and functionally. Working especially closely with Serena allowed us to get on well right from the start as she was always available and went out of her way to provide whatever we needed.

Asia and I, on behalf of the entire SpaceNeil team, are very happy and honoured to have had the opportunity to work in synergy with Michela on the Pizzolato project, and we are convinced that this represents a 'best case' in our portfolio."

- Marco Fantin, SpaceNeil - Verona





Social media campaigns

The Pizzolato group strongly believes in the power of social media: in activating a fresh and clean communication that can reach even the youngest generations through the dissemination of topics related to sustainability and ethics applied in the company.

BACK TO BASIC

The beginning of 2022 was marked by the social media campaign dedicated to the BACK TO BASIC line: the value of basics. Since its presentation in May 2021, the Back To Basic wine line has aimed to send out a concrete message in support of the environment and at the same time celebrate the virtuous practice of the circular economy in its various forms. Back to Basic is a line that goes beyond the concept of organic wine. In fact, the entire supply chain is involved through the use of six environmentally friendly elements: grapes, glass, cork, capsule, label and packaging carton. As a final piece to top off this circular economy and sustainability project, the Pizzolato group decided to include a flour made from grape seeds, from the very grapes of Raboso (one of the vines that make up the Back To Basic wine line). In

fact, flour is not only a product with rich nutritional content, but also the symbol of a production practice aimed at minimising waste and maximising the reuse of resources and raw materials. The flour is produced by G.S. Natural SRL, a young company whose primary objective is to make the most of unused resources by producing functional products for personal well-being, using innovative process technologies.

PIWI: A JOURNEY TOWARDS SUSTAINABILITY

The social campaign of PIWI wines from resistant vines continues into 2022, with the aim of sending out a universal message: an **ODE TO GREEN THINKING!** Consciously drinking good wine is good for the environment!

In the production of organic PIWI wines, the reduced need for treatments saves resources, energy and CO₂ emissions in vineyard operations. The result is also a reduction in the use of machinery and fuel in the countryside. In addition, these varieties also save on water use. It is precisely for this reason that, as they have always been very sensitive and attentive to these issues, the Pizzolato social media team de-



cided to launch a message of environmental sustainability and care and respect for nature and mankind... A TRUE ODE TO GREEN THINKING!

For this very reason, a social media campaign was set up involving writing directly on skin or on recycled materials certain messages related to raising awareness of the main environmental issues that are afflicting 'our home' today as never before.

"We wanted our 'green messages' to stick like real tattoos, generating people's awareness of the importance of a more sustainable approach in everyday life. It is in fact the small choices and actions that each of us makes every day that make a difference, and even opting for organic and sustainable wine is a step towards a healthier and cleaner world."

The campaign concluded with the narration of KONTIKI, IGT Veneto Piwi red wine, and HUAKAI, IGT Veneto white wine.

PIWI: THE IMPORTANCE OF SUSTAINABILITY FOR THE TEAM

The importance that wines from resistant grape varieties

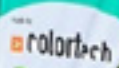
have for the Pizzolato winery emerges with a second social campaign dedicated to this line. Each Piwi wine was associated with one of the 5 Ps of sustainable development that represent the macro group of the 17 goals of the 2030 Agenda: **PLANET, PEOPLE, PEACE, PROSPERITY, PARTNERSHIP**. We go into the deeper meaning of the names we have given to each of these wines. The project started with the **PIWI NOVELLO wine**: a traditional wine reinterpreted in a modern key. The Novello PIWI for its avant-garde vision has been associated with the concept of giving new life to objects of the past by maximising the resources at our disposal. Hence the idea of connecting NOVELLO wine to the 'P' of PLANET, which for the 2030 Agenda means precisely protecting and reducing the use of natural resources and the planet's climate for future generations. Inhabiting it with respect is the only form of self-preservation for mankind. The campaign will continue throughout 2023.



SETTIMANA
DELLA
SOSTENIBILITÀ
16-20 MAGGIO 2022



ASSINDUSTRIA
VENETOCENTRO
MARSENGHI RADOVA TREVISO





SUSTAINABILITY WEEK

The 'Education Next' project with Assindustria Venetocentro



In January 2022, La Cantina Pizzolato took part in the 'Education Next' project promoted by Assindustria Veneto-Centro, in partnership with the Istituto Alberti of Abano Terme (PD), to bring the culture of sustainability and circular economy to high schools.

Following a company presentation where the winery explained the history, philosophy and values behind the company, the 4th grade accounting class was given a 'challenge'. Assuming the content was a soft drink and the container was a can, the students were asked to design packaging, think of a name and develop a communication campaign to launch the product. The students were given the choice of either creating a product and communication campaign that was as transversal as possible, so as to position it in several markets; or customising the product and communication campaign by focusing on a specific market.

During the months, a series of meetings were organised in which the students had the opportunity to meet with La Cantina Pizzolato. The young people were supported and advised step by step in the development of their ideas and presented their projects, the result of months of work, learning and awareness-raising, during the Sustainability Week, held from 16th to 20th May.

The various projects were then evaluated on the basis of 3 variables: sustainability, creativity and feasibility of the product, and after careful consideration it was decided to award the project with the name 'WineAll'.

The motivation behind the choice was the attention with which the group members responded to the initial request. Following a market analysis in which both the strengths and weaknesses outlining the current scenario were highlighted, the group was very up-to-date in its choice of theme: inclusiveness. They presented a project that can be proposed across different markets and managed to give voice to one of the aspects and to sustainability. Sustainability, in fact, is not only environmental sustainability, which in any case La Cantina Pizzolato considers fundamental, but also economic and, as in this case, social sustainability. A theme that today is more topical than ever, and which the group has managed to realise through creative, well-thought-out packaging that conveys the values behind the project clearly.

La Cantina Pizzolato is proud to take part in projects in partnership with local schools, recognising the responsibility, sensitivity and respect that young people have for the planet.



SUSTAINABILITY REPORT

10

SOCIAL IMPACT

04

SOCIAL AND TERRITORIAL IMPACT

SOCIAL IMPACT

SUSTAINABILITY REPORT



THE PIZZOLATO EXPERIENCE

2022 was an emblematic year for the Pizzolato winery, which saw its wine tourism sector flourish remarkably, even comparing it to the pre-pandemic period (2016-2019). In 2022, the total number of visitors was an impressive 1633, showing exponential growth over the previous year: an increase of 280%. These figures indicate a general upturn in the hospitality and experience sectors, but also a growing interest in the world of wine.

As the graph in Figure 1 shows, the first two months of

the year carry the after-effects of the pandemic, with 4 and 2 guests in January and February respectively. From spring onwards and continuing throughout the summer season, however, visits increased significantly, peaking at an impressive 746 visitors. The second half of the year saw a slight drop in visits dictated by seasonality, although with a greater increase in attendance than in the first months of the year, boding well for the year 2023.

Number of visitors per month

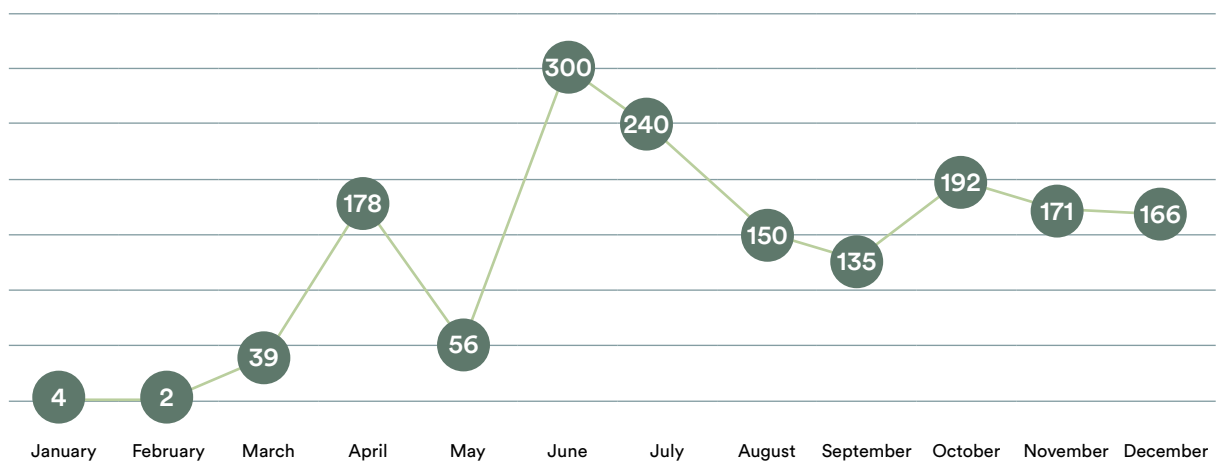


Figure 1

As far as the origin of visitors is concerned, 23% of guests are foreign as opposed to 77% Italians, mostly residing in the areas surrounding the winery. This is significant and emblematic of the increase in local tourism: more and more locals want to experience the beauty of their area without having to travel too far, experiencing the pleasure of being 'tourists in their own home'.

In 2022, the most popular Bio Tour was the Bio Tour Tradizione, designed to immerse oneself in the history of the Pizzolato family, the territory in which it operates and the Palladian villa where the winery was born and developed. The visit includes a walk through the vineyard and a description of the processes involved in organic farming, then continues with a tour of the entire winery from vinification to bottling and the barrique cellar where the Raboso

wine rests. The tour ends with a tasting of three traditional Veneto wines: Prosecco DOC Treviso, Manzoni Bianco DOC Piave and Raboso Piave DOC.

Furthermore, from the graph in Figure 2 below, it can be seen that the Piwi Experience Bio Tour is also among the most popular among the winery's guests. This tour allows you to explore the world of Piwi wines while experiencing a new tasting experience. You can discover all the secrets behind wines from resistant grape varieties, i.e. wines that are resistant to major fungal diseases. Protagonists of an increasingly sustainable agriculture, given their very low environmental impact, PIWI wines bring with them a story to tell.

Types of Bio Tours

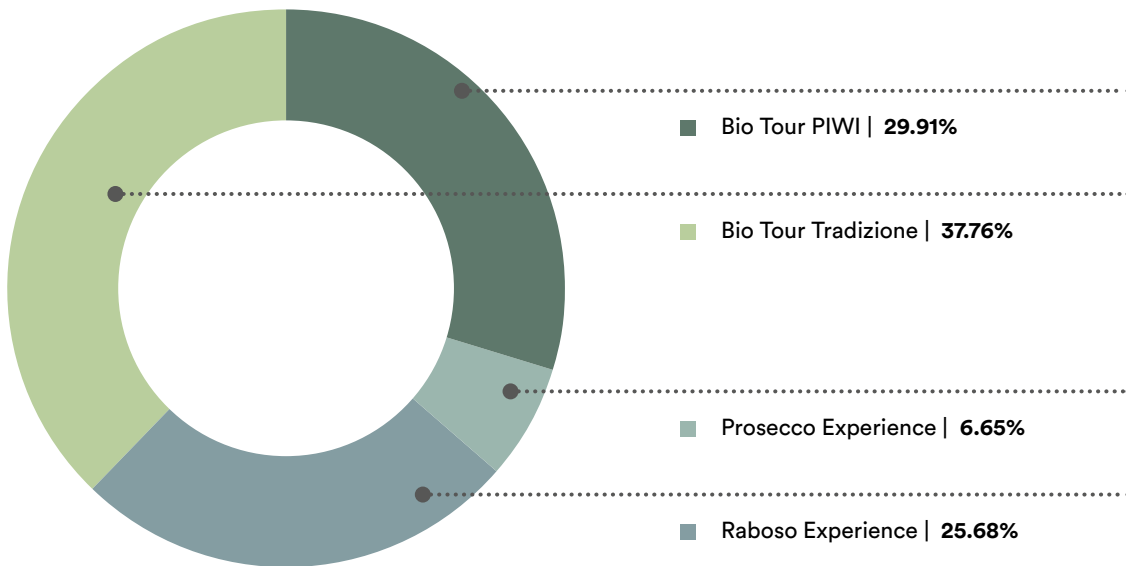


Figure 2

Another significant aspect concerns the investments that the Pizzolato Group made in 2022 for the Hospitality segment by increasing its services and staff. The services that La Cantina Pizzolato offers make it possible to organise real experiences for individuals and companies immersed in the greenery of the estate.

Pizzolato's offerings include:

- Business services: the Pizzolato Group has always embraced corporate and personal collaborations, which is why the *Officina del Vino* becomes an event space that can be rented by all companies that want to offer a unique experience to their customers or team. A perfect location to organise meetings and conferences accompanied by refined aperitifs and guided tastings of organic, vegan or sulphite-free wines from La Cantina Pizzolato;
- Guided tours with tasting: a real plunge into the Pizzolato Group's green world. The Bio Tours are food and wine experiences to discover the roots of the company, from the vineyards to the production areas. These tours bring the La Cantina Pizzolato's organic philosophy to life, concluding the visit with a wine tasting in the *Officina del Vino*;
- Guided tastings: designed for those who wish to take the time to savour the winery's organic wines guided by trained staff;
- A rich calendar of events: throughout the year Pizzola-

to offers a rich and varied calendar of events, including tasting courses, themed dinners, summer aperitifs, picnics in the vineyard and much more;

- Point of sale: a large area of the winery is dedicated to the Villorba store, aimed at the direct sale of organic, certified vegan and sulphite-free wine. A large beech wood shelf houses all the wines: from sparkling and semi-sparkling wines to red and white wines, ending with the line of sulphite-free wines, the line of resistant grape varieties and organic spirits. Trained staff welcome guests at the store and support them in choosing the most suitable wine for every need and palate.

The common denominator of all Pizzolato services is to offer a true experience in the green world of the winery, managed and organised by trained and competent staff that can meet any specific need.





Wine tourism promotion activities

In the year 2022, the Pizzolato Group implemented a series of marketing and communication activities to increase and improve its wine tourism offer.

Wine Meridian

The company also hosted the online magazine Wine Meridian with the Italian Wine Tour in the year 2022. In this way, La Cantina Pizzolato can publicise its hospitality features in the context of Italian wine tourism.

Prosecco DOC Consortium

Thanks to the close collaboration with the Prosecco DOC Consortium, the winery had the opportunity to host two important influencers, well known in the social world and among the Millennials and Gen Z generation. A tour to discover the Prosecco lands between guided visits to the winery and bike tours through the company's organic vineyards.

Winery events

The year 2022 saw a full calendar of events at the winery with many 'firsts', thanks to the implementation of the wine tourism offer and the new Officina del Vino.

WINE EXPERIENCE COURSE

The winery opened the 2022 events season with its historic 'WINE EXPERIENCE COURSE: Approaching Wine', now in its seventh year. The course is an opportunity to get closer to the world of wine by discovering all its secrets: from the countryside to winemaking, and food and wine pairing. The course is structured in 4 lessons, 4 different evenings, each with its own theme and many curiosities to discover. Suitable for everyone, both those who want to approach the world of wine and those who want to enrich and deepen their knowledge of this wonderful world. The lessons are held by Sabrina Rodelli, FISAR sommelier and export manager of the winery, and Luca Zamai, the winery's oenologist. In each lesson, four different certified organic wines are tasted accompanied by culinary pairings devised by the winery's chef.

AGRI-SNACK

Sundays in February and March became AGRI-SNACK time at the Officina del Vino. A long snack from 11 a.m. to 8 p.m., discovering the wines of the winery. An opening event where each glass of wine is accompanied by traditional rural snacks. Simple, wholesome dishes from cold cuts and organ-

ic cheeses to fragrant homemade bread, enriched with many delicacies made from eggs that are harvested fresh from the farm's henhouse every morning.

EDUCATIONAL APERITIF

The educational aperitif is a new series of themed aperitifs by La Cantina Pizzolato. A middle of the week aperitif held by Sabrina Rodelli, FISAR sommelier and sales manager of the winery, and Luca Zamai, the winery's oenologist. An hour and a half of after-work leisure with friends, colleagues or family, during which guests are accompanied into the world of wine. From Manzoni Bianco to Raboso, the educational aperitifs cover a wide variety of topics with the aim of providing useful tasting information in a new, fresh and light format.

EASTER IN THE WINERY

2022 saw the first edition of 'Easter in the Winery', a day immersed in the green of the company's pristine vineyards, including guided tours of the winery, tastings, walks, bike rides, and picnics in the vineyard. A rich programme of open-air activities designed to reconnect with nature.

OPEN WINERIES

On Sunday 29th May, the winery and Officina del Vino hosted the nationwide event 'OPEN WINERIES', organised in collaboration with MTV Italia (Movimento Turismo del Vino-Wine Tourism Movement): a non-profit association whose members include around one thousand of Italy's most prestigious wineries, selected based on the quality of their wine tourism reception. The Wine Tourism Movement sets itself the task of enhancing the national wine tourism sector by organising events involving all the wineries concerned. A perfect day for young and old immersed in the green heart of the Pizzolato company, just a stone's throw from Treviso. Guided tours of the winery, walks and bike rides in the countryside with a good glass of wine and tasty culinary pairings prepared by the Officina del Vino chef.

OPEN VINEYARDS: WINE & WELLNESS

In order to relaunch the wine tourism sector, the MTV Italia association promoted the weekend in the winery dedicated to Wine and Wellness activities. On Sunday 19th June 2022, therefore, La Cantina Pizzolato opened the summer season with the event 'OPEN VINEYARDS - WINE&WELLNESS' in collaboration with the Wine Tourism Movement. It was a day where wine and wellness flowed in harmony through a programme full of open-air activities designed to rediscover the senses and reconnect with nature: guided tours of the winery, walks and bike rides through the vineyards and a relaxing yoga class on the Officina del Vino terrace.



DINNER UNDER THE STARS

In July 2022, the winery opened the Officina del Vino terrace with three editions of 'DINNER UNDER THE STARS': a midsummer gourmet dinner on the beautiful panoramic terrace of the Wine Workshop. A real food and wine experience illuminated by the twinkling of the stars. An enchanting atmosphere in a unique location surrounded by organic vineyards: a view as far as the eye can see of the green heart of the Pizzolato winery. From the sunset to the stars, a plunge into the organic world with an exhilarating dinner while discovering the history and roots of La Cantina Pizzolato. Guests at the first evening of DINNER UNDER THE STARS also included some companies that, like La Cantina Pizzolato, adhere to the sustainability project promoted by Assindustria Venetocentro and led by Mario Paronetto. A food and wine experience that has become the perfect opportunity to share and compare notes with other companies that, like Pizzolato, are following the path of sustainability.

CINEMA IN THE WINERY

CINEMA IN THE WINERY is a six-date film journey organised by the SOLELUNA DOC association among the vineyards of the Prosecco DOC wineries in Veneto and Friuli-Venezia Giulia, in collaboration with the CONSORZIO PROSECCO DOC. For the year 2022 the themes addressed by the film and documentary screenings are two: environmental sustainability and biographies in art, with a special section dedicated to local authors. They talk about the flood that swamped Venice, past and present in a rural village in Catalonia, the man-nature rivalry, ancient legends of the north-east, Hugo Pratt and Tintoretto.

The projections are powered by photovoltaic energy and accompanied by tastings of the excellent wines of the Prosecco Controlled Designation of Origin Consortium companies.

MUSICAL APERITIF

The summer season closes with two MUSICAL APERITIFS dates during which the Pizzolato's certified Bio&Vegan wines are accompanied by platters of the company's own cured meats and cheeses from local farms, all set to background music.

THE NOVELLO FESTIVAL

On Sunday 30th October 2022, the winery was tinged with the colours of autumn during the customary Novello festival, to present the new vintage of NOVELLO IGT VENETO PIWI 2022. It is a wine from sustainable and organic PIWI resistant red grapes, with 100% carbonic maceration and no added sulphites. A wine of tradition dressed in innovation. During the event, the Reuse Market came to life in the Officina del Vino: skilled craftsmen, capable of giving new life to classic objects of the past, displayed their creations. A true pledge to recycling and creative reuse, an incentive not to throw away old objects but to reuse them by reinventing them. A whole day of fun and reuse where the first wine of the 2022 vintage was tasted amidst guided tours of the winery, guided lessons on PIWI wines and many other activities. The exhibitors at the 'Reuse Market' were:

- Mosca Clothing: Silvia and Alessandro
- Zia Nina Flowerfarm: Giulia
- Ricrearti: Debora
- My Zizi Jewels: Michela
- Sign painter: Carlo.







RABOSO

WEEK

The marketing and hospitality team organised the first 'Raboso Week' in November 2022: an entire week dedicated to one of the oldest vines in the Veneto region, with the aim of publicising its uniqueness. 1 grape variety - 3 events! The winery therefore decided to celebrate the new 2019 vintage of Malanotte Del Piave DOCG by organising three events at the winery entirely dedicated to this fine wine.

- **MONDAY 21 NOVEMBER - MALANOTTE DOCG PREVIEW:** event entirely dedicated to the new 2019 vintage of Malanotte DOCG "Il Barbarossa". The preview was opened with a presentation given by Settimo Pizzolato, owner of the winery, and Luca Zamai and Walter Ceccato, the winery's oenologists. During the preview, it was possible to taste previous vintages in travelling islands, guided by oenologists and trained staff. Each vintage of Malanotte was accompanied by small finger foods to fully enjoy the experience.
- **WEDNESDAY 23 NOVEMBER - NOTES OF MALANOTTE:** a musical tasting during which you could rediscover the pleasure of involving all the senses in a guided tasting, where the notes of Raboso intertwined with the musical notes of singer Alice Dal Col create a symphony of taste and melody.
- **FRIDAY 25 NOVEMBER - THE UNUSUAL MALANOTTE: UNCONVENTIONAL DINNER.** The 'Raboso Week' ended with an unconventional dinner. A four-course menu elaborated by two renowned chefs and two sommeliers to propose 'unusual' dishes to be paired with four shades of Raboso grapes in an 'unconventional' dinner. The winery wanted to be bold, creating a fish-based menu paired with different vintages of Raboso, producing a never-before-experienced symphony of senses on the palate

Territorial Welfare and Social and Sport Projects

Throughout 2022, La Cantina Pizzolato was involved in a series of activities aimed at supporting territorial welfare activities.

TedxCastelfranco

As a sustainable and organic winery, the company is very aware of climate change phenomena and the implications for viticulture. For this reason, in January, the Pizzolato Group supported TEDxCastelfranco Veneto for 'Countdown', TED's global initiative designed to support and spread solutions against the climate crisis, turning ideas into action.

'Viva Vittoria' Association

In November, the Pizzolato group stood by the 'VIVA VITTORIA' association to say NO to violence against women. The intention of the association is to share with as many women as possible the idea that violence can be stopped by beginning with an awareness of every woman's worth. The act of knitting, a metaphor for creation and development, was chosen as the means to realise this project.

Maria Letizia Verga Committee

For Christmas 2022, the Winery wanted to support the Maria Letizia Verga Committee through the purchase of handmade pandoro (Christmas bread) given as gifts to employees and key stakeholders. The Maria Letizia Verga Committee, founded in 1979, aims to bring together parents, volunteers, supportive friends, researchers, doctors and health workers in an alliance for the improvement of the overall quality of life of children and young people suffering from haemato-oncological diseases.

Villorba Calcio

Our winery has been the main sponsor of Villorba Calcio ASD for more than 20 years. For the year 2022, the Pizzolato Group is confirmed as such and sees Settimo Pizzolato, owner of the Pizzolato Group, president of the men's team and Sabrina Rodelli, co-owner of the company and sales director, president of the women's team. On 1st September, the Officina del Vino, the Pizzolato Group's event space, hosted the presentation of the teams that will wear the yellow-blue jersey in the 2022-2023 championship. The year 2022 will certainly go down in the history of Villorba Calcio: there is full support for the Villorba Calcio Femminile women's team, who, at the end of last season were promoted to Serie C, the only team from the province of Treviso to participate in a PRO championship. 'We support Villorba because of the dif-

ferent values the club spreads in the area, the athletes have shown how greater diversity increases the chances of better results, attracts new generations and stimulates renewal by also making bold decisions. We believe in inclusion, a value that also characterises our corporate team." Sabrina Rodelli, vice-president of the football club with responsibility for the women's sector, as well as sales manager of La Cantina Pizzolato.

S.O.S. Villaggi dei bambini

Every year, chef Carlo Cracco hosts a solidarity Christmas dinner in his Ristorante Cracco Galleria with the aim of supporting the association SOS Villaggi dei Bambini - Italia, an association founded in 1949 in Austria by Hermann Gmeiner, to guarantee the most vulnerable children a family and a community environment in which they can develop their full potential. In 1963, the SOS reception model arrived in Italy. Accompanying some of the dishes on the menu designed by chef Carlo Cracco are Manzoni Bianco Doc Piave 2021 and Passito Bianco IGT Veneto 'Alba Chiara' wines from the Pizzolato winery. It was a supportive and exclusive culinary experience that allowed guests to get even closer to the projects and interventions promoted by the charity.

Speech with Riccardo Pittis

On 28th June 2022, La Cantina Pizzolato hosted Riccardo Pittis, professional basketball player, for a mental performance coaching event. The main topics covered during this speech ranged from motivation and leadership to the concept of team and entrepreneurial evolution: how to face challenges with a champion's approach. Through the account of his 20 years' experience as a basketball player, combined with his coaching studies and his current profession as a Mental Performance Coach, Pittis was able to tell how the right mindset can be a very powerful vehicle for professional maturation and growth. During the event, Riccardo Pittis involved the entire audience with an interactive whiteboard with two digital signage monitors from the Officina del Vino to make communication engaging and dynamic for all attendants. Pittis' testimony on this evening conveyed to the entire Pizzolato staff the strength to change, to face the challenges of work, but also of everyday life with the right mindset.





05

ECONOMIC IMPACT AND GOVERNANCE

The Profit and Loss Statement

In order to account for economic data in a clearer and more comprehensible manner than in traditional financial statements, the relationship between resources used and stakeholders (and their reporting areas) must be highlighted. To this end, the balance sheet is reclassified by destination.

PROFIT AND LOSS STATEMENT

(A) VALUE OF PRODUCTION	
1) Revenues from sales and services	24,861,011.00
2) Change in inventories of work in progress, semi-finished and finished products	1,437,106.00
3) Change in contract work in progress	
4) Increases in fixed assets for internal work	
5) Other revenues and income	666,134.00
TOTAL (A) VALUE OF PRODUCTION	26,964,251.00
B) PRODUCTION COSTS	
6) For raw materials, consumables and goods	19,066,900.00
7) For services	2,492,917.00
8) For use of third party assets	774,905.00
9) For staff	1,459,889.00
(a) Wages and salaries	1,038,231.00
(b) Social charges	326,032.00
(c) Severance pay	88,976.00
(d) Pensions and similar benefits	
(e) Other costs	6,650.00
10) Depreciation and Amortisation	496,873.00
a) Amortisation of intangible fixed assets	209,554.00
b) Depreciation of tangible fixed assets	271,549.00
c) Other write-downs of fixed assets	
(d) Write-downs of receivables included in current assets	15,770.00
11) Change in inventories of raw, ancillary and consumable materials and goods	317,424.00
12) Provisions for risks	-
13) Other Provisions	
14) Sundry operating expenses	74,447.00
TOTAL (B) PRODUCTION COSTS	24,683,355.00
DIFFERENCE BETWEEN PRODUCTION VALUES AND COSTS (A-B)	2,280,896.00

(C) FINANCIAL INCOME AND EXPENSES

	15) Income from equity investments	
	16) Other Financial Income	125.00
	(a) from receivables recorded as fixed assets	
	(b) from securities included in fixed assets that do not constitute equity investments	
	(c) from securities included in current assets that do not constitute equity investments	-
	(d) income other than the above, with separate disclosure of income from subsidiaries and associates and income from parent companies	125.00
	17) Interest and other financial charges	108,460.00
	17 a) Foreign Exchange Gains and Losses	425.00
TOTAL (C) FINANCIAL INCOME AND EXPENSES		-108,760.00

(D) VALUE ADJUSTMENTS TO FINANCIAL ASSETS

	18) Revaluations of financial assets	-
	(a) of equity investments	
	(b) of financial fixed assets not constituting equity investments	
	(c) of securities included in current assets that do not constitute equity investments	
	19) Write-downs of financial assets	15,141.00
	(a) of shares	
	(b) of financial fixed assets not constituting equity investments	15,141.00
	(c) of securities included in current assets that do not constitute equity investments	
TOTAL (D) VALUE ADJUSTMENTS ON FINANCIAL ASSETS		-15,141.00

E) EXTRAORDINARY INCOME AND EXPENSES

20	20) Income, with gains on disposals shown separately	
21	21) Charges, with separate indication of capital losses on disposals and taxes relating to previous years	
TOTAL (E) EXTRAORDINARY ITEMS		-

PROFIT BEFORE TAX (A-B+C+D+E)	2,156,995.00
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D) RECTIFICATIONS

22	Income tax for the year	411,388.00
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PROFIT / LOSS FOR THE YEAR	1,745,607.00
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The production of added value

THE PRODUCTION OF ADDED VALUE

2022

Revenues from sales and services (net of revenue adjustments)	24,861,011.00
Change in inventories of work in progress, semi-finished and finished products	1,437,106.00
Change in contract work in progress	-
Other revenues and income	666,134.00
Revenues from typical activities	26,964,251.00
Revenues from non-standard production (contract work)	-
GVP	GLOBAL VALUE OF PRODUCTION
	26,964,251.00
INT.CO	INTERMEDIATE COSTS OF PRODUCTION
	22,724,393.00
GCAV	GROSS CHARACTERISTIC ADDED VALUE
	4,239,858.00
Ancillary revenues	125.00
Ancillary costs	30,911.00
G.ACC. Res.	Balance of ancillary management
	-30,786.00
Extraordinary income	-
Extraordinary costs	-
EX.C	Extraordinary management balance
	-
GGVA	GLOBAL GROSS VALUE ADDED
	4,209,072.00
Amortisation	481,103.00
GBAV	GLOBAL NET ADDED VALUE
	3,727,969.00

The distribution of added value

THE DISTRIBUTION OF ADDED VALUE

2022

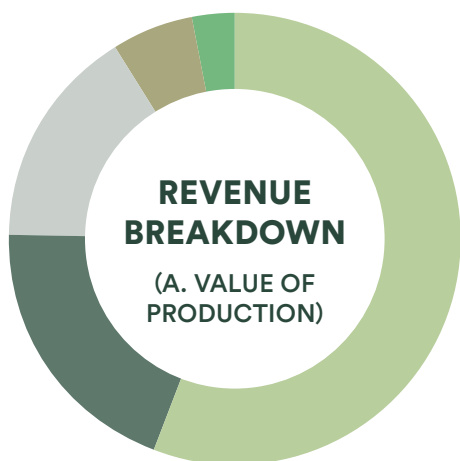
Non-employee staff	-	
Employees	1,459,889.00	
> Direct remuneration	1,133,857.00	
> Indirect remuneration	326,032.00	
> Possible income shares	-	
A	STAFF REMUNERATION	1,459,889.00
Direct Taxes	411,388.00	
Indirect Taxes	-	
B	REMUNERATION OF PUBLIC ADMINISTRATION	411,388.00
Short-term capital charges	-	
Long-term capital charges	108,885.00	
C	REMUNERATION OF CREDIT CAPITAL	108,885.00
Dividends (profits distributed to ownership)	-	
D	RETURN ON RISK CAPITAL	-
E	REMUNERATION OF THE COMPANY	1,745,607.00
F	EXTERNAL LIBERTIES	2,200.00
GBAV	GLOBAL NET ADDED VALUE	3,727,969.00

The profit and loss account year 2022

(A) VALUE OF PRODUCTION		
Revenues from sales and services	24,861,011	92%
Changes in inventories of work in progress, semi-finished and finished products	1,437,106	5%
Other revenues and income	666,134	2%
	26,964,251	100%

B) PRODUCTION COSTS		
For raw materials, consumables and goods	19,066,900	77%
For services	2,492,917	10%
For use of third party assets	774,905	3%
For staff	1,459,889	6%
Depreciation and Amortisation	496,873	2%
Changes in inventories of raw, ancillary and consumable materials and goods	317,424	1%
Provisions for risks	0	0%
Sundry operating expenses	74,447	0%
	24,683,355	100%

Geographical Area	VALUE CURRENT YEAR
ITALY SALES	4,189,278.86
EU SALES	15,285,147.63
NON EU SALES	5,386,584.51
Changes in inventories of work in progress, semi-finished and finished products	1,437,106
Other revenues and income	666,134



- ITALY SALES
- EU SALES
- NON EU SALES
- CHANGES IN INVENTORIES OF WORK IN PROGRESS, SEMI-FINISHED AND FINISHED PRODUCTS
- OTHER REVENUES AND INCOME



- FOR RAW MATERIALS, CONSUMABLES AND GOODS
- FOR SERVICES
- FOR USE OF THIRD PARTY ASSETS
- FOR STAFF
- DEPRECIATION AND AMORTISATION
- CHANGES IN INVENTORIES OF RAW, ANCILLARY AND CONSUMABLE MATERIALS AND GOODS
- PROVISIONS FOR RISKS
- SUNDRY OPERATING EXPENSES







06

WE BECOME SOCIETÀ BENEFIT (SB)



In 2022, **La Cantina Pizzolato SRL** took a further step in deepening its corporate philosophy, namely to become a **Società Benefit**. This led to the amendment of the Articles of Association in order to include, alongside the purely economic objectives typical of any company, objectives of common benefit: these are aimed at enhancing the company's charitable action with regard to issues such as environmental protection, the promotion of social cohesion and the economic well-being of the community.

The company wanted to include six objectives, which are summarised as follows:

- **the promotion of good agricultural practices in the wine-growing sector, in particular biodynamic and organic farming, involving other actors (both profit and non-profit) to foster the sector's transition;**
- **continuous improvement of business processes to minimise negative impacts and amplify positive ones;**
- **the creation of a healthy and safe workplace that pursues the well-being of workers and stimulates their involvement in company processes and their sense of belonging;**
- **maintaining high quality standards in the products and services offered, focusing above all on containing consumption and reducing waste, with a view to a circular economy;**
- **the promotion of activities and events, especially in the educational and cultural sphere, to publicise and disseminate our good practices;**
- **priority collaboration with non-profit companies to contribute to their development and extend the positive impact of their work, in order to develop synergies that enable the implementation of sustainability.**

As can be seen, these objectives are deeply linked to the winery's winemaking identity, which began as an organic company, and therefore devoted to respecting the environment and human health, but which over the years has evolved this vision, in parallel with the spread of the concept of sustainability.

This led them to broaden the horizon of their actions beyond the production and commercial side, realising the positive impact they could have on society, starting with employees and then extending to the wine world and the surrounding area.

Each year, the company will have to decide on annual actions to achieve the objectives of common benefit and will also be obliged to present, together with the economic balance sheet, an **impact report** that identifies what the company has accomplished in implementing the six objectives of the statute, with objective and comparable data. This of course serves to ensure that the title Società Benefit is not just a title to be placed after the name, but a symbol of a concrete and ongoing commitment.



IMPACT REPORT 2022

WITH 2023 TARGETS

MISSION

The following is the first impact report of La Cantina Pizzolato SRL, officially a Società Benefit as of 31.08.2022.

The winery changed from a limited partnership to a limited liability company in 2015 to complete the transformation in September 2022 and add common benefit purposes in its articles of association, obtaining the designation of Società Benefit.

Being a Società Benefit confirms the company's mission, which came about as a result of Settimo Pizzolato's personal choice to create a pioneer in the organic world and its good practices as detailed by the European Regulation 848/2018, and which now translates into a more articulated way of doing business based on responsible choices towards all the stakeholders that gravitate inside and outside the company.

The team is composed as follows:

Sabrina Rodelli

Director with responsibility for sustainability

Serena Zanatta

Marketing and Communications Manager

Federica Tocchetto

Quality Control Manager

Michela Lo Iacono

Human Resources Manager

One choice at a time, change after change, the company carries out activities on a daily basis whose objective is to generate environmental and social value, measurable in the various areas that define the corporate nature of the company.

During 2022, a sustainability team was set up by selecting employees from several areas (human resources, communication, quality, environment, and marketing) in order to be able to easily grasp all the contents related to this topic, which requires a holistic view to be carried out in the best possible way.

The team worked actively with the BofD and its advisors on the drafting of the statute already at the beginning of the year. This involvement ensured that the company worked

ahead and pursued the objectives of the selected goals even though it was technically only a few months into 2022.

86

HOURS DEDICATED
TO SUSTAINABILITY
TRAINING BY THE TEAM

12

SUSTAINABILITY TEAM
MEETINGS DURING THE
YEAR 2022

THE COMMON BENEFIT PURPOSES OF THE PIZZOLATO WINERY SRL

A. The preservation, regeneration and promotion of the territory, encouraging the conversion of wine-growing to organic and biodynamic cultivation and healthy use by people, including the pursuit of synergies with profit and non-profit entities for the research, dissemination and implementation of good agricultural practices;

B. Continuous improvement towards environmental and social sustainability of business processes and practices in order to minimise negative impacts and amplify positive impacts on people, the biosphere and the land;

C. The creation of a working environment that guarantees the health and safety of people and is a place aimed at enhancing and developing the potential of employees, including through training, welfare and work-life balance; the pursuit of occupational well-being, including through the implementation of concrete programmes concerning psycho-physical well-being and work-life balance, to ensure that the workforce is characterised by dynamism, enthusiasm, creativity and a strong sense of belonging;

D. The sustainability of its production chain, maintaining high standards of quality and excellent service, searching for innovative solutions, also contributing to the debate and the transition of the wine sector towards sustainable production from a social, environmental, and economic point of view, also through the containment of consumption, negative environmental and social impacts and waste with a view to the circular economy of resources;

E. The development of activities and events, especially training and cultural ones, also in cooperation with third parties including those belonging to the world of education, training and education, aimed at integrating and disseminating best practices in terms of sustainability;

F. Collaboration with and support for non-profit organisations, foundations and the like whose purpose is aligned and in harmony with that of the company, in order to contribute to their development and broaden the positive impact of their work, with a particular focus on activities carried out in the territory in which the company operates.

The individual goals can only be defined as achieved if they are viewed as a whole, in search of a balance that will ensure that the company's internal wellbeing and that of the context in which it operates last in the long term.

As a SB, pursuant to and for the purposes of Article 1, paragraphs 376-384, Law No. 208 of 28 December 2015, the Società Benefit intends to pursue the purposes of common benefit referred to above and, in addition, to operate in a responsible, sustainable and transparent manner towards people, communities, territories and the environment, cultural and social assets and activities, entities and other associations.

A.

PURPOSE A: the preservation, regeneration and promotion of the area, encouraging the conversion of wine-growing to organic and biodynamic cultivation and healthy use by people, including the pursuit of synergies with profit and non-profit entities for the research, dissemination and implementation of good agricultural practices.

GOOD AGRICULTURAL PRACTICES

ACTION 1 | PIWI VINES

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
The dissemination of the organic philosophy through training, the use of state-of-the-art techniques and experimental products.	Training the Pizzolato family's agricultural companies and those of their suppliers to promote organic cultivation and philosophy.	The quantity of organic grapes produced, in 2022, by the multiple agricultural companies and purchased entirely by La Cantina Pizzolato SRL is 48,640 quintals .
The dissemination of knowledge and information on the subject of PIWI resistant grape varieties as a possible response to climate change and as a new frontier of viticulture towards a drastic reduction of treatments and environmental impact.	<ul style="list-style-type: none"> - Training of the Pizzolato family's agricultural companies and those of their suppliers; - The oenologists of La Cantina Pizzolato SRL continue a training course of visits and tastings at PIWI wineries. 	The quantity of PIWI grapes produced in 2022 by the multiple agricultural companies and then purchased entirely by La Cantina Pizzolato SRL is approximately 2,100 quintals .

YEAR 2023

GOAL	KPI
Improved environmental impact with incentives to reduce unnecessary work in the vineyard.	At least one annual training meeting with the grape suppliers of the contributing agricultural companies.
Selection of the grape supplier based on environmental performance.	Questionnaire on good vineyard practices.
Increase the diffusion of the organic and PIWI philosophy and the consumption of a more sustainable wine.	At least one communication campaign on PIWI and a masterclass on organic and PIWI wines aimed at professionals.
Involvement in PIWI associations for training and education on the subject.	Active participation in PIWI ITALIA and PIWI International.



B.

PURPOSE B: continuous improvement towards environmental and social sustainability of business processes and practices in order to minimise negative impacts and amplify positive impacts on people, the biosphere and the land.

GOOD PRACTICES RELATED TO THE PRODUCTION PROCESS

ACTION 1 | ELECTRICITY CONSUMPTION

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Increased self-generated energy from the photovoltaic system.	Installation of a single low-voltage meter feeding the entire company facility, to which photovoltaic panels can be connected and which supports a power of 500 kW.	<ul style="list-style-type: none"> - The installation allowed the connection of two plants, which now supply the company's facility. - Self-generated energy: 149,263 Kwh ->79.1% tonnes of Co2 not released into the environment

YEAR 2023

GOAL	KPI
Optimisation of the photovoltaic system.	<p>Revamping of the third photovoltaic plant.</p> <ul style="list-style-type: none"> - Commissioning of existing 99 kwp photovoltaic system, expected production 104,000 Kwh - system active in 2021, not active/partially active in 2022; - Commissioning of existing 138 kwp photovoltaic system, expected production 145,000 Kwh - system active in 2021, not active/partially active in 2022; - 60 kwp plant, new planned capacity 100 kwp, planned production 110,000 Kwh - production difference for revamping 50,000 Kwh; - Installation of energy efficiency device with automatic energy management system, reduction of annual consumption expected 5% - kwh 71,000; - Adoption of SGE "Energy Management System "according to ISO 50001.

ACTION 2 | CERTIFICATIONS

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Activation of a supply chain and business organisation sustainability certification route.	Participation in a specific training course on supply chain sustainability, to understand and select the path to take.	Start of the pathway to Equalitas certification.

YEAR 2023

GOAL	KPI
Obtaining Equalitas certification.	The company has completed nearly all the necessary paperwork to obtain certification as of 31/12/2022 and is preparing for the confirmed audit on 06 and 07 February 2023.

ACTION 3 | SUSTAINABILITY TEAM

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Corporate Sustainability Group established.	A contact person in each area has been identified.	Team consisting of 4 people in the organisation chart.

YEAR 2023

GOAL	KPI
Introduction of a sustainability technician in the company.	Drawing up the specific job description and activating the search for the figure.
Ongoing training on sustainability.	At least 40 hours of training for the entire Pizzolato team.
Alignment and annual updating of the entire company on sustainability.	At least one sustainability focus in each plenary meeting.

B.

ACTION 4 REDUCING WASTE AND CONSUMPTION		
YEAR 2022		
GOAL	ACTIVITIES CARRIED OUT	RESULTS
Become a Plastic Free company.	<ul style="list-style-type: none"> - Search for a partner to eliminate single-use plastic; - Reduction of the thickness of the stretch film wrapping the pallet; - Introduction of the water bottle as a welcome kit. 	<ul style="list-style-type: none"> - Replacement of single-use plastic with biodegradable materials; - 26% reduction in plastics; - Another 9 flasks for new employees.
Avoiding food waste in the canteen	Personalised portions	Zero waste. The little organic waste produced is converted into compost for the agricultural companies.
Bottle recovery 'M-use' line	<ul style="list-style-type: none"> - Recovery of discarded bottles from the 'M-use' line - Search for a partner to cut production waste from 'M-Use' bottles and convert it into candles and other design objects. 	Total candles made: 714
YEAR 2023		
GOAL	KPI	
Raise employees' awareness of waste separation for continuous improvement.	Creation of collection islands of more immediate visibility.	
Introduction of a system for measuring the Carbon and Water Footprint.	Data processing to assess CO2 abatement and water consumption.	





PURPOSE C: the creation of a working environment that guarantees the health and safety of people and is a place aimed at enhancing and developing the potential of employees, also by acting through training, welfare and work-life balance; the pursuit of work well-being, also through the implementation of concrete programmes relating to psycho-physical well-being and work-life balance, in order to ensure a workforce characterised by dynamism, enthusiasm, creativity and a strong sense of belonging.

GOOD PRACTICES TOWARDS PEOPLE

ACTION 1 | COMPANY WELL BEING

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
<ul style="list-style-type: none"> - Improving the business climate. - The company continued to develop the 'Let's listen to each other' project, a path aimed at achieving corporate welfare. - A certified Chief Happiness Officer, a figure specialised in agile HR, psychological safety, diversity and inclusion, was involved in the implementation of this project. 	<p>the annual test was carried out (Gallup Q12), an anonymous questionnaire to measure staff consensus, combined with open-ended questions to capture suggestions, criticism and anything else employees wished to express freely.</p>	<p>Increase in score from 3.18 to 3.40 on a scale of 1 to 5 of the level of involvement and maintenance of the level of satisfaction.</p>
<p>Internal reorganisation for a clearer and more precise organisational chart.</p>	<p>All the professional figures present in the company were mapped and the most appropriate role was identified for each.</p>	<p>Specific tasks were assigned and placed in the correct area.</p>
<p>Making certain areas more efficient and alleviating workloads.</p>	<p>Some missing roles identified.</p>	<p>Induction of new and specialised professionals.</p>
	<p>Reduction of overtime.</p>	<p>Overtime work is only permissible in the event of proven technical/productive needs and/or deadlines that cannot be extended, subject to authorisation by one's supervisor.</p>
	<p>Reduced office hours on Fridays.</p>	<p>Early finish at 2 p.m.</p>

Making communication more fluid and precise.	The implementation of the company notice board with an advice/suggestion box (covered by anonymity) and WhatsApp group for HR-related communication.	Increased engagement.
Sharing corporate values.	Increased opportunities to meet with co-workers.	Three plenary meetings, one company outing, weekly/ bi-weekly meetings per sector.
Conventions and discounts in shops and for local services.	Card conventions Confindustria Veneto Est.	Purchases and access to certain services (including health services) at subsidised prices.
Activate the company canteen service.	Express canteen service by a professional cook. This service is available from Monday to Friday from 12 noon to 2 p.m. at a cost of €2.50. The raw materials used are all organic.	80% of the employees use the service on a daily basis.

YEAR 2023

GOAL	KPI
New Code of Ethics and Regulations	Drafting and sharing the new code.
Adoption of a holiday scheduling plan by sector.	100% involvement of employees in the choice of their holiday plan.
Maintaining shared corporate values.	Plenary meetings, sharing and sectoral meetings on a weekly/bi-weekly basis are also planned for 2023.

Indice di coinvolgimento aziendale

Media totale azienda (calcolata su tutte le risposte a tutte le domande)

3,62
3,63

La media di soddisfazione dei dipendenti è 3,62. Questo numero indica il suo personale livello di soddisfazione (affermazione 0).

3,40
3,18

L'indice di coinvolgimento tiene conto di tutte le aree di indagine. Questo indice, monitorato anno su anno, aiuta a valutare se gli interventi attuati hanno portato giovamento ai dipendenti.

Indice di coinvolgimento aziendale

Media totale per fascia di coinvolgimento

18%
15%

6
5

Dipendenti con un valore medio tra il 4 e il 5 (media Italia 2018: 5%) - engaged

62%
41%

21
13

Dipendenti con un valore medio tra il 3 e il 3,99 (media Italia 2018: 65%) - not engaged

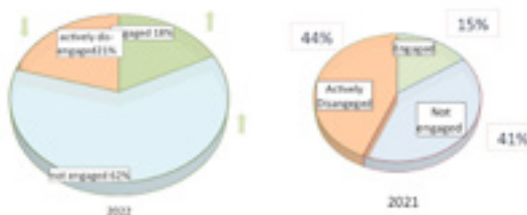
20%
44%

7
14

Dipendenti con un valore medio tra l'1 e il 2,99 (media Italia 2018: 30%) - actively disengaged

ENGAGEMENT

LIVELLO DI COINVOLGIMENTO DELLE PERSONE





ACTION 2 | EMPLOYEE INCENTIVES

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Year-end bonus 2022 awarded to all employees.	Allocation of a bonus to all employees in proportion to the annual time spent with the company and not by homogeneous categories.	Total company bonus €19,100.00.

YEAR 2023

GOAL	KPI
Activation of a welfare plan for all employees.	Identification of the supplier and activation of a customised portal.

ACTION 3 | STAFF TRAINING

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Development of employee training.	Carried out training mainly in safety, sustainability and Equalitas certification.	<ul style="list-style-type: none"> - Total hours of training carried out: 355 - Personnel involved: 23 collaborators

YEAR 2023

GOAL	KPI
Increasing employees' competences (both hard and soft skills).	Customised training. An amount of €500.00 was made available for each employee in addition to a budget of €5,000.00 for group training.
Increased performance.	Study, communication and monitoring of each person and team objectives.

D.

PURPOSE D: the sustainability of its production chain, maintaining high standards of quality and excellent service, searching for innovative solutions, also contributing to the debate and the transition of the wine sector towards sustainable production from a social and environmental as well as an economic point of view, also through the containment of consumption, negative environmental and social impacts and waste with a view to the circular economy of resources.

GOOD PRACTICES TOWARDS THE PRODUCT AND THE SUPPLY CHAIN

ACTION 1 | PRODUCT PACKAGING

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
<ul style="list-style-type: none"> - Choice of packaging with reduced environmental impact; - Reuse of waste materials. 	<ul style="list-style-type: none"> - During the year, the company opted for the supply of cork stoppers with declared CO2 offsetting; - 'Cycle4Green' project to recover silicone paper liners from the bottling area. 	<ul style="list-style-type: none"> - The company offset a CO2 level of 1631.3 tonnes. - The company recovered 5.4 tonnes of siliconised paper with an estimated 10.3 tonnes of CO2 avoided to the environment.

YEAR 2023

GOAL	KPI
Continued choice of packaging with reduced environmental impact.	<ul style="list-style-type: none"> - Reduction of bottle weight by at least 15%; - Reduction in board thickness of at least 40 per cent.
Improvement of the Cycle4Green project.	Choosing a closer territorial partner for the recovery of siliconised paper liners.
Awareness-raising among employees to encourage the reduction of production waste.	Display of posters with data on the trend of production waste including glass and capsules.





E.

PURPOSE E: the development of activities and events, especially training and cultural ones, also in cooperation with third parties including those belonging to the world of training and education, aimed at integrating and disseminating best practices in terms of sustainability.

GOOD PRACTICES IN A SOCIAL CONTEXT

ACTION 1 | THE RELATIONSHIP WITH SCHOOLS

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Setting up training company internships to provide experience for young people.	The company set up curricular and extra-curricular internships while maintaining strong relations with local schools.	Seven student trainees in collaboration with the Cerletti Institute of Conegliano, the G. Marconi Institute of Conegliano, the Veneto Agrifood ITS Foundation, Veneto Lavoro, UniS&F, the University of Padua, the University of Udine and Cà Foscari University of Venice.
Activation of a company internship in support of the sustainability team.	Search for the figure.	An intern totally dedicated to sustainability issues was brought into the company, also in view of the Equalitas certification.
Activation of 'Cantina Porte Aperte' in cooperation with schools to encourage visits and tours of the winery.	The company organised five company tours dedicated to the integration of the school curriculum.	Total of 172 visiting students (Morigia Perdisa Ravenna students; Massimo Alberini students; Instituto Nacional De Investigación Agropecuaria Uruguay; Dutch Technical Institute; Cà Foscari University).
Supporting good practice youth responsibility events.	Support for the 'Education Next' project promoted by Confindustria VenetoEst to bring the culture of sustainability and circular economy to high schools.	Two virtual meetings with the 4th grade Accounting classes of the Alberti Institute of Abano Terme (PD) for the presentation of five student projects related to the creation of an innovative product/wine with sustainable packaging.

<p>Achieve the annual Group Sustainability targets to continue the path of sharing good responsibility practices</p>	<p>Membership of the group and participation in meetings of the Confindustria VenetoEst sustainability group for discussions on sustainability issues and their integration into production and trade policies. The group is divided into discussion subgroups that organise visits to the respective sites to show the facilities and illustrate the actions carried out and sustainable good practices. The group as a whole is meant to be a way of exchanging ideas and experiences, and possibly forming interpersonal and inter-company links.</p>	<p>Four visits to companies in the subgroup where Pizzolato was proposed.</p> <p>A winery event 'Dinner under the Stars' to host the end of the annual project.</p>
<p>Sharing and supporting youth responsibility events and good practices.</p>	<p>Support for the 'Education Next' project promoted by Assindustria Venetocentro to bring the culture of sustainability and circular economy to high schools. During Sustainability Week, which took place from 16th to 20th May 2022, the students presented their projects that were the result of months of work, learning and awareness-raising.</p>	<p>Two virtual meetings with the 4th grade Accounting classes of the Alberti Institute of Abano Terme (PD) for the presentation of student projects related to the creation of an innovative product/wine with sustainable packaging.</p>

YEAR 2023

GOAL	KPI
<p>Continued collaboration with schools and institutes in the area.</p>	<p>Implement guided tours by institutes by at least 10%.</p>
<p>Maintaining shared corporate values.</p>	<p>Plenary meetings, sharing and sectoral meetings on a weekly/bi-weekly basis are also planned for 2023.</p>



ACTION 2 | EVENTS AND COLLABORATIONS

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Meeting after two years of pandemic with foreign customers and sharing company values .	Organisation of the Pizzolato 'Get Together' event.	Thirty-six customers from fourteen different foreign countries attended an event where the focus was on conviviality, sharing and the desire to consolidate business relationships.
Achievement of the Sustainability Group's annual targets to continue the path of sharing good responsibility practices.	Membership of the Confindustria VenetoEst sustainability group and participation in prearranged meetings.	- Four visits to group companies; - A winery event 'Dinner under the Stars' to host the end of the annual project.

YEAR 2023

GOAL	KPI
Dissemination of our experience in organic farming and good business practices that can be a source of change for others.	Participation as a speaker in at least one event related to sustainability issues.
Awareness by domestic and foreign customers of the level of involvement in sustainability issues.	Creation and sending of an engagement questionnaire.
Active participation in the Treviso Sustainability Week of Confindustria Veneto Est.	Ensure the daily presence of at least one staff member during events and discussions.
Organisation of 'The Sustainability Month' in the winery.	Organisation of events and appointments addressing environmental, social and territorial sustainability issues, culminating in the publication of the Sustainability Report 2022.

ACTION 3 EVENTS AND COLLABORATIONS		
YEAR 2022		
GOAL	ACTIVITIES CARRIED OUT	RESULTS
Development of a new web portal to improve communication of the Pizzolato philosophy.	The year 2022 saw the marketing and communications department engaged in the creation of a new website: www.lacantinapizzolato.com .	New website visitable and online from 07 November 2022.
YEAR 2023		
GOAL	KPI	
Implementation of website visits and sales.	5% increase.	



F.

PURPOSE F: to collaborate with and support non-profit organisations, foundations and the like, whose purpose is aligned and synergic with that of the company, in order to contribute to their development and broaden the positive impact of their work, with a particular focus on activities carried out in the area in which the company operates. The individual goals can only be defined as achieved if they are viewed as a whole, in search of a balance that will ensure that the company's internal wellbeing and that of the context in which it operates last in the long term.

GOOD PRACTICES TOWARDS THE TERRITORY

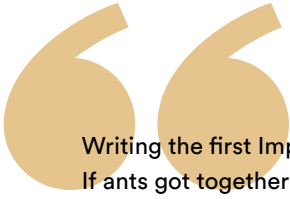
ACTION 1 | ASSOCIATION AND TERRITORY

YEAR 2022

GOAL	ACTIVITIES CARRIED OUT	RESULTS
Support for associations against violence against women.	Collaboration and support for the 'VIVA VITTORIA' Association to strongly say no to violence against women.	Contribution paid to the association of € 1,000.00.
Continued cooperation with and support for associations aimed at supporting children and young people.	<ul style="list-style-type: none"> - Collaboration with Maria Letizia Verga Committee, an association dedicated to improving the quality of life of children and young people suffering from haemato-oncological diseases. - Support for SOS VILLAGGI DEI BAMBINI ITALIA - at chef Cracco's restaurant. 	<ul style="list-style-type: none"> - Panettoni order totalling € 1,200.00 - The bio&vegan wines of La Cantina Pizzolato SRL were paired with the solidarity dinner.
Support for sports activities in our municipality of Villorba.	<ul style="list-style-type: none"> - Sponsorship of Villorba Calcio. Association involving more than 300 young athletes; - Sponsorship of Rugby Villorba. 	<ul style="list-style-type: none"> - The company sponsored the football club for a total of €40,000. - The company donated wine with a total annual value of € 2,488.30.

YEAR 2023

GOAL	KPI
Maintaining the relationship with Maria Letizia Verga Association.	Donation to the association during the Christmas period.
Sharing values with associations of which the company is a sponsor.	Definition of a project to implement the collaboration with Villorba Calcio.
Support for cultural activities.	Sponsorship and support of at least one cultural activity.



Writing the first Impact Report was a valuable experience to reflect on human relationships.

If ants got together they would move an elephant, says an old proverb.

We believe that this is precisely the purpose of this tool, to get as many ants as possible to agree, to convince as many heads as possible, to find as many hands as possible that share the noble values of responsible living, enacting a profound and convinced daily change.

How long will it take? As long as it takes, and perhaps it will not be enough; what we have learnt is that it is not a forward-looking project but an inevitable and unstoppable evolution process. In our vineyard, we have a phrase: Nature is never in a hurry, yet everything comes together. We are confident that nature will continue to exist. It is perhaps humanity that now has to run if it is to continue to be part of it. Like little ants, each of us can play our part.

Sabrina Rodelli, director with responsibility for sustainability.





BCORP IMPACT ASSESSMENT AS AT 31/12/2022

LA CANTINA PIZZOLATO SRL

Fiscal Year End Date 31 Dec 2022



Company



Minimum score B Corp



The company is committed to working on the most deficient sections in order to obtain the score necessary to achieve B-Corp certification.

GOVERNANCE

Details how the company can improve policies and practices relevant to its mission, ethics, accountability and transparency.

Questions
Answers

21/25

Score
general

15.8



WORKERS

Details how the company can contribute to the financial, physical, professional and social well-being of its workers

44/47

24.2



COMMUNITY

Details how the company can contribute to the economic and social well-being of the communities in which it operates.

35/35

15.6



ENVIRONMENT

Details how the company can improve its environmental management in general.

58/66

17.1



CUSTOMERS

Details how the company can improve the value it creates for its customers and direct consumers of its products and services.

8/8

4.3





**Nature is never in a hurry,
yet everything comes together**

“
Nature is never in a hurry,
yet everything comes together



lacantinapizzolato.com