



TERRE DE
LA CUSTODIA®
AZIENDA AGRARIA

The sustainability of Terre de la Custodia



VIVA LA SOSTENIBILITÀ
NELLA VITIVINICOLTURA
IN ITALIA

VIVA LA SOSTENIBILITÀ DEL VINO

TERRITORIO ARIA VIGNETO ACQUA

MINISTERO DELL'AMBIENTE
E DELLA SICUREZZA ENERGETICA

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TDC's sustainability is part of the Farchioni1780 Integrated Sustainability Project

- ❑ FARCHIONI draws up its sustainability report certified from 2020
- ❑ The sustainability report was drawn up in accordance with international standards and the UN 2030 agenda
- ❑ FARCHIONI, the first oil company to have a certified sustainability report
- ❑ FARCHIONI, the first company to have a sustainability balance integrated into all its agricultural production and related production processes
- ❑ In 2021 we decreased total greenhouse gas emissions by -6.4% compared to the previous year, from 5,314 tco2eq for the year 2020 to 4,975 tco2eq for the year 2021
- ❑ For further information, please consult the following Web address: www.Farchioni1780.Com



SUSTAINABLE DEVELOPMENT GOALS





The VIVA certification allows you to concretize and account for the topics focused by **Agenda 2030**.

With particular regard to:



Our objective

Terre De La Custodia with the VIVA certification, aims to carry out a diagnosis *of its sustainability* performance with an **all-round approach that includes all the pillars of sustainability divided into 2 levels:**



Organization:

Evaluating the overall environmental performance of the company **Terre de la Custodia**



Product:

Analyzing the life cycle of **6 products**

...A conscious choice for the community...

- Reduction of environmental impacts
- Competitiveness in the national and international market
- Reduction of production costs and waste of resources
- Reliability and transparency
- Awareness and involvement

...In a context where the concept of sustainability is already well established



Our certified wines

Product and organisation certificates



*Montefalco
DOC Rosso*



*Montefalco
Sagrantino
DOCG*



*Colli Martani
DOC
Grechetto*



*Umbria PGI
Rosato*



*Quality
sparkling
wine*



*Montefalco
Sagrantino
DOCG
Passito*

Organization certificates



*Vocante
and
Desiata*

Web label and landing page for certified wines

Label of a certified product

TERRE DE LA CVSTODIA
 AZIENDA AGRARIA
GRECHETTO COLLI MARTANI
 Denominazione di Origine Controllata
2022
 Da uve macerate a freddo nasce un Grechetto dai profumi di pesca, dai sentori di fiori e agrumi, dal colore giallo intenso e dalla spiccata mineralità e freschezza.


VIVA LA SOSTENIBILITÀ DEL VINO
 MEMBRO DELL'AMBIENTE E DELLA SICUREZZA ENERGETICA


SCOPRI DI PIÙ  **Imbottigliato all'origine da:**
Società Agricola Terre de la Custodia Azienda Agraria s.a.
 Loc. Palombara Gualdo Cattaneo (PG) - Italia
 terredelacustodia.com

PRODOTTO IN ITALIA 


CONTIENE SOLFITI - CONTAINS SULPHITES
 TAPPO - FORSI - ORGANICO / CAPSULA - ALLUMINIO / BOTTIGLIA - GL71 - VETRO
 RACCOLTA DIFFERENZIATA Verifica le disposizioni del tuo Comune

75cl e
 12,5%vol 

Webpage




Scopri il nostro impegno per l'ambiente



VIVA LA SOSTENIBILITÀ DEL VINO
 MEMBRO DELL'AMBIENTE E DELLA SICUREZZA ENERGETICA

Grechetto Colli Martani
 Denominazione di Origine Controllata

Alcolici	13% vol
Uvaggio	Grechetto
Zona produzione	Torrececona di Todi
Ferri. alcolica	In acciaio, con lieviti selezionati
Ferri. malolattica	In acciaio
Affinamento	In acciaio e bottiglia
Vinificazione	Le uve, raccolte manualmente nelle prime ore del mattino, vengono raffreddate al loro arrivo in cantina. Dopo una decantazione statica di 24 ore, le uve sono poste per 12 giorni in silos d'acciaio dove lieviti selezionati danno il via alla fermentazione alcolica. Ad essa segue un periodo di affinamento, sempre in acciaio.


Note di degustazione
 Colore: Giallo paglierino.
 Profumo: Aromatico di agrumi e fiori, con note di frutta secca.
 Gusto: Fresco e bilanciato, con note di frutta secca e agrumi.
 Temperatura di servizio: 10°C

SCHEDA TECNICA **La Spada** 



Entra nel mondo Parchiani
 Iscriviti al newsletter del gruppo
 Invia il tuo nome e cognome
 e riceverai le migliori offerte e
 informazioni sui prossimi eventi e
 promozioni.

Terredelacustodia.com
 COOKIES
 LEGAL & PRIVACY
 CHIAMI
 LA CUSTODIA
 SPANISH


TERRE DE LA CVSTODIA
 AZIENDA AGRARIA

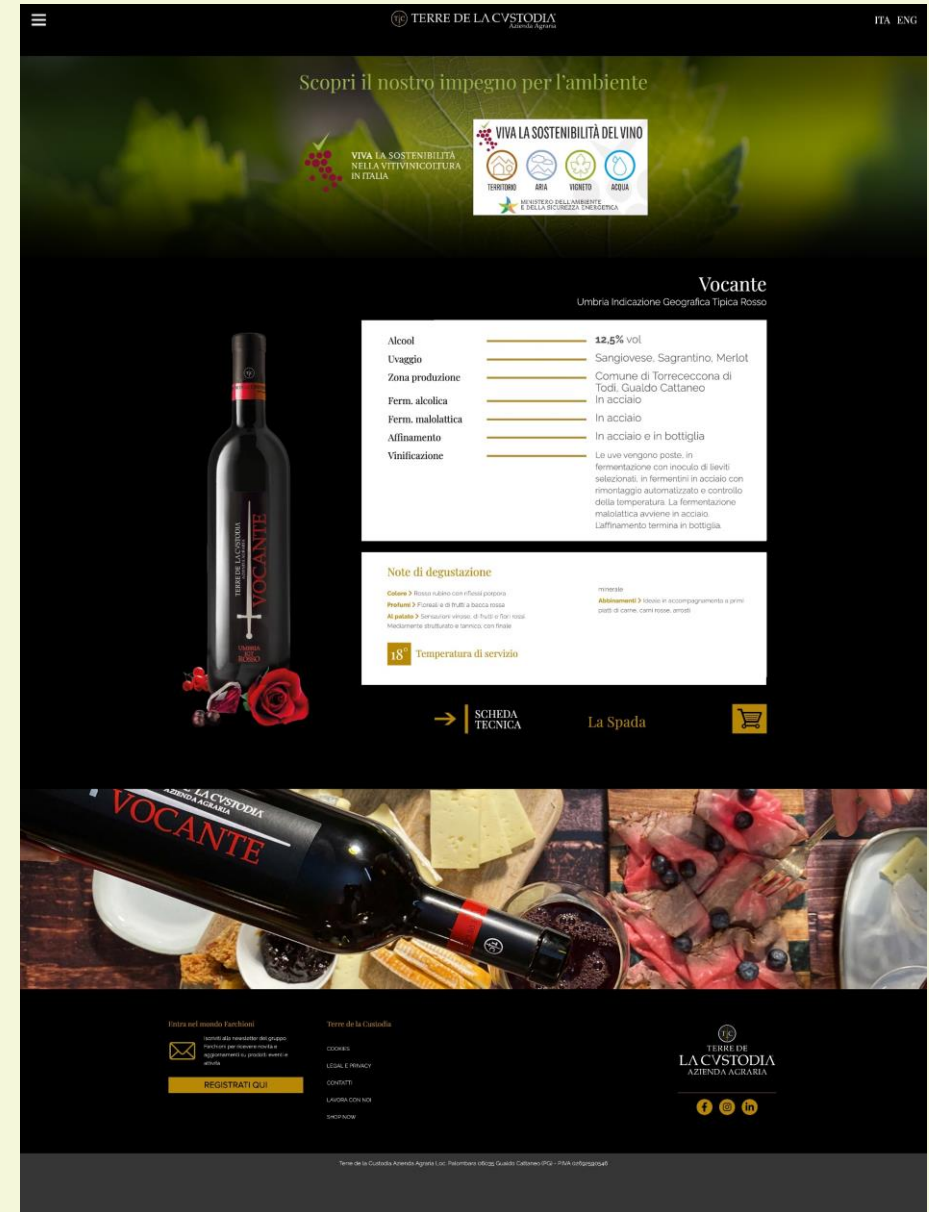
Terre de la Custodia Azienda Agraria Loc. Palombara Gualdo Cattaneo (PG) - Italia

Label and web landing page for wine organization

Label for the wines IGT



Webpage



Our results compared to other VIVA certified companies

ARIA

❖ *Media*kg **CO2/Bott. 0,75 certified wines** (ARIA)



Wines/wineries VIVA

1,41 Kg CO2/Bott. 0,75

Terre de la Custodia

1,46 Kg CO2/Bott. 0,75

❖ *Average* **kg CO2/Bott. 0,75 certified RED wines** (ARIA)



1,53 Kg CO2/Bott. 0,75

1,43 Kg CO2/Bott. 0,75

❖ *Average* **kg CO2/Bott. 0,75 certified WHITE wines** (AIR)



1,13 Kg CO2/Bott. 0,75

1,68 Kg CO2/Bott. 0,75

❖ *Average* **kg CO2/Bott. 0,75 certified SPMA wines** (ARIA)



1,55 Kg CO2/Bott. 0,75

1,50 Kg CO2/Bott. 0,75

❖ *Media*T **CO2/year Certified Company** (ARIA)




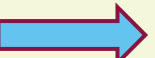
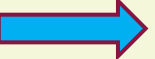

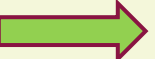


5140,62T CO2/Year

3340,87T CO2/Year

Our results compared to other VIVA certified companies

ACQUAeVIG NETO

		Wines/wineries VIVA	Terre de la Custodia
❖ <i>Media/bott. 0,75 certified wines (Water)</i>		58 L/bott. 0,75	27 L/bott. 0,75
❖ <i>Medium L/bott. 0,75certified RED wines (Water)</i>		60 L/bott. 0,75	28,33 L/bott. 0,75
❖ <i>Medium L/bott. 0,75white wines certified (Water)</i>		52,88 L/bott. 0,75	25 L/bott. 0,75
❖ <i>Medium L/bott. 0,75SPUMANIcertificati (Water)</i>		62,57 L/bott. 0,75	25 L/bott. 0,75
❖ <i>Medium 3-eq/year Certified company (Water)</i>		62.370,67m3 eq-H2O/Year	36.500,00m3 eq-H2O/Year
❖ Average score Certified vineyard		0,30 Class B	0,27→Classe A
❖ Average score Certified vineyard		0,35 Class B	0,24→Classe A

Pleasures to share



Terre de la Custodia, in the heart of Umbria and the denomination of origin «Montefalco».

Totally immersed in the green of the territory of Sagrantino, **it consists of about** 175 hectares of vineyards consisting of native vines such as Sagrantino and Grechetto, but also of more classic varieties such as Sangiovese and Merlot.

It was the Franciscan friars who planted the first vines of Sagrantino and Grechetto, handed down years of the secrets of the wine art

Even today we keep these secrets to create wines with a precious and ancient taste.

For centuries we have valued a unique territory.. Umbria



Umbria:

center of flavors, good food and good drinking.... our family knows it and for this protects and passes down an agri-food tradition in every gesture...

Our grapes are exclusively Umbrian

Our red berried grape varieties

- *Sagrantino,*
- *Sangiovese,*
- *Merlot,*
- *Montepulciano*

Used for the Montefalco Rosso riserva, Montefalco Sagrantino DOCG and Colli Martani DOC (Montefalco, Gualdo Cattaneo and Todi)



In the cellar we proceed to the realization of the entire vinification process up to bottling, thanks to a structuring of the working areas characterized by high quality plants and a management and control of the entire processing process.

Our white grape varieties

- *Grechetto,*
- *Chardonnay,*
- *Trebbiano Toscano,*
- *Trebbiano Spoletino*

Used for Montefalco Bianco, Montefalco Grechetto, Colli Martani DOC; (Montefalco, Gualdo Cattaneo and Todi)

Definition of sustainable viticulture

The International Organisation of Vine and Wine (OIV) resolution CST 1/2004 defines Sustainable Viticulture as follows:

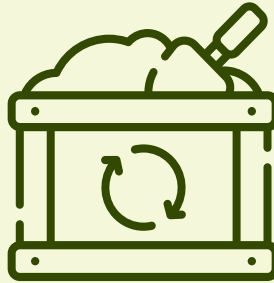
"A global approach commensurate with the systems of production and processing of grapes, combining the economic longevity of the structures and territories, the production of quality products, the taking into account of the needs of a viticulture of precision, the risks related to the environment, product safety, consumers' health and the enhancement of heritage, historical, cultural, ecological and landscape aspects."



Wine growing and sustainability

Sustainable viticulture respects the environment:

- Demonstrate the **positive** role of the wine sector for the environment and ecosystems,
- **Preserving the sustainability of the vineyard as an** entity or production unit,
- Consider the environmental impact as a whole, assessing all possible effects on the environment,
- Ensure **efficient** and limited use of natural resources
- Contribute to the promotion of **sustainable** production by suppliers and **sustainable** consumption by consumers.



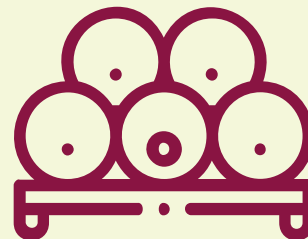
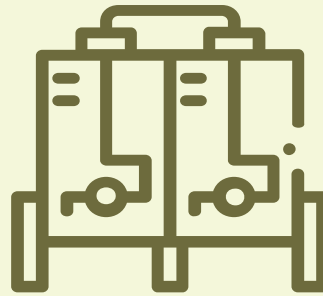
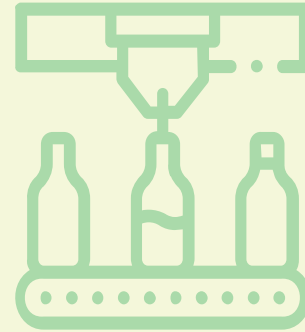
Minimisation of erosion risk, of loss of biodiversity and nutrients in the soil

- Sustainable control of weeds
- Use of **low impact herbicides**
- Implementation of a **sustainable** fertilisation plan **and rational use** of pesticides
- Use **forecasting** models of monitoring and field observations
- **Awareness** of threatened and protected species in their area

Wine growing and sustainability

Inputs management

- Know your **energy** consumption and **water** (total quantity, quantity per production unit, type of energy source) and the main consumption sites.
- **Input for the winery** (wine products, packaging material, etc.).
- Detailed definition of «process **protocols**»
- Periodically conduct a **general** review of process protocols and cellar notebooks to identify operational methods that minimize water and/or energy consumption and/or the use of processing aids, additives and nutrients.



Outputs Management

- Total waste, **including** waste **water**,
- % recycled waste and recycled waste water,
- **exploited by-products:**
 - quantity,
 - value

Quantification of Greenhouse Gas (GHG) emissions and of the total equivalent CO2 emissions per unit produced (tco2eq).

Wine growing and sustainability

Sustainable viticulture is sensitive to social and cultural aspects

Organisations should assess the impact of their activities on the socio-economic context and consider participating in the socio-economic development of the territory



Promote **quality** working conditions, which allow the preservation of mental and physical health of employees and safety in the workplace

Safety and health at work

The wine products "business card" of a region.

They spread its cultural and geographical specificities.

The wine sector has a close link with its territory, its history and its traditions



Human development and training

Value-sharing

Communication to consumers of moderate and responsible consumption practices



Certification of the sustainability of the wine sector



In 2020, Article 224b of Law 77 of 18 July states:

Departmental Decree No. 288989 of 23 June 2021



Departmental Decree No. 124900 of 16/03/2022

Approval of the specification of the certification system for the sustainability of the wine sector

'In order to improve the sustainability of the various stages of the production process in the wine sector, a system **of certification of the sustainability of the wine sector shall be established, as the set of production rules and good practices defined with a specific production specification.** ‹‹

‹‹In order to ensure the implementation of the provisions of Article 224-ter of Law 77 of 18 July 2020 in the specific wine sector, the Wine **Sustainability Committee, hereinafter CoSVi, is hereby established.**››

CoSVi also includes **a component of existing national certification systems, including VIVA**



For the 2022 annuity, this certification system is identified within the SQNPI certification

*Existing national certification systems, including VIVA, **have contributed to the work of harmonising the specification, and therefore they are considered systems of certifications conforming to the disciplinary and authorized to the use of the relative distinctive sign***



In June 2022 , Terre De La Custodia *voluntarily signed an agreement with the Ministry of Environment and Energy Security to the VIVA-Sustainability in Viticulture project in Italy.*

Project realized with the scientific collaboration of the Reasch Cenetr i Ricerca OPERA of the Catholic University of the Sacred Heart and the **research** center Agroinnova.

Progetto VIVA

In accordance with Departmental Decree No.
124900 of 16/03/2022

In 2017, the Minister of Ecological Transition and the **Minister of Agricultural Food and Forestry Policies** (MIPAAF), signed an interministerial decree to launch a work programme aimed at harmonising and integrating two sustainability systems:

VIVA and the National Integrated Production Quality System (SQNPI)



A sustainable management standard for the *measurable and accredited* wine sector



Program VIVA

VIVA measures the sustainability performance of companies and products through the calculation of 4 indicators, namely:

AIR, WATER, VINEYARD and TERRITORY.

For the analysis of each indicator, **technical** specifications and calculation **software** have been developed to ensure the standardization of the process and the comparison of impacts over time.

VIVA has signed a letter of intent with **Foreign Trade Association** (FTA) for the promotion of VIVA certification in the context of the Sustainable Wine Program in Northern Europe in which the main distribution chains and monopolies of Northern Europe collaborate

Membership of the VIVA Programme is recognised as a rewarding criterion by the following monopolies:

ALKO - Finnish monopoly

VINMONOPOLET - Norwegian monopoly

SYSTEMBOLAGET- Swedish monopoly.



ARIA

Carbon Footprint, (compliant with ISO 14067:2018 Product and 14064:2018 Organization),



TERRITORY

Analysis of the link between wine and its territory



VINEYARD

Impact on soil and water reserves of agronomic management of vineyards



WATER

Water footprint, (according to ISO 14046:2014)

Operational steps

1.

Definition of a significant reference period for data collection: 2021

2.

Sampling of Vineyards



- We have selected the only vineyards whose grapes contribute to the production of the product **under analysis**



- **All** the vineyards of Terre de la Custodia have been analysed

3.

Finding structural data of our seal such as soil analysis, meteorological data etc... useful for the calculation of indicators

4.

Data collection for each of the 4 indicators

- ✓ Correct time coverage
- ✓ Correct geographical coverage
- ✓ Accuracy and completeness of data

5.

Data entry in the appropriate web application and calculation of indicators
(<https://viticolturasostenibile.org/>)

6.

Compilation of the External Communication Study Report for the 4 indicators

7.

Results and data validated by an independent third party and label release

Labels VIVA

VIVA labels are synonymous with absolute transparency between the producer and the consumer, ensuring clear, complete, uniform and transparent communication of the results of the analyses certified by a third party.

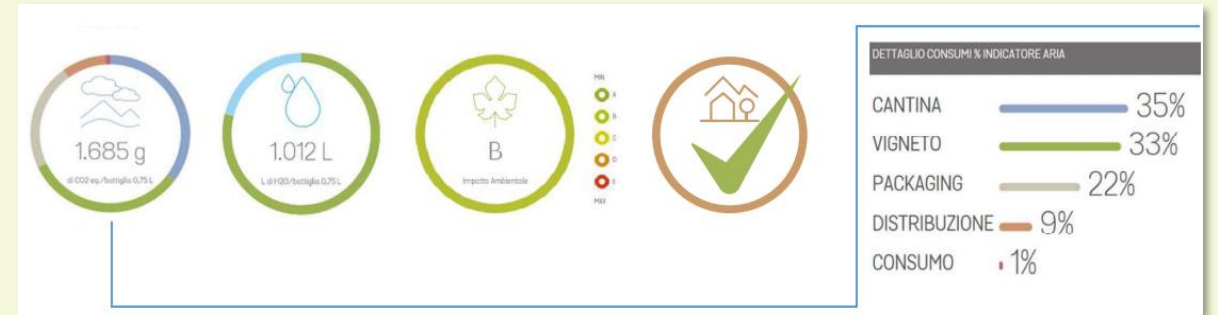


Product Label

In all cases a QR CODE is combined, through which the consumer has the opportunity to view our results for the 4 indicators VIVA



Label of Organization



International market label



VIVA LA SOSTENIBILITÀ
 NELLA VITIVINICOLTURA
 IN ITALIA



VIVA logo, affixed in every product (even if not certified)

Analysis of Indicators: Vineyard



The vineyard indicator takes into account the agronomic management practices of vineyards, and in particular assesses the use of agropharmaceuticals and their consequences on water bodies and soil.

- The environmental risk arising from **the use of agropharmaceuticals** based on chemical properties and ecotoxicological limits;
- The use of **organic and mineral** fertilizers, evaluating the potentially harmful effects such as excess nutrients in the soil and contamination of water bodies.
- Problems related to **soil compaction** resulting from cultivation operations.
- The evolution of organic matter** in soil as a result of related management practices;
- Soil losses caused by **erosion in relation** to agronomic management practices and the use of agricultural machinery;
- The influence of agronomic management practices on **biodiversity**.



Analysis of indicators: **Water**



The water footprint expresses the total volume of freshwater consumed and can be referred both to the company in its entirety and to a single bottle of 0,75 l. It is an indicator of the consumption of fresh water that takes into account the water consumed and polluted in the vineyard and in the cellar for the production of wine.

Measuring human impacts on the water resource:
Qualitative and quantitative impacts

Direct Water Scarcity Footprint: Quantitative impacts

It is a measure of the potential water scarcity due to the direct consumption of volumes of fresh water, surface or underground, really consumed in the field and in the cellar that does not return downstream of the production process at the same point of collection or returns at different times; $m^3 H_2O-eq/year$

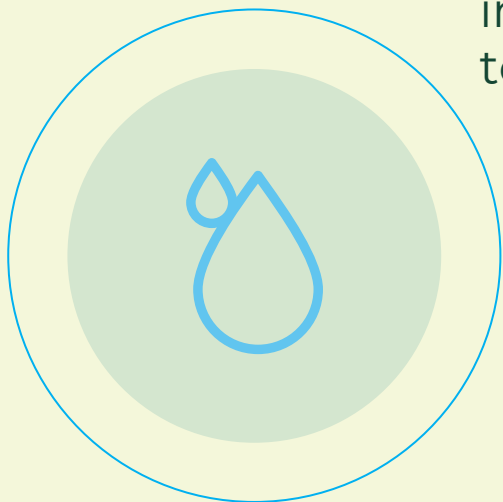
Non-Comprehensive Direct Water Degradation Footprint (Water Quality Degradation): Qualitative Impacts

It represents the volume of polluted water, quantified as the volume of «virtual» water needed to dilute pollutants so that water quality remains above defined quality standards (legal and/or ecotoxicological).



Analysis of indicators: **Water**

The peculiarity of the water indicator is to be an indicator of sustainability so-called space-temporally **explicit**



**Where is the consumption?
When does this consumption take place?**

Structural Data:

- Slope
- Distance from the body of water
- Water body width and depth
- Groundwater

Variable data:

1. Grape yield and yield in wine
2. Exercise book
3. Average treatment volume
4. Average wash volume
5. Presence of mitigation devices
6. Processing address of the wine
7. Total wine produced in the reference year

Factor of characterization:
*Multiplicative factors from **0.1** to **100**, the greater the characterization factor the greater will be the water scarcity in that particular place compared to the world average*

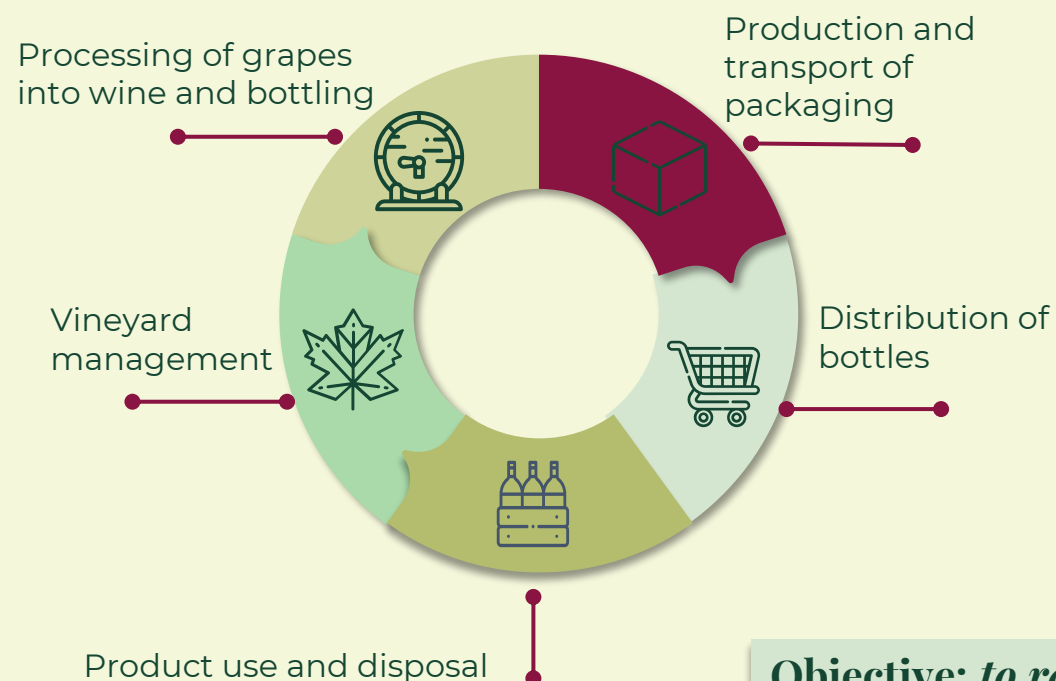
FC Winery 6,09

Analysis of Indicators: Air



The ARIA indicator expresses the impact that the production of a specific product (CFP=Carbon Footprint of a Product) and/or the set of business activities (GHGI=Greenhouse Gas Inventory) have on climate change.

Product Climate Footprint: Life Cycle Analysis Related to a 0.75 Bottle



GHGI greenhouse gas inventory

Analysis related to the company carried out through the development of an **inventory of greenhouse gas emissions** expresses the total emissions generated by business activities and allows producers to highlight the areas of intervention in order to reduce the impact on climate.

The analysis includes **the identification of direct and indirect emissions of GHG** associated with the activities of the organization and divided into six categories, consistent with the provisions of ISO 14064-1:2018

Objective: to reduce impacts over time by periodically improving

Analysis of Indicators: Territory



Territorial was created to consider, in the assessment of sustainability, the landscape, as well as social and economic aspects. In the overall panorama of Italian agriculture, the landscape drawn by the cultivation of vines in fact, has a fundamental importance.

The indicator consists of 3 sub-sections:

- **Landscape and Biodiversity:** Business activities aimed at protecting the environment, biodiversity, ecosystems, the landscape as a complex of elements, natural and not, characteristic of a given area
- **Society and Culture:** included in this section are all the requirements that identify the business activities that have an impact on society and the local community
- **Economics and Ethics:** Business Activities with Positive Community Implications





TERRE DE
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Our results VIVA Vineyard

100% of our vineyards are SQNPI certified



Data source



- Phytosanitary treatment register
- Fertilisation register
- Soil and agronomic data of vineyards
- Register of operations



Our technicians are careful to take care of the choice **of the breeding** system and pay attention to **the** vegetative density according to the type of vine and the environmental conditions

Our vineyards have achieved for each product analyzed and by organization as a whole, the A rating,
in our case with a value of **0.27** due to an **excellent result**

The classification of VIVA vineyards

Viva provides a classification of its vineyards according to **3 critical classes:**

- *Proximity to water body < 100 m*
 - *Gradient >15%*
 - *Grass cover <50%*
- The buffer strips of at least 3 meters (hedges, tree strips, etc.) protect the water bodies that are in the vicinity of our vineyards
 - Only 4 ha of vineyard is on a gradient of more than 15%
 - In all our vineyards is practiced grassing

The importance of grassing:

The grassing conducted by the company Terre de la Custodia is the result of technical choices of our agronomists, made on the basis of the environment in which we are located.

Our company has decided to implement the grassing technique without abandoning the machining operations. TDC conducts a type of spontaneous and artificial grassing.

Artificial: in autumn (October-November) seed mixtures such as **Sulla, Clover, Forage Pea, Oats, Facelia, and Veccia** are sown.

Grassing is a very useful practice because:

- **decreases erosion in** hilly soils
- It also allows to **limit compaction** in clay soils and improve soil lift, thus allowing the easy passage of agricultural vehicles even in wet soil after a rainy day.
- It improves the **development of the root system** of the vineyard and promotes **the absorption of microelements**.
- At certain times of the year, the grassy layer is chopped and used as a «mulching» medium in order to avoid **excessive** evaporation of the soil and maintain an appropriate level of soil moisture
- In excessively dry periods a **slight harrowing** of the soil is carried out in order to ventilate it, exploiting the «self-sowing» power of the vegetation that was previously there.



Before and after the harvest

Sampling of the bunches

Near the harvest time, samples are taken in the field to evaluate the ripening curves of the grapes and estimate the optimal time at which the grapes can be harvested



Disposal of stems and pruning residues

Most raspimans in the field attached to the plant as a result of mechanical harvesting.

About 1/3 of the stems instead, are **disposed of in the field** in the vineyards adjacent to the winery and become organic substance for the soil, as well as **pruning residues**, which after being chopped are subsequently left in the field as enrichment of organic substance. This creates a **closed circle and a respect the nutritional balance of the vineyard.**

Our concept of...

1

Integrated agriculture:

Agricultural system with low environmental impact that aims at a rational use of plant protection products and the use of agricultural techniques in respect of the environment, the health of the product, consumers' health and viticulture

2

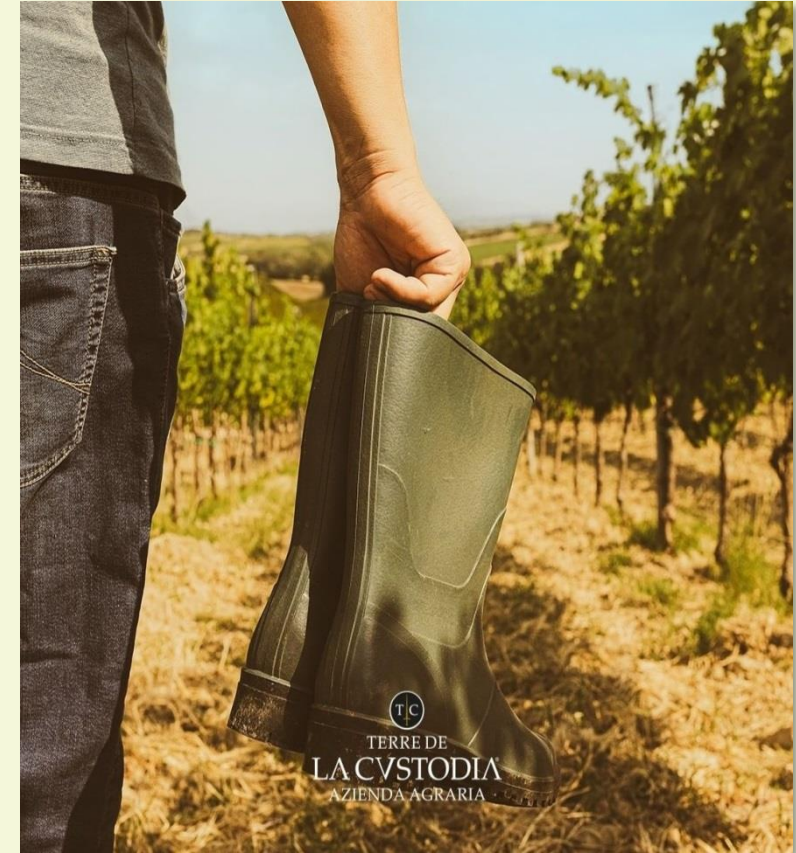
Technology in respect of tradition:

A modern viticulture with the latest agricultural vehicles equipped technologies...but with a constant look at the tradition that binds us the territory

3

Protection of Biodiversity'

The presence of grasslands consisting of various plant species promotes the function of refuge for birds and entomofauna useful for the gamic fertilization of plant species
Biological balance between plant and animal species



...of sustainable viticulture



4

Sprayers to recovery:

Use recovery machines means less dispersion of plant protection products in the environment, lower doses used and less water consumption

5

Preserving the water resource:

Irrigation in our vineyards is exclusively emergency and intended only for a small part of these. In the new vineyards thanks to 4.0 irrigation it is possible to rationalize the water resource thanks to sensors that calculate the actual quantity that the plant needs

6

Weather monitoring

Terre de la Custodia has installed 7 weather huts in order to monitor the weather in real time and intervene with field operations only in the conditions that allow it, monitoring fundamental parameters such as T, Rain (mm) and wind

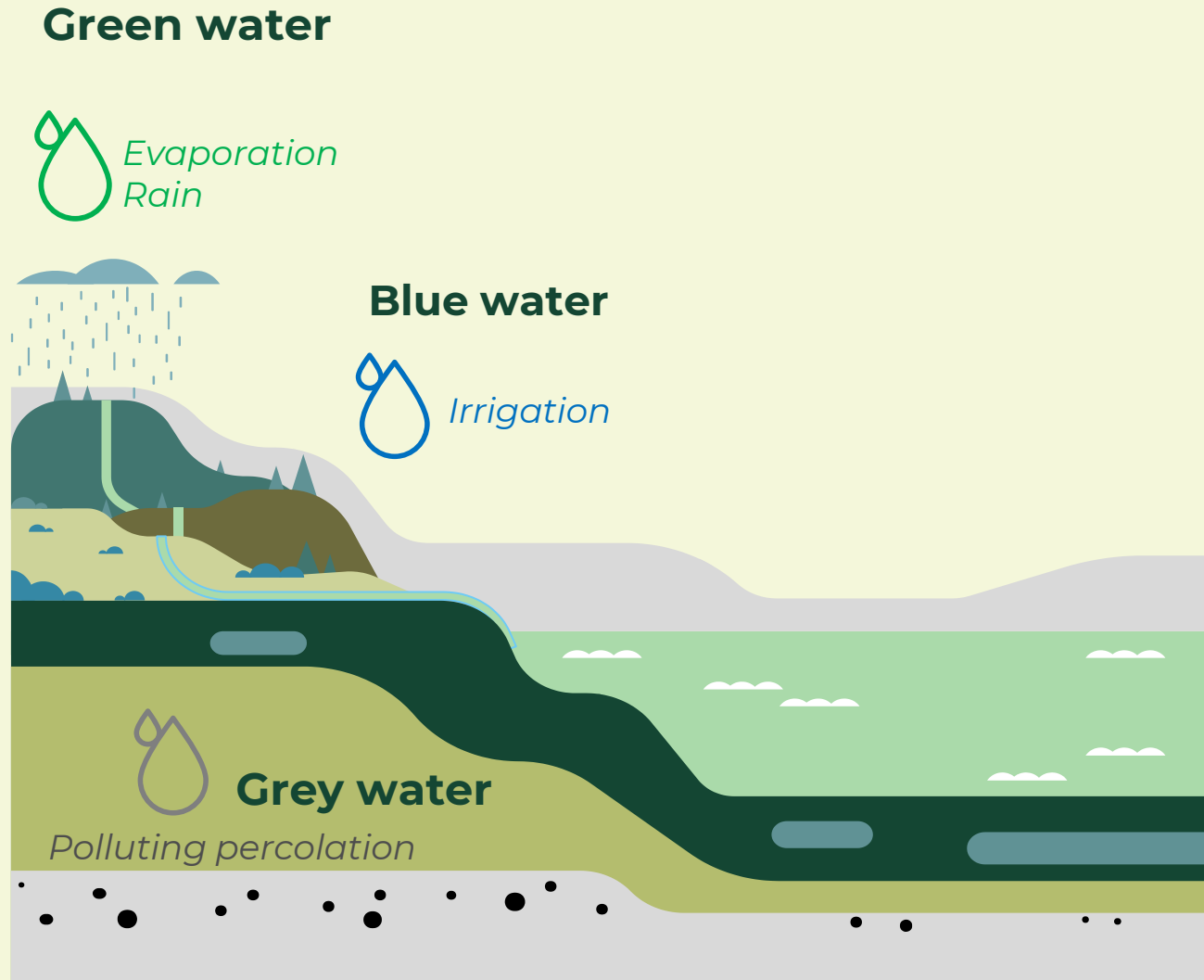


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Our results VIVA Water



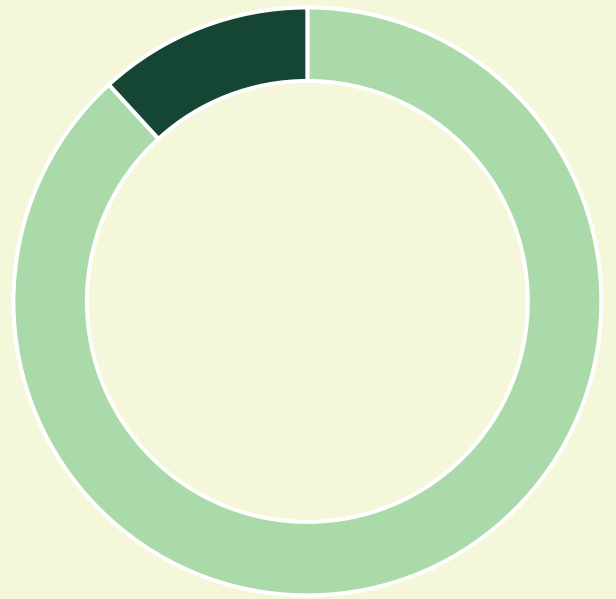
Estimated water consumption volumes



- **Blue water from vineyards (irrigation),** corresponding to the volume of surface water or groundwater taken from water bodies and used for the irrigation of vineyards, which does not return to the same source from which it was taken, or returns to it at different times;
- **Blue vineyard water (treatments),** corresponding to the volume of surface water or groundwater taken from water bodies and used to carry out phytosanitary treatments in vineyards. Includes the volume of water required for dilution or dissolution of the formulations and the volume of water used for washing of agricultural media following treatments;
- **Blue cellar water,** corresponding to the volume of surface water or aquifer taken from the water bodies and used for the activity of the winery (vinification + bottling) that does not return to the same source from which it was taken, or returns there but at different times.

Organization Water

Direct Water Scarcity Footprint



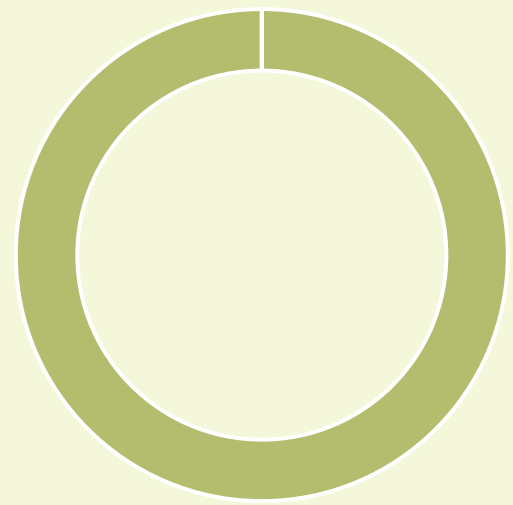
- Irrigazione ■ Trattamenti ■ Cantina
- Vineyard (Treatments) **5420,00m³** H₂O-eq/year
- Cellar **31100,00m³** H₂O-eq/year



TOTAL
36.500,00 m³
 H₂O-eq/year

Non-Comprehensive Direct Water Degradation Footprint

Vineyard 100%



Vineyard 4,43E+04 m³
H₂O/year

Product Water

Direct Water Scarcity Footprint and Non-Comprehensive Direct Water Degradation Footprint

Grechetto Colli Martani DOC

Vineyard (Irrigation) **0L H2O** -eq/bott
Vineyard (treatments) **6L H2O** -eq/bott
Cellar **19L H2O** -eq/bottle
Water quality degradation **5 L H2O**-eq/bott

Umbria Rosato PGI

Vineyard (Irrigation) **0L H2O** -eq/bott
Vineyard (treatments) **8L H2O**-eq/bott
Cellar **19L H2O** -eq/bottle,
Water quality degradation **25 L H2O**-eq/bott

Montefalco Rosso DOC

Vineyard (Irrigation) **0L H2O** -eq/bott,
Vineyard (treatments) **8L H2O** -eq/bott
Cellar **19L H2O** -eq/bottle
Water quality degradation **13 L H2O**-eq/bott



Montefalco Sagrantino DOCG

Vineyard (Irrigation) **0L H2O** -eq/bott
Vineyard (treatments) **9 L H2O**-eq/bott
Cellar **19L H2O** -eq/bottle
Water quality degradation **773 L H2O**-eq/bott

Quality sparkling wine

Vineyard (Irrigation) **0L H2O** -eq/bott
Vineyard (treatments) **5L H2O** -eq/bott
Cellar **19L H2O** -eq/bottle
Water quality degradation **5 L H2O**-eq/bott

Montefalco Sagrantino Passito DOCG

Vineyard (Irrigation) **0L H2O** -eq/bott
Vineyard (treatments) **11L H2O** -eq/bott
Cellar **19L H2O** -eq/bottle
Water quality degradation **473 L H2O**-eq/bott

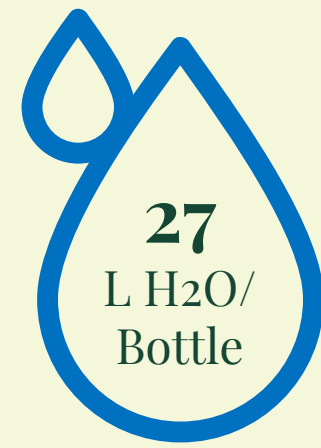
Product Water



**Colli Martani DOC
Grechetto**



Umbria PGI Rosato



Montefalco DOC Rosso



**Montefalco
Sagrantino DOCG**



Quality sparkling wine

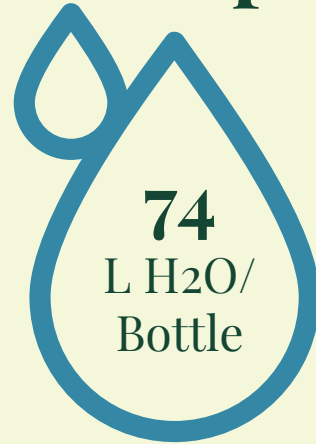


**Montefalco Sagrantino
Passito DOCG**

Product Water of VIVA certified products... A comparison

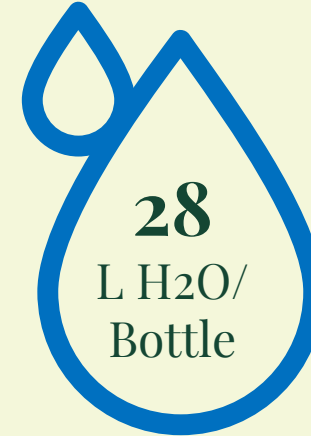


**Cantina
di Soave**



***Soave classic Rocca
Sveva***

**Cantina
Antinori**



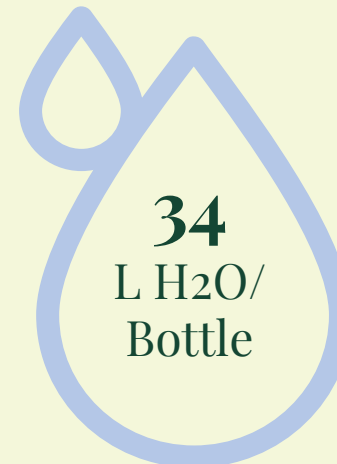
***Rosso di Montalcino
DOC***

**Cantina
Antinori**



***Brunello di
MontalcinoDOCG***

**Cantina
Sette Cani**



Sparkling wine 7 Notes



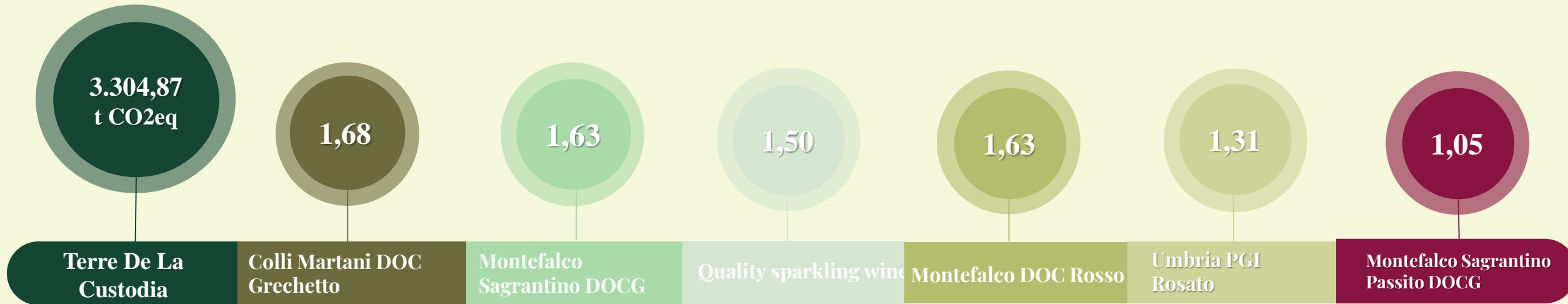
TERRE DE
LA CVSTODIA®
AZIENDA AGRARIA

Our results VIVA Air



Terre de la Custodia GHG emission inventory

Kg co2eq/bottle 0.75 l



- **7093.31** of self-produced grapes and **3893 of grapes bought**
- **1,700,000** bottles bottled
- **7324.45 hl** of wine produced by Terre de la Custodia

- Vineyard 0,23
- Packaging 0,77
- Cellar 0,33
- Distribution 0.32
- Consumption

- Vineyard 0,35
- Packaging 0,78
- Cellar 0,16
- Distribution 0.32
- Consumption

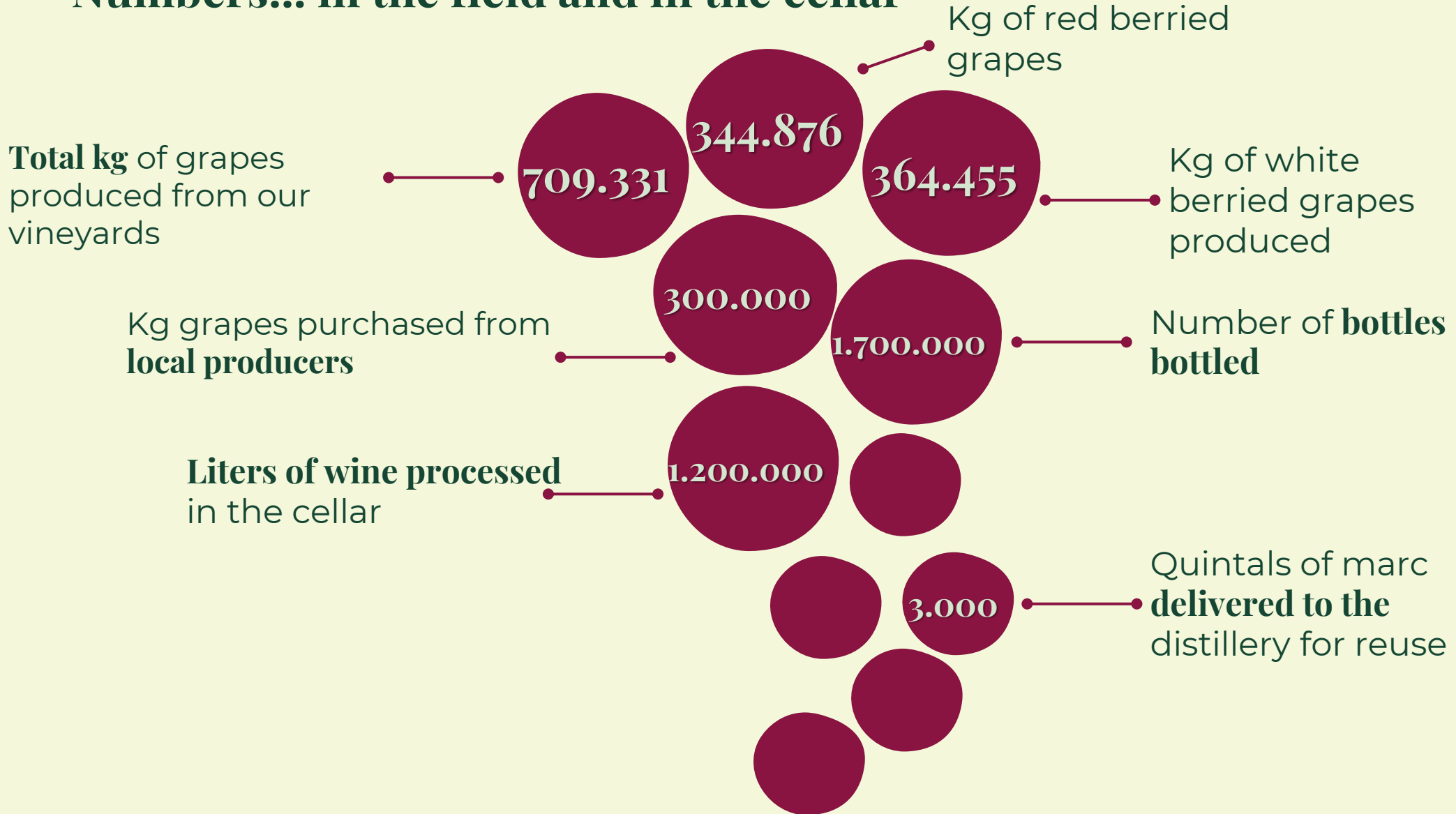
- Vineyard 0,23
- Packaging 0,67
- Cellar 0,25
- Distribution 0.32
- Consumption

- Vineyard 0,28
- Packaging 0,77
- Cellar 0,23
- Distribution 0.32
- Consumption

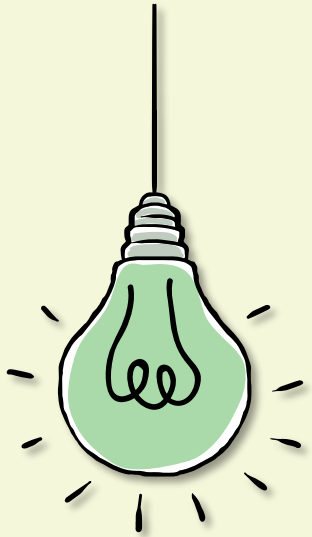
- Vineyard 0,24
- Packaging 0,60
- Cellar 0,15
- Distribution 0.30
- Consumption

- Vineyard 0,14
- Packaging 0,46
- Cellar 0,15
- Distribution 0.28
- Consumption

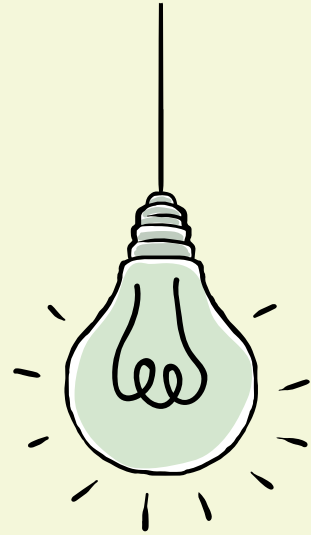
Numbers... in the field and in the cellar



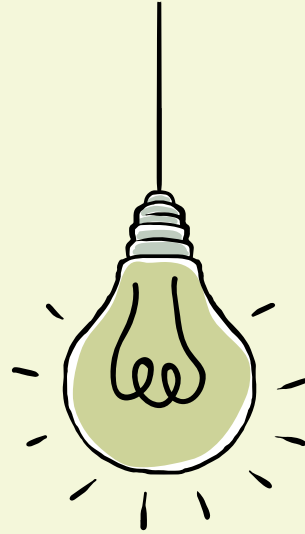
Energy consumption



425061,25k
wh consumed
in the cellar



29187kWh
consumed in
agriculture



74016,29
kWh imported
from renewable
sources

The winery has built a photovoltaic system of 149 kW, used for self-consumption



Sustainability in the Cellar

Delivery of grapes

The choice of our grape suppliers is careful and judicious.
Each supplier signs a **self-declaration** to ensure the quality of its product

FSSC ISO22000

Any activity conducted in the winery adopts the **Food Quality and Safety System** Production, packaging and marketing of products

Traceability

We record all the arrivals of Uva raw material, the product transformations during the process, and any loading in the appropriate register of loading and unloading (vinification)



Cellar 4.0

The 4.0 technologies allow to reduce the wastes working in the optical of the «**make, use and recycle**» giving life to an economy of circular type. In the cellar were made the following investments 4.0, to date all

working:

*Depalletizer, Bottler
Nitrogen production plant , Cip Washing
Fermentation plant
Ageing plant (barricaia)
Tank automation*

Efficiency of the processes

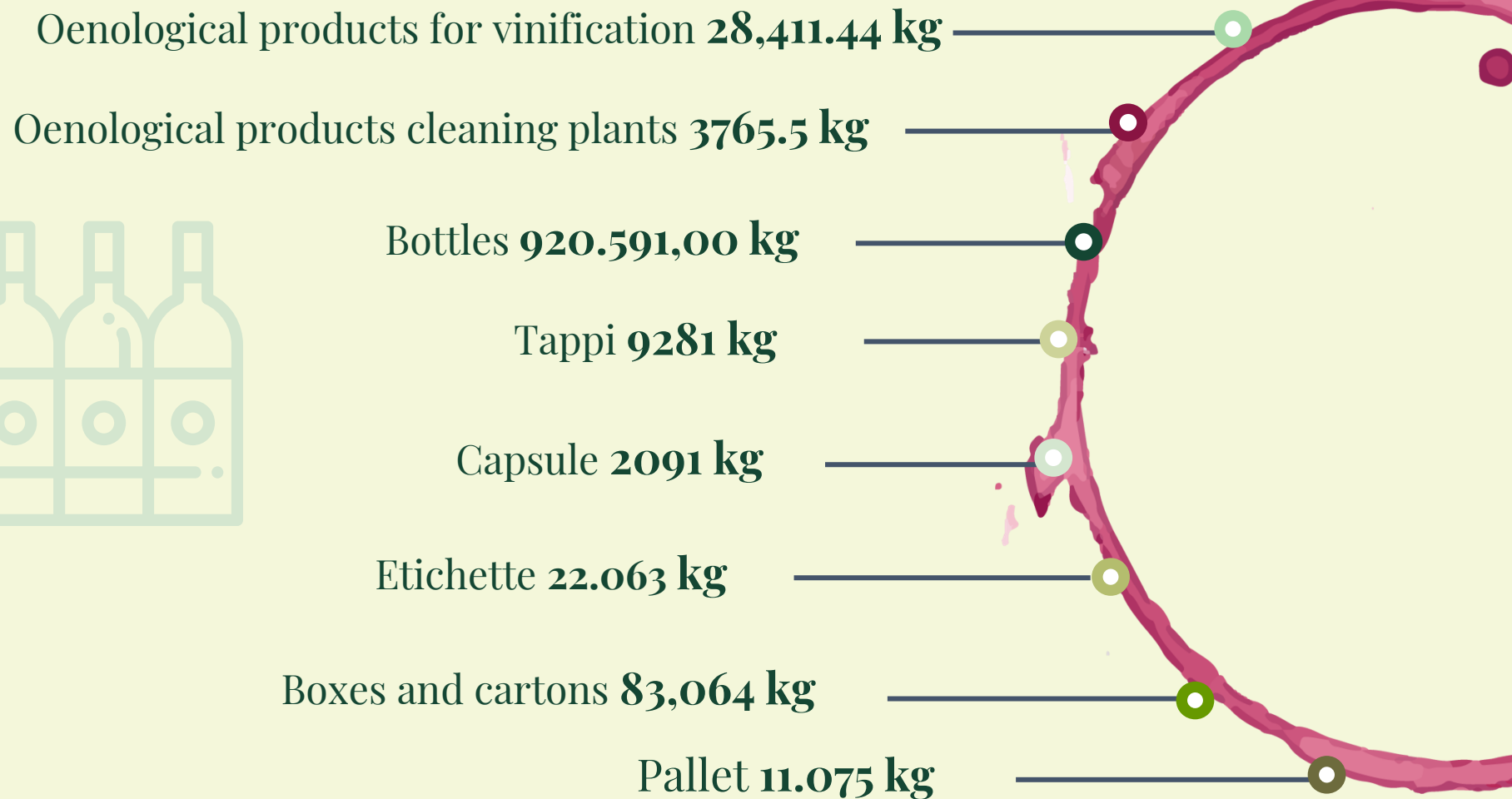
Optimization of the water resource in the cellar

Sewage treatment plant for water disposal, waste reduction and separate collection

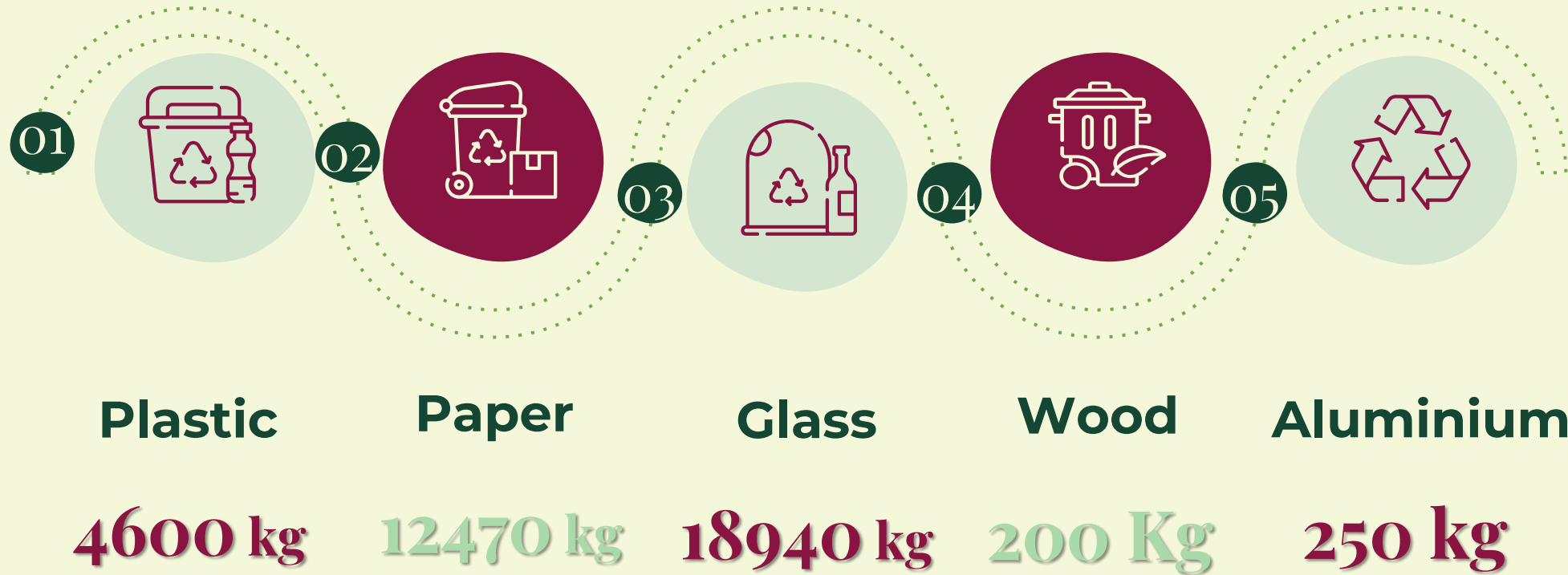
Raw materials in the cellar

Packaging and Packaging

The choice of our raw material suppliers is careful and scrupulous, each type of supplier is selected according to numerous characteristics in order to ensure the reliability of production cycles in respect of the environment and safety



Waste



Final product transport

1.582.867
pieces sold in
Italy

231.243
parts sold in the Middle
East

10.620
pieces sold in South
America

12.558
pieces sold in North
America

8554
pieces sold in Europe





TERRE DE
LA CVSTODIA®
AZIENDA AGRARIA

Our results **VIVA** Territory

Landscape and Biodiversity



Aware and respectful of threatened and protected species

Within our estate are maintained *wooded* areas and hedges naturally present useful in order to increase the natural reproduction of native and migratory wild species.

The lands of Terre De La Custodia in fact fall within the *repopulation and capture* zone ZRC called «Terre De La Custodia» of about 500ha

It is not so rare to meet, strolling along our vineyards, four-legged guests!

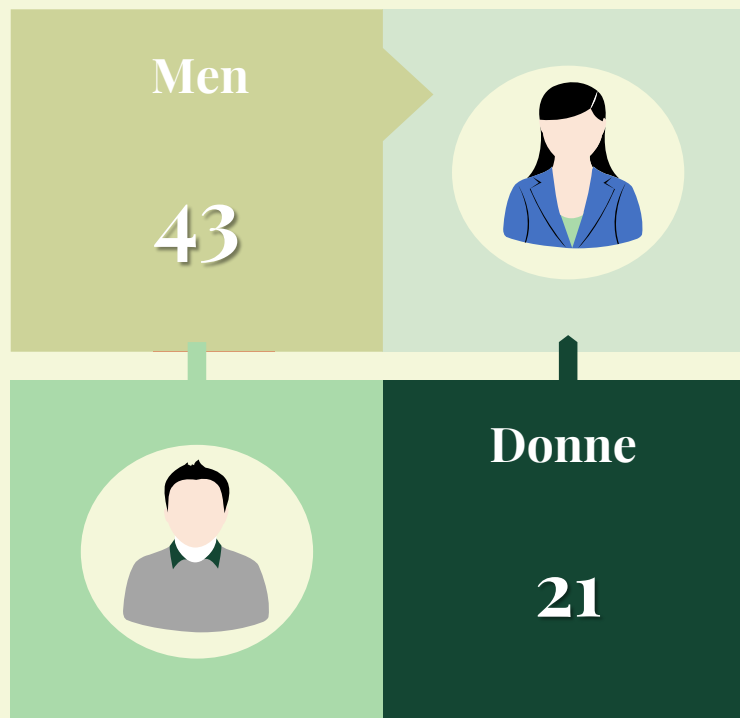
Economics and ethics

Culture and involvement

All the staff of Terre de la Custodia are adequately trained according to the legal requirements for compulsory training **according** to the type of work carried out in the company.

If it becomes necessary, Terre de la Custodia also provides «non-binding» **training courses** useful both, in order to involve staff and involve them in the new activities undertaken by the company, and to increase new knowledge.

Human Resources



Prevention and safety

Thanks to the figure of our **SPP**, the **accident index is constantly monitored** and the safety of **workplaces** is always guaranteed. Every employee is adequately equipped with all the PPE that are necessary, depending on whether he is a worker working in the vineyard or in the cellar.

Corporate welfare

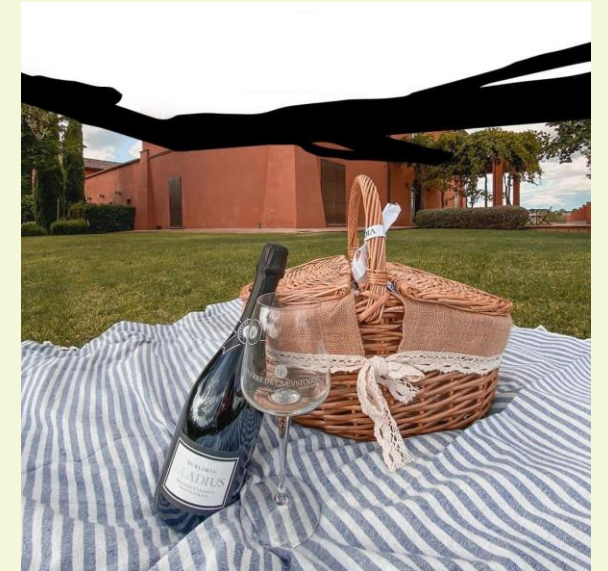
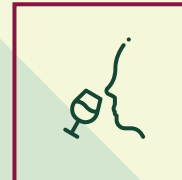
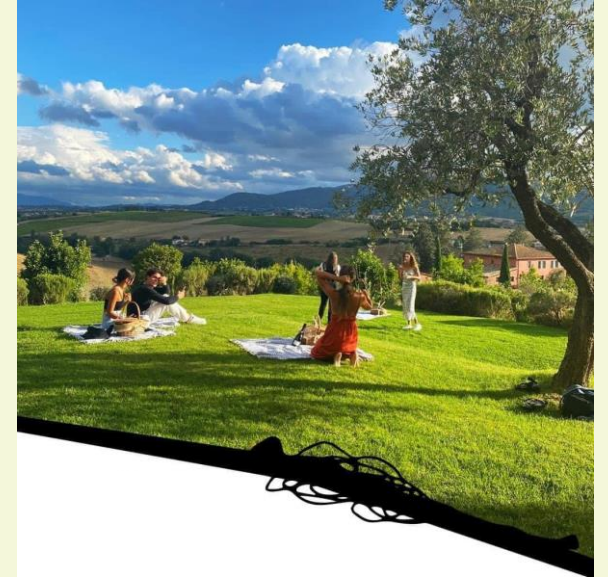
Annually the company reserves to each employee TDC a corporate benefit

Social and Cultural Activities



Enhancement of the territory and cultural food and wine heritage

Terre de la custodia organizes weekly events in support of wine tourism such as **guided** tours of the winery, **tastings** and themed events, thanks to the collaboration of our sommelier and our events office.





TERRE DE
LA CVSTODIA
AZIENDA AGRARIA

Thank you for your attention

*The future is in our roots for
centuries we dedicate our talent to
what naturally grows around us to
discover daily pleasures to share*