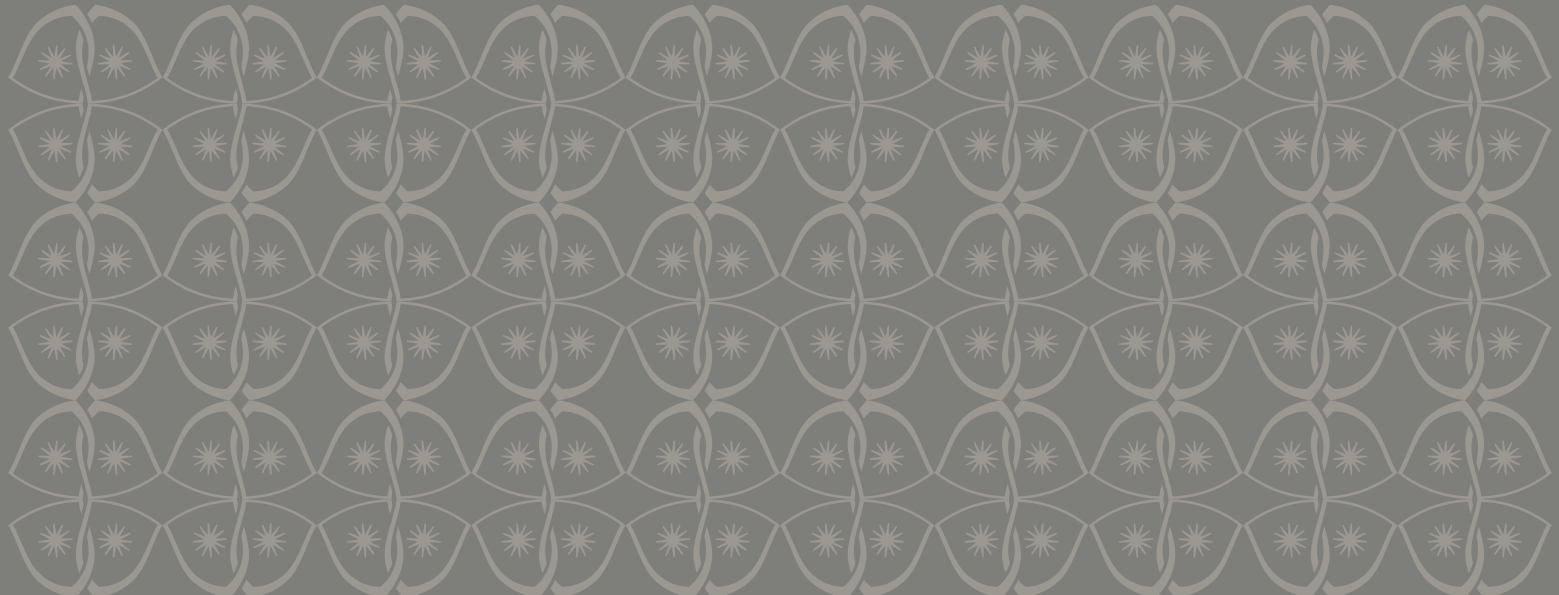


VINCHIO VAGLIO

SUSTAINABILITY REPORT

2022



SUSTAINABLE DEVELOPMENT GOALS



Agenda 2030 for sustainable development, ratified in 2015 by 193 Member States of the United Nations, identifies the following **17 goals** to be attained by **2030**:

- 1 Defeating poverty.
- 2 Defeating hunger.
- 3 Health and well-being.
- 4 Quality education.
- 5 Gender equality.
- 6 Clean water and hygienic sanitary services.
- 7 Clean, accessible energy.
- 8 Dignified work and economic growth.
- 9 Business, innovation and infrastructure.
- 10 Reducing inequality.
- 11 Sustainable cities and communities.
- 12 Responsible consumption and production.
- 13 Fighting climate change.
- 14 Life underwater.
- 15 Life on land.
- 16 Peace, justice and solid institutions.
- 17 Partnership for attaining the goals.

Actions targeted at three sustainability summits

While it is true that the mission of a company is to create value, Vinchio Vaglio has always stated that the ultimate purpose of the Cantina Cooperativa is aimed at the enhancement of the communities and the territory to ensure that the company's development proceeds in step with the reality that surrounds us, becoming truly sustainable in the long-term with regard to the economic, environmental and social aspects.

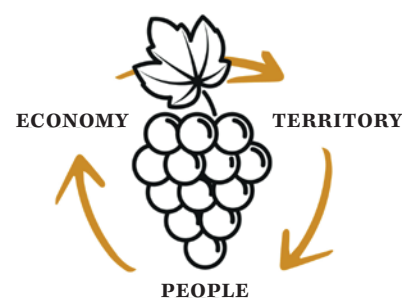


The Equalitas standard

The Equalitas standard certifies sustainability in the wine supply chain in accordance with pillars that can be measured through precise indicators.

Many factors are examined by Equalitas that can be summarised briefly as follows:

- Environmental, which concerns the carbon footprint, biodiversity and the water footprint.
- Socio-environmental, which concerns good agricultural practices in cultivation, processing and bottling.
- Social, which deals with the good practices concerning welfare and workers' rights, training and relationships of coexistence with the territory.
- Economic, which involves relations with employees, suppliers and good corporate economic practices.



The goals that **VINCHIO VAGLIO** is committed to implementing are the following:



1. THE COMPANY



1959

Founding of the cooperative

1985

Vigne Vecchie, the renaissance of Barbera

2001

Quality becomes even more indispensable when the newly-elected President Lorenzo Giordano and the director Ernestino Laiolo decide to take the difficult course of selling the entire production by the bottle.

The Sei Vigne Insynthesis is created from the selection of six of the most beautiful Barbera vineyards.

2009

Inauguration of a modern bottling line, a new barrel cellar and the launch of Vigne Vecchie 50

2020

Opening of the nature trail “the path of the Nests” of Vinchio Vaglio

2023

Equalitas “Sustainable winery” certification



VINCHIO VAGLIO

The Cantina Cooperativa Vinchio Vaglio was **founded in 1959** in response to an extremely punitive economic situation for agricultural work: the 19 founding partners took part in the construction of the building that still houses the Winery.



To date, there are around **200 partners**, who manage around **500 hectares of vineyards** that continue in the same spirit, standing as a model for the future of winemaking excellence.

So it is that the hard work of the partners is combined with the technical-agronomic assistance of the Winery and the result is wines that every year garner prestige and awards from international critics.



The vineyards of the winegrowers of Vinchio Vaglio mostly lie in the municipalities of Vinchio and Vaglio Serra and, to a more limited extent, in the neighbouring Incisa Scapaccino, Cortiglione, Nizza Monferrato, Castelnuovo Belbo, Castelnuovo Calcea and Mombercelli.



This territory, an integral part of the Alto Monferrato range of hills, is characterised by **mostly calcareous and sandy soils**. Most of the vineyards overlook very steep slopes, which makes working them particularly arduous but offers the **advantage of optimal exposures**, which face the sun throughout the entire day.



Winegrowing is laborious, where human labour and passion are the driving force of the production activity. The combination of these elements enables the vines to express themselves in the best possible way: low yields (1.5 – 2 kg of grapes per stump) with **high sugar levels** and maturation that, thanks to the wide night-day temperature range, allows **the aromas to fully develop**; in short, the grape produced by this land has the indispensable ingredients to become a wine of sublime quality.

The story of the Vinchio and Vaglio winery is one of love, where the inhabitants of these two villages transformed a difficult, unpromising land that was impossible to sow with its steep slopes and overhanging vineyards at the edges of the wood. This land has been **shaped and “tamed”** by dramatic forces, where each single drop of "Rubino di Vinchio" is equal to a thousand drops of farmworker's sweat (and that it is certainly not an exaggeration!).



However, the vineyards have never failed to reward their labours. These rows, in fact, repay the hard-working farmers with grapes of rare and exceptional quality. The sun usually shines all day on these hills, there is rarely frost or fog and no shade.

Great wines grow on these hills.

**I gave up my heart and
feelings to the land.
How I could only breathe
easily among that dust,
in that air of friendly
plants, in a straight
line following the rows
of vineyards, just as,
only in these places,
could I wander with my
imagination from
one hill to the other
and take flight.**

"Il merlo di campagna
e il merlo di città"

Davide Lajolo

Writer, politician and journalist, born in Vinchio

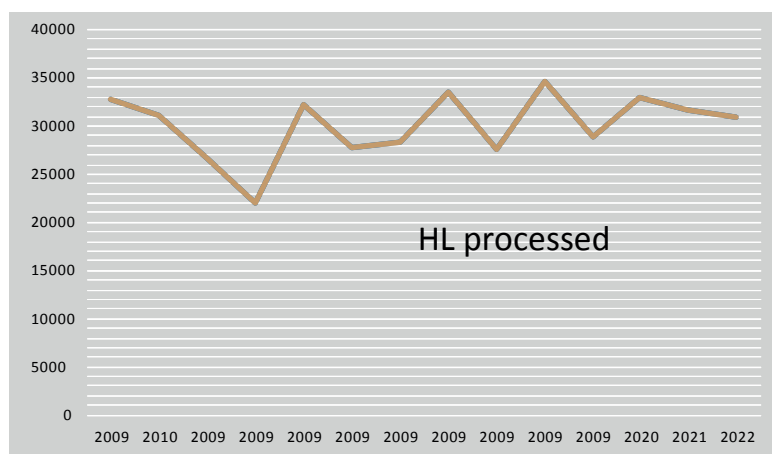


2. PRODUCTION

The vineyards are cultivated with **Barbera**, the so-called “**Rubino di Vinchio**”, and other typical vines of the territory, such as **Dolcetto, Cortese, Grignolino, Nebbiolo, Brachetto and Moscato, Freisa and Bonarda** without overlooking some international vines that adapt well to our hills, such as **Pinot Nero, Chardonnay, Sauvignon and Viognier**.



The commitment of the Company to pursuing excellence is not limited to the work in the vineyard but continues in the Cellar, furnished with avant-garde equipment and modern systems for vinification.



The graphic shows the production trend in recent years



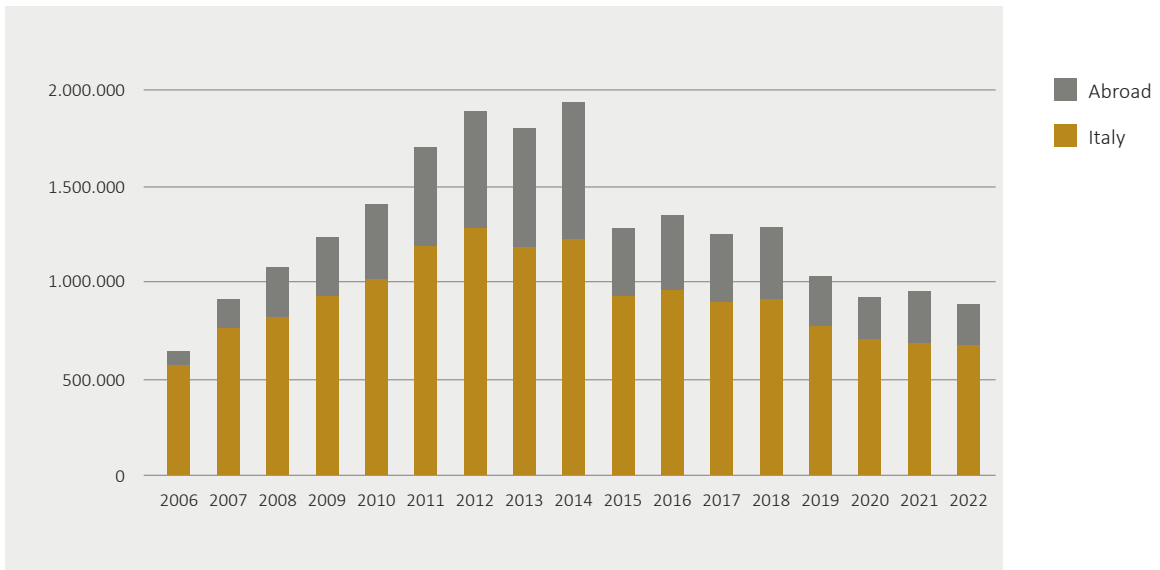
VINCHIO VAGLIO

For the most prestigious wines, the Winery is equipped with a **large barrel cellar carved out of the hill that ensures natural and constant temperature and humidity**. This is where the **barriques and French oak barrels** are kept in which the wines age for as long as necessary.

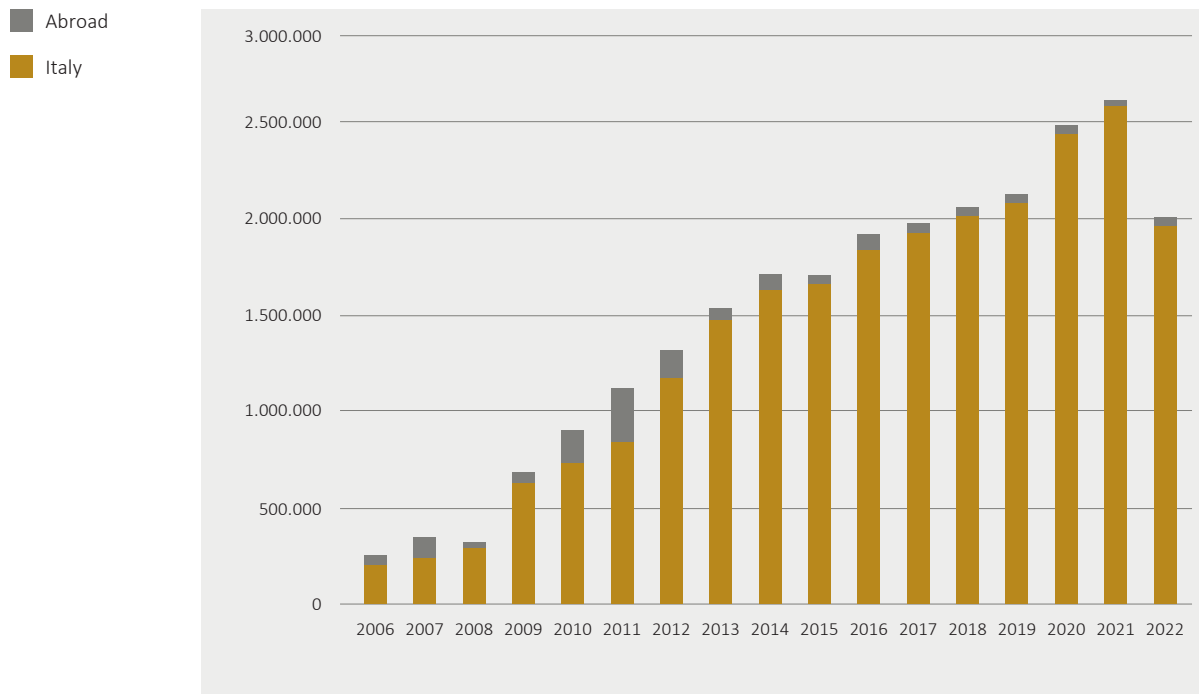


The production process continues with a **new bottling division** furnished with latest-generation equipment for the production and **packaging, both of bottles and magnums** and the practical and sustainable **Bag in Box**.





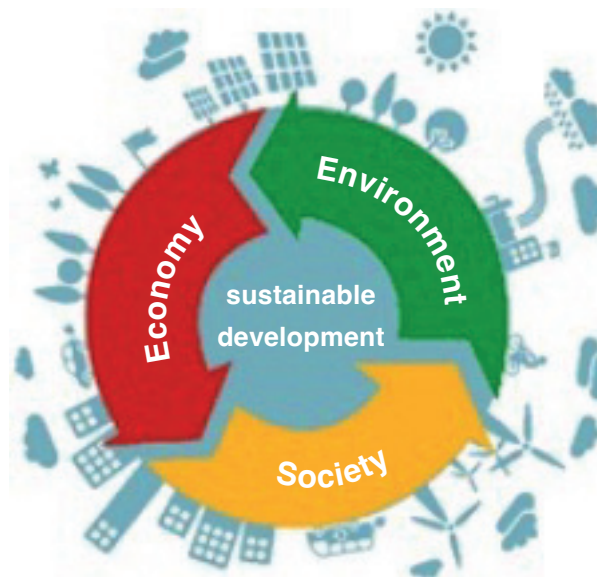
Bottles sold in recent years (in litres)



Bag in boxes sold in recent years (in litres)

3. SUSTAINABILITY

For Vinchio Vaglio, sustainability has always been a triangle between **three equally important summits, the territory, the people and the economy.** A triangle that comes in the shape of a bunch of grapes and that we want to share with you in all its vital steps in a transparent way.



VINCHIO VAGLIO

For many years, in order to attain its goals by improving in step with the evolution of the needs of the consumers and the environment, the company established and retains in operation a Management System of Quality, the Environment, Safety in the Workplace and Certified Food Safety in accordance with the regulations reported below:

2023



2022



2019

SISTEMA DI GESTIONE
SICUREZZA CERTIFICATO



UNI ISO **45001:2018**

2019



2012
VIGNE VECCHIE



2011

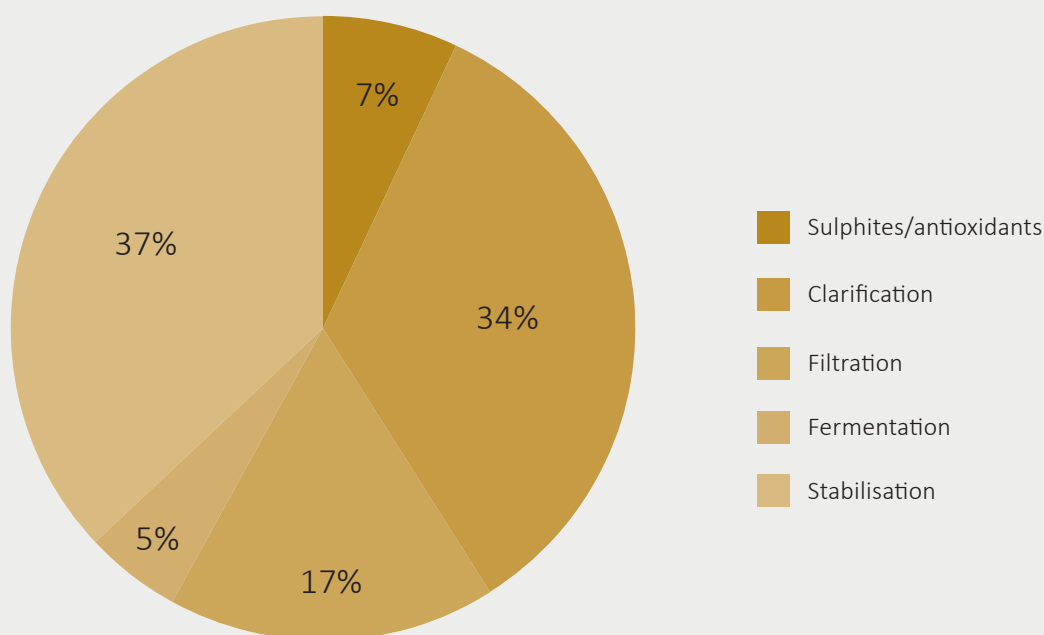


2004











The operating methods linked to the production process have been specified in the Winery Management Plans and traceability is guaranteed at all times. The processes are designed to guarantee the product's qualitative prerequisites, minimising water consumption, the use of adjuvants, additives and nutrients.

Annual consumption per HL processed		
Clarification	g/HL	32
Filtration	g/HL	23
Fermentation	g/HL	68
Stabilisation	g/HL	101
Sulphites/antioxidants	g/HL	18



Values of the consumption of additives and oenological adjuvants used for the process of winemaking, refinement and bottling the products.

	90 POINTS	Barbera d'Asti DOCG Vigne Vecchie 50° 2021
	92 POINTS	Nizza DOCG Laudana 2020
	2 RED GLASSES	Nizza DOCG Laudana 2020
	90 POINTS	Barbera d'Asti DOCG BIOLOGICO 2020
	90 POINTS	Laudana Nizza DOCG 2020
	3 STRAWS	Nizza DOCG Laudana 2020
	2 STRAWS	Barbera d'Asti Superiore DOCG I Tre Vescovi 2021
	2 STRAWS	Barbera d'Asti DOCG Vigne Vecchie 50° 2021
	2 STRAWS	Barbera D'Asti DOCG Sorì dei Mori 2022
	90 POINTS	Nizza DOCG Laudana 2020
	91 POINTS	Barbera d'Asti DOCG Vigne Vecchie 50° 2021
	92 POINTS	Barbera d'Asti Superiore DOCG I Tre Vescovi 2021
	93 POINTS	Barbera d'Asti Superiore DOCG Vigne Vecchie 2019
		Barbera d'Asti DOCG Vigne Vecchie 50° 2021
		Barbera d'Asti Superiore DOCG I Tre Vescovi 2021
		Barbera d'Asti DOCG BIOLOGICO 2021
		Nizza DOCG Laudana 2020
		Barbera d'Asti Superiore DOCG Vigne Vecchie 2019
	90 POINTS	Barbera d'Asti DOCG BIOLOGICO 2021
	90 POINTS	Barbera d'Asti Superiore DOCG I Tre Vescovi 2021
	91 POINTS	Barbera d'Asti DOCG Vigne Vecchie 50° 2021
	92 POINTS	Barbera d'Asti Superiore DOCG Sei Vigne Insynthesis 2017
	92 POINTS	Barbera d'Asti Superiore DOCG Vigne Vecchie 2019
	92 POINTS	Nizza DOCG Laudana 2020
	90 POINTS	Barbera d'Asti Superiore DOCG I Tre Vescovi 2021
	92 POINTS	Barbera d'Asti DOCG Vigne Vecchie 50° 2021
	92 POINTS	Nizza DOCG Laudana 2020
	93 POINTS	Barbera d'Asti Superiore DOCG Vigne Vecchie 2019
	94 POINTS	Barbera d'Asti Superiore DOCG Sei Vigne Insynthesis 2017

The high quality of the products of the winery received numerous national and international awards in 2023.

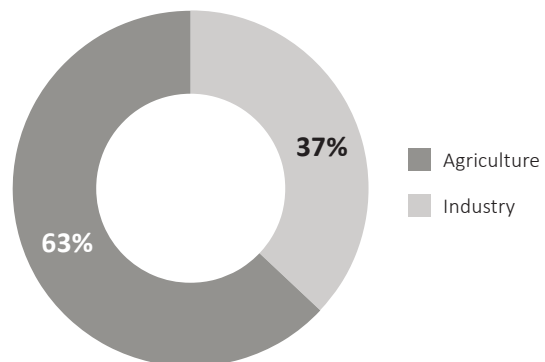
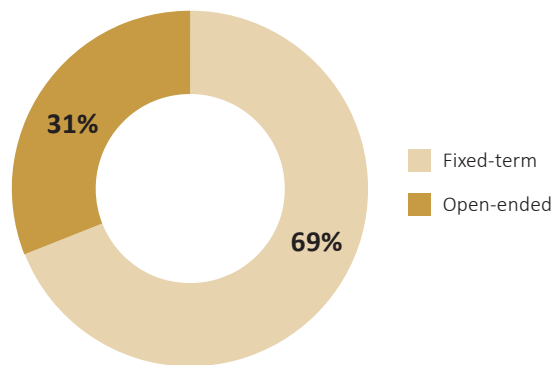
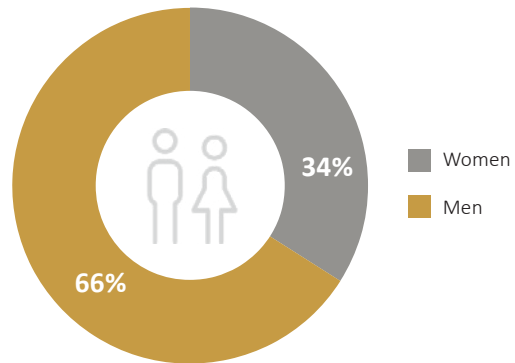
**Culture,
Passion,
Love for
the Territory.**

**This is
Vinchio Vaglio.**



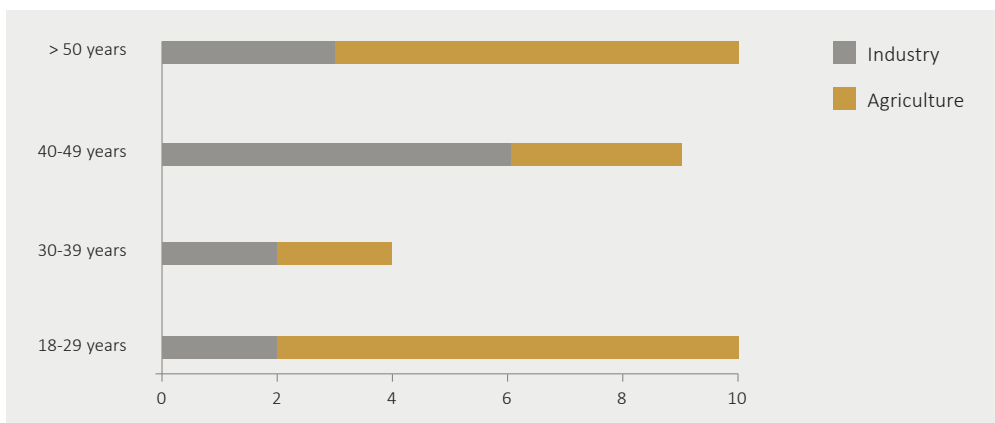
4. WHO WE ARE

**One big family
of collaborators**

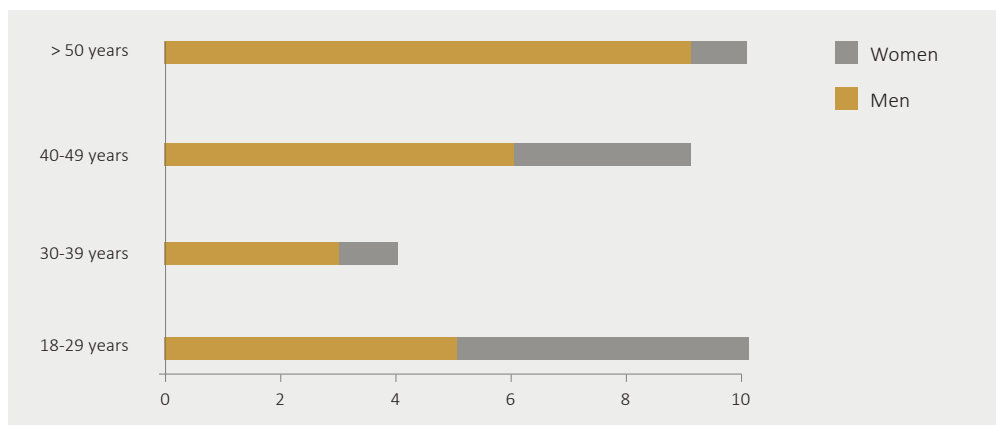


VINCHIO VAGLIO

RESPECT FOR ETHICAL AND SOCIAL PRINCIPLES



Employment sectors



Jobs by gender



Child labour

The company does not employ child labour (children under the age of 16 years).

Youth employment (minors not children)

The winery has enjoyed many years of collaboration with schools, training centres and universities in implementing education – training - work transition (alternating school-work, training internships). That is why there may be young people in the company (in the role of interns only) and suitable procedures have been provided for the management of their time in the company, as laid down by the current regulations and the **ILO Convention 138 and Recommendation 146 (Minimum age)**.

	2021	2022
Number of child workers in the company	0	0
Number of minors working in the company	0	1
NC, notifications and communications regarding the presence of children or minors at our suppliers	0	0
Age of the young collaborator in the year in question	20	17

Forced and compulsory labour

The company:

- does not make use and does not support the use of forced or compulsory labour and does not require the personnel to "deposit" or leave identity documents at the start of the employment relationship.
- does not adopt a coercive system to make its collaborators carry out works/operations/tasks.
- respects both what is laid down by the Italian Collective National Labour Agreement and the Workers' Statute.
- defines the role, duties and working hours for every employee.
- informs the employee about the employment relationship, contract and respective terms.

Assessment based on the country of origin:

The company is committed to the growth of the territory and the production of local wealth: the company personnel reside in places near to the corporate headquarters.

**Analysis of the turnover of employees
(incoming and outgoing flow of personnel in the company)**

Even at a time as complex as the current one, corporate policies have been directed at safeguarding the employment level.

During 2022, the overall employment level was 35 workers, the same number as 2021.

RECRUITMENT IN RECENT YEARS						
	2018	2019	2020	2021	2022	Totale
Total		2		2	2	6
young people		0		1	2	2
Total	1	2	1	2		6
young people		2	1	1		4
Total	1	4	1	4	2	12

Young people=
> Less than
30 years old

Turnover of the personnel refers to the (direct and/or indirect) flow of employees who leave or join the business

<p>Overall turnover rate = 5.7% (N° entrants in the year + n° of leavers in the year/average annual workforce)*100</p>
<p>Positive turnover rate = 5.7% (N° entrants in the year /workforce at start of year)*100</p>
<p>Negative turnover rate = 0 (N° of leavers in the year/ workforce at start of year)*100</p>

In order to facilitate the entry of young people into the world of work, the company has recruited **two apprentices** to its workforce in four years.

At the start of 2022, **two new figures** were included in the workforce on fixed-term contracts who will work alongside the winery's operational personnel.

All fixed-term contracts were confirmed again for 2023 (**11 collaborators in all**).



The number of new recruits and the retention of those already in the company workforce (**no personnel departed in 2022**), bear witness to the **clear dynamism and the good management of the human resources**.

The company has assessed all the risks in the workplace for workers who have recently given birth, are pregnant or are breastfeeding and is actively committed to the **protection and care of workers during the maternity period**:

- avoiding them carrying out jobs deemed hazardous, from the start of pregnancy until the child is seven months old
- ensuring flexible working hours and a suitable environment to enable a gradual incorporation into the workplace, compatible with personal and child commitments
- ensuring maternity leave and paid breaks, unpaid leave linked to childhood illnesses, and these leave periods are also granted to the father.

**There have been no accidents
in the last 5 years.**

Health and safety

The company believes it has a fundamental duty to ensure a safe and healthy workplace for all its collaborators.

In the light of this, it implements reasonable, practical measures for the purpose of reducing potential accidents and harm to the health of workers. In 2022, this was ensured through:

- Observance of the legal obligations on health and safety in the workplace and the prerequisites linked to the **UNI ISO 45001:2018** standard
- The **appointment** of personnel responsible for safety in the company
- The periodic **training** of all the personnel
- The periodic **maintenance** of the systems, equipment and processing machinery
- The distribution of appropriate **personal protective equipment** where it is not possible to reduce the causes of a risk to the health and safety of the personnel in the workplace.

Leave hours	2018	2019	2020	2021	2022
Maternity	208	176	-	-	-
Paternity	-	-	-	79	-

Gender-related use of parental leave

Freedom of association and the right to collective bargaining

In conducting contractual relations with all the workers, the option is given to freely elect trades union representatives and to join any organisation without this leading to reprisals or negative consequences or, in any event, discrimination.

- **Currently, there are no trade union representatives but some collaborators are members of unions.**
- **There is no record of any disciplinary measures or disputes.**
- **No strike hours occurred in previous years.**



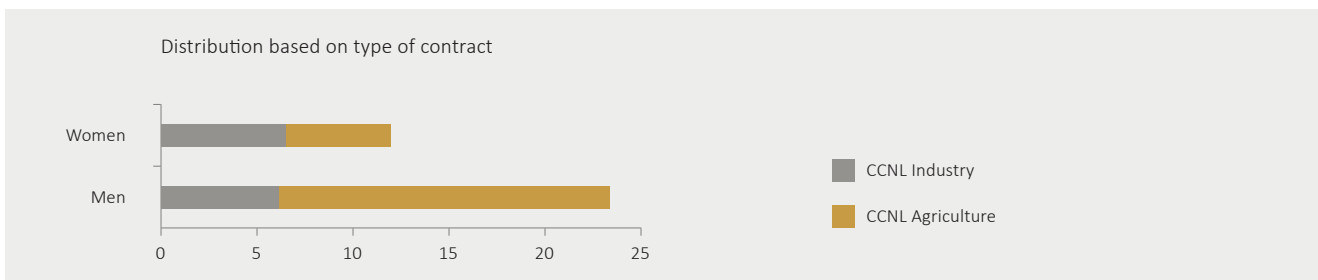
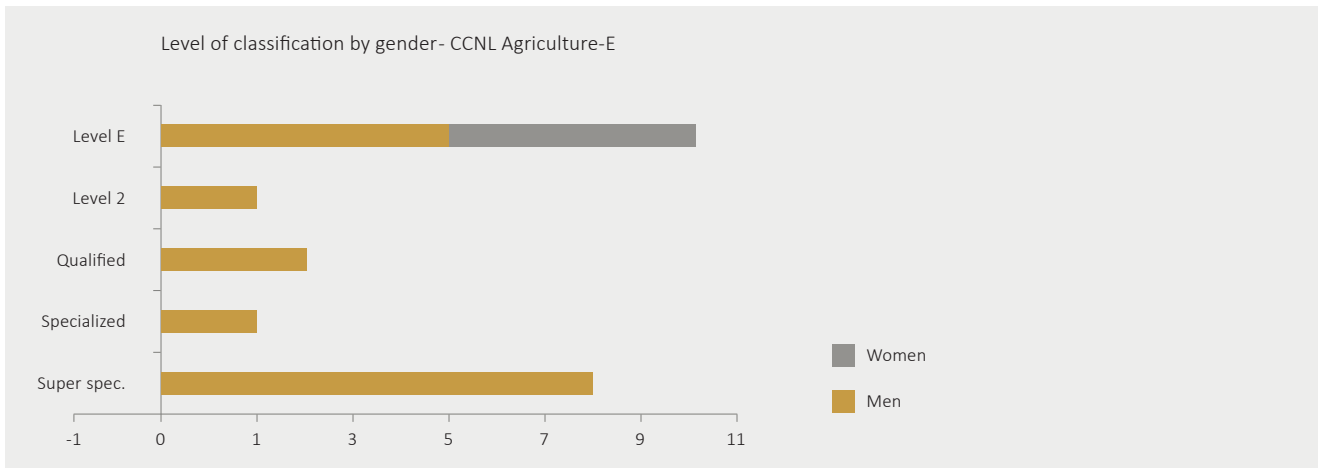
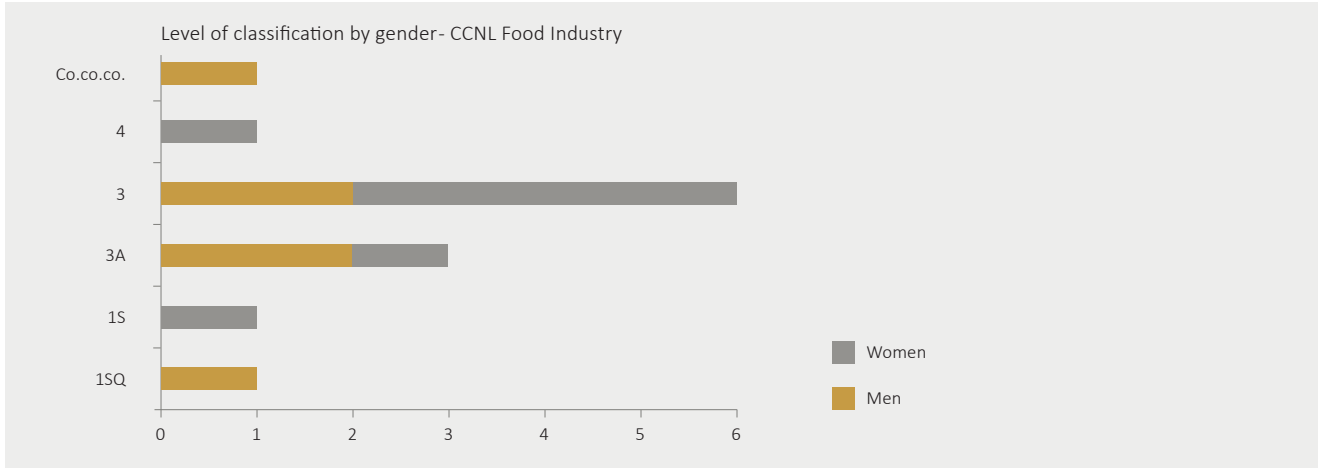
Discrimination

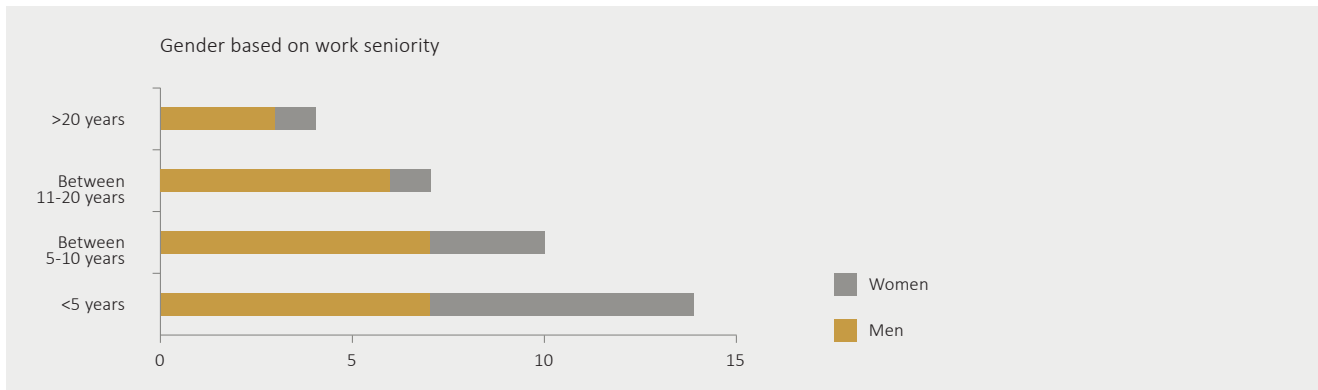
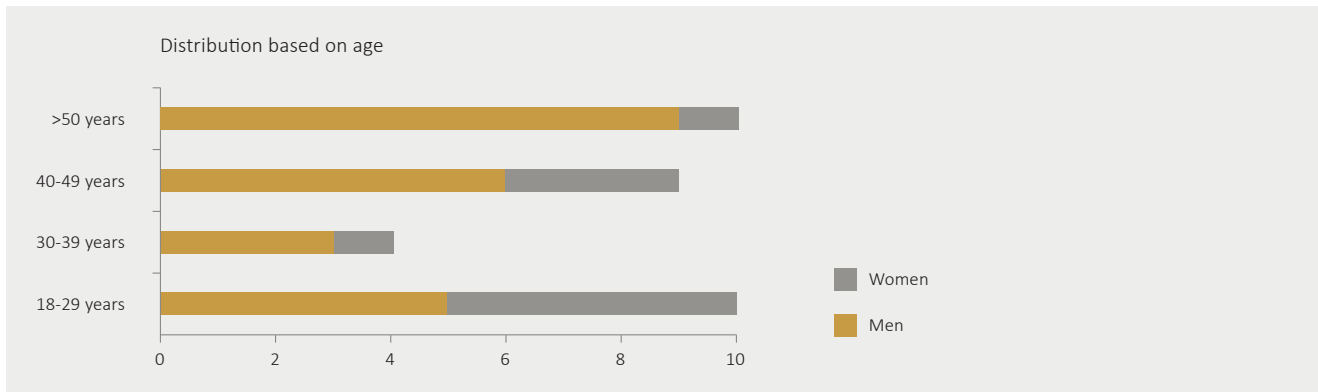
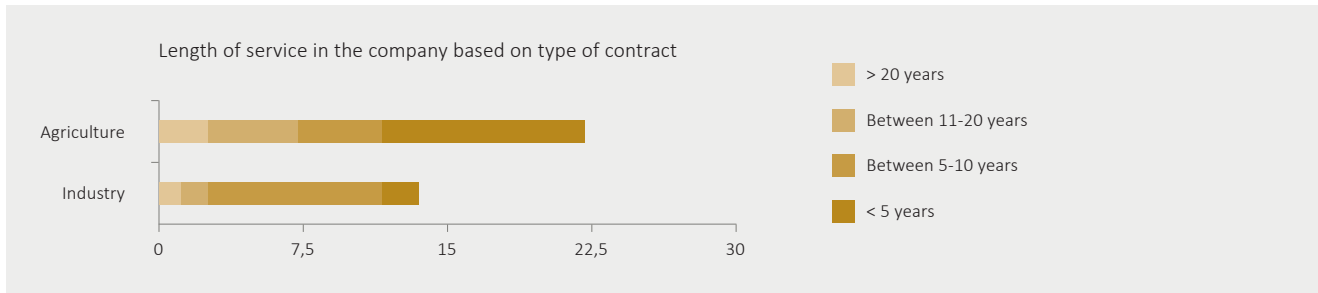
Vinchio Vaglio offers all collaborators the **same employment opportunities** in order to ensure equal treatment founded on criteria of merit and its values of equality, tolerance and reciprocal respect.

It does not adopt or support any form of discrimination in recruiting, remunerating, granting access to training, promotion, dismissal or retirement.

- It also guarantees **equal opportunities** and freedom to abide by **their principles** to all the workers.
- **It does not allow offensive or coercive behaviour** or any form of discrimination.

Assessment based on type of contract and job classification applied





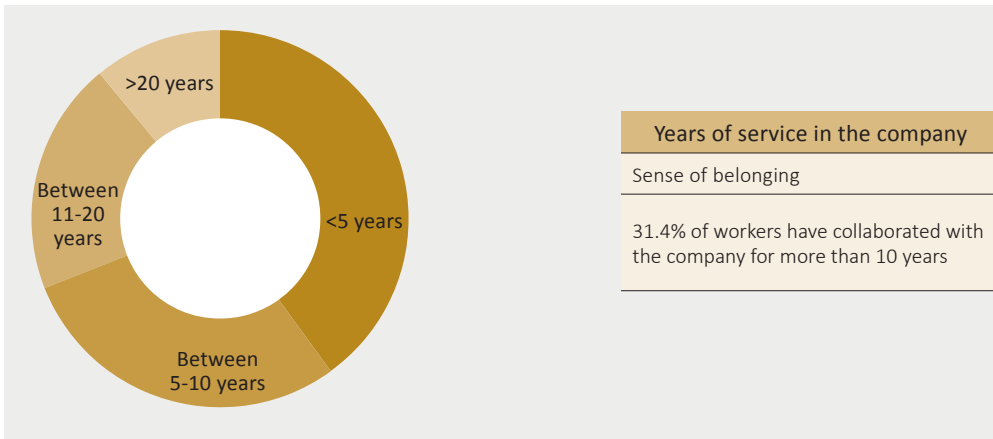
Assessment of the duration of the contract and the employment relationship

Distribution by length of service

Considering the number of staff at 31/12/2022, the sense of belonging to the company is demonstrated by the 31.4% of workers who have been with the company for more than ten years and, above all, those who joined the company more than 20 years ago and who are the keepers of the historical memory of the company.



The company’s commitment to facilitate the entry of young people into the world of work takes the form of the inclusion in the company’s workforce in recent years of young people, who therefore have the opportunity to gain from the knowledge and expertise of people already in the company with great experience in the field and thereby ensure the transfer of know-how between the new and the old generations.



Wage differences between men and women

The ratio between the average gross total remuneration of men and women was used.

Job classification	Gender equality - pay Women/men ratio of average gross salary	
	2021	2022
CCNL Industrial-3A	95,8%	88,6%
CCNL Industrial-3	95,7%	95,0%
CCNL Agriculture-E	107,0%	131,3%

A value of women/men salary ratio of 100% therefore represents equal pay.

Moreover, compared to 2021, the average gross salary rose both for women and men, in demonstration of the company’s commitment to the **continuous growth of remuneration**.

Job classification	Pay increase Increase of average gross salary 2022/2021	
	Women	Men
CCNL Industrial-3A	2,2%	10,4%
CCNL Industrial-3	2,3%	3,1%
CCNL Agriculture-E	27,7%	4,1%

The company demands that, in the internal and external working relationships, **there are no cases of violence or harassment**, such as:

- **the creation of an intimidatory, hostile, degrading, humiliating or offensive work environment or isolation with regard to individual or groups of workers.**
- **the unjustified interference with the work of others.**
- **obstructing individual work prospects for mere motives of personal competitiveness.**

Conduct or behaviour is not allowed in the workplace that gives rise to sexual harassment, such as:

- undesirable conduct with a sexual connotation, expressed in physical, verbal or non-verbal form with the aim or effect of violating the dignity of a person.
- the use of threats or blackmail by hierarchical superiors or persons who, in any case, may exert influence over the establishment, conduct or termination of the employment relationship.

Disciplinary procedures

The use of mental or physical coercive disciplinary practices, verbal or bodily violence is not allowed. With regard to the disciplinary regulations, the provisions of the National Collective Labour agreement are strictly observed.

No written disciplinary actions were launched in 2022.

Wages

The company ensures the payment of the wages laid down by the current legislation, ensuring that it is more than sufficient to ensure a dignified life to all the family.

The company’s commitment to recognising and valuing its resources is translated into **a focus on all the employees**, without distinction between those already in the company and new recruits.

Among the most important actions, **the average increase of the National Collective Labour Agreement paid by the company to its employees.** This policy is clear from reading the following data:

Classification level	Food Industry CCNL				Agriculture CCNL
	1SQ	1S	3A	3	OTD workers
Percentage increase compared to minimum wage from CCNN	95,5%	53,7%	39,0%	48,8%	35,0%
Percentage increase compared to total wage from CCNN (*)	59,3%	23,6%	3,1%	7,3%	0,5%

(*) Do not count as work allowances, economic element of guarantee, travel premiums, overtime and any other variable

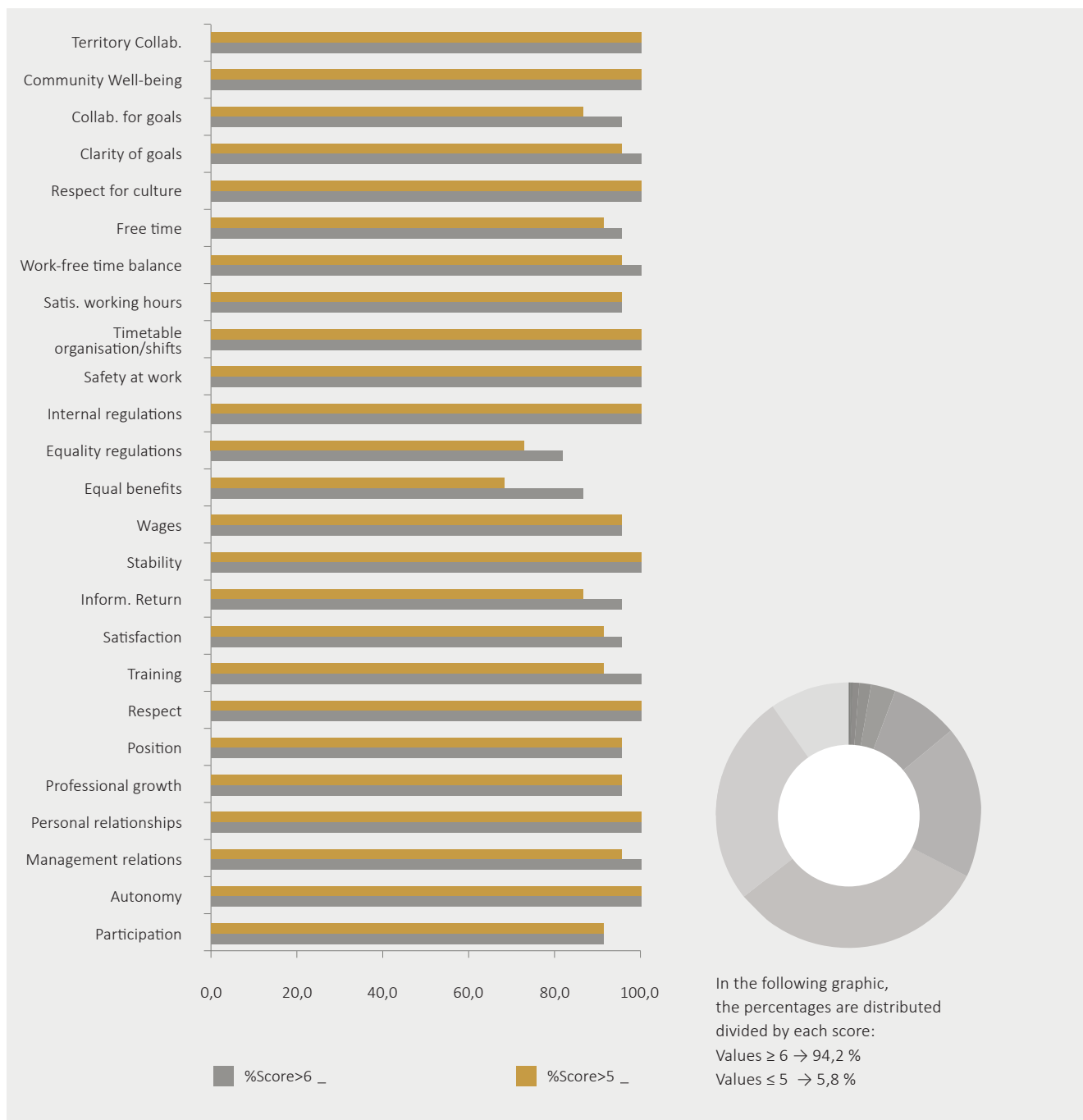
Economic incentives and bonus systems:

The company adopts bonus systems linked to the commitment of individual workers to their duties. From this perspective, **a trade union agreement was signed in 2013** with the aim of improving the overall productivity, which corresponds to a bonus based on the sector of origin **linked to respect for the qualitative parameters and a commitment to sustainability.**

Assessment of the corporate climate and investment for the workers

To assess the corporate climate, the company distributed questionnaires to all the operators in April.

The results of the responses are given in the following table.



Positive aspects

- The scores show that there is a corporate climate in the company based on the **propriety of the relations** and **reciprocal respect**; be it the company management, the personnel or within the group of workers.
- Moreover, the **stability** of the employment and the care of the personnel through training and **safety measures in the workplace** are much appreciated by the personnel.

Problem areas that emerged

However, from the perspective of continuous improvement, an assessment was made of the problem areas identified, taking account of the responses to questions with a score of 4 or less.

Total responses with a score of < 4	14
% compared to the total responses provided	2,6%

It is clear from this analysis that these can be attributed to three main areas:

Communication

Connected with the following subjects put as questions to the personnel:

- involvement in the decisions of the work group
- assessment of their results by their superiors
- interest of the management in the satisfaction of the operator
- collaboration in attaining the goals

Professional and economic growth

Connected to:

- Distribution of the economic benefits
- Equal application of the rules and procedures

Management of the working hours: work-free time ratio

Action to be implemented in the coming years

Among the future areas of improvement, actions will be implemented to encourage communication between the management and the personnel.

- notifications will be given to all personnel by affixing posters on noticeboards, so that all the personnel can take part in attaining the goals laid down in the socio-economic and environmental area.
- sharing this document with the workers' representatives.

**“My people are inside me
like the plants, the green
grass, the hills,
the red orb at sunset”.**

Davide Lajolo

Writer, politician and journalist born in Vinchio



**5. ENVIRONMENTAL
SUSTAINABILITY**



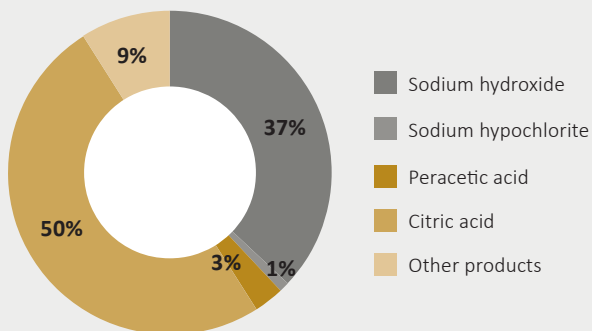
Management of the premises and the equipment

Cleaning, maintenance

Cleaning and sanitisation: The winery’s premises are subject to periodic cleaning and maintenance works and protection against infestations; the equipment is also subject to suitable interventions of cleaning and sanitisation in order to ensure the safety of the product.

Adequate cleaning and sanitisation procedures were implemented with different methods depending on the type of equipment; these are periodically verified to validate the washing procedures in the worst conditions.

Consumption 2022		Per HL processed	
Chemical products	Sodium hydroxide	g/HL	17,8
	Sodium hypochlorite	g/HL	0,4
	Peracetic acid	g/HL	1,6
	Citric acid	g/HL	23,9
	Other products	g/HL	4,3
Water input		l/HL	90




The company is authorised to discharge into the municipal aqueduct in derogation of table C (Single Environmental Authorisation issued by the Province of Asti resolution no. 924 of 23/01/2017, expiring on 06/06/2032.)

The quantity of water and chemical products has already been optimised in the light of the performance improvement with regard to UNI EN ISO 14001 certification held by the winery.

Maintenance

During 2022, the planned maintenance interventions as reported in the maintenance plan were carried out.

With regard to the previous maintenance plan, from the perspective of improving the performance, it was decided to replace the refrigeration system serving the fermentation tanks.

Plant specifications	Refrigeration potential with antifreeze at 50 Hz	a 0°C => 231 Kw => 198.600 refrigeration units/h a -4°C => 198 Kw => 170.300 refrigeration units/h a -8°C => 168 Kw => 144.500 refrigeration units/h	
	Increase in yields in overspeed at 60 Hz	+18°C of the values indicated above	
	Refrigerant gas: Propane Global Warning Potential => GWP:3 Ozone depletion Potential => ODP:0	 <p>R290</p>	ONU number: 1978 class ADR:2.1 N° hazard:23 Safety unit: A3
Planned investment for refrigeration unit plus automation plant and connections to all the tanks: around €360,000			



Bulk product delivered in TANKS.

Transport can be charged to the client or the winery.

Product packaged in BAG IN BOX.

The Bag-in-Box package is designed to increase the shelf life of liquid and semi-liquid food products or as a practical packaging solution for industrial products. Made of corrugated board or cardboard, the outer box provides exceptional protection during transport. The packages benefit from high-quality printing that uses colour and images to grab customers' attention at check-out, increasing the turnover.

Each bag is made to perfectly preserve the liquid inside, ensuring the contents remain uncontaminated by the external air. The liquid is poured through a tap that prevents the entry of air in the package when pouring.



The bag and the tap combine to prolong the product's shelf life, before and after opening the package; the materials are also easier to recycle than glass. Moreover, the Bag-in-Box is supplied flat to make full use of the storage space and reduce transport costs.

Product packaged in BOTTLES.

For bottling some products, such as sweet wines, the company uses an external firm for the bottling.

However, the winery buys and delivers bottles, cartons and labels to the outsourcer, taking account of the following environmental considerations:

BOTTLES

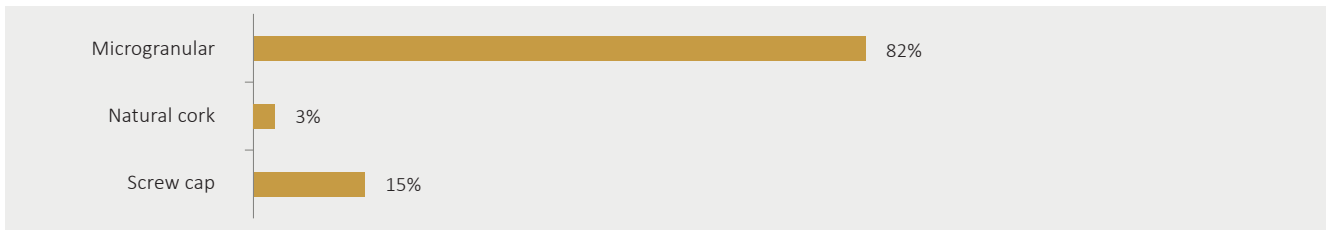
All are made of glass and around 90% of the entire bottle production weighs less than 557 gr.

 BOTTLE	 TYPE OF WINE	 WEIGHT OF BOTTLE	 % OF VINCHIO VAGLIO PRODUCTION
BURGUNDY ECOVA EVOLUTION BOTTLE	STILL WHITE WINES AND EVERYDAY WINES	395 gr	20%
BURGUNDY TRADITION BOTTLE	STILL RED AND SPARKLING WINES (excluding the selection)	557 gr	70%
BURGUNDY SEDUCTION BOTTLE	STILL RED WINES AND SELECTION	680 gr	5%
SPARKLING "PIAVE" BOTTLE	SPARKLING WINES (CHARMAT METHOD)	750 gr	4%
SPARKLING "ARTU" BOTTLE	ALTA LANGA	900 gr	1%

STOPPERS

The company uses the following types of closure:

- Technical stoppers in microgranular cork, some of which have a negative carbon footprint.
- Natural cork stoppers.
- Aluminium screw caps: endlessly recyclable and reusable material.



PACKAGING

Made with recycled and recyclable raw materials.

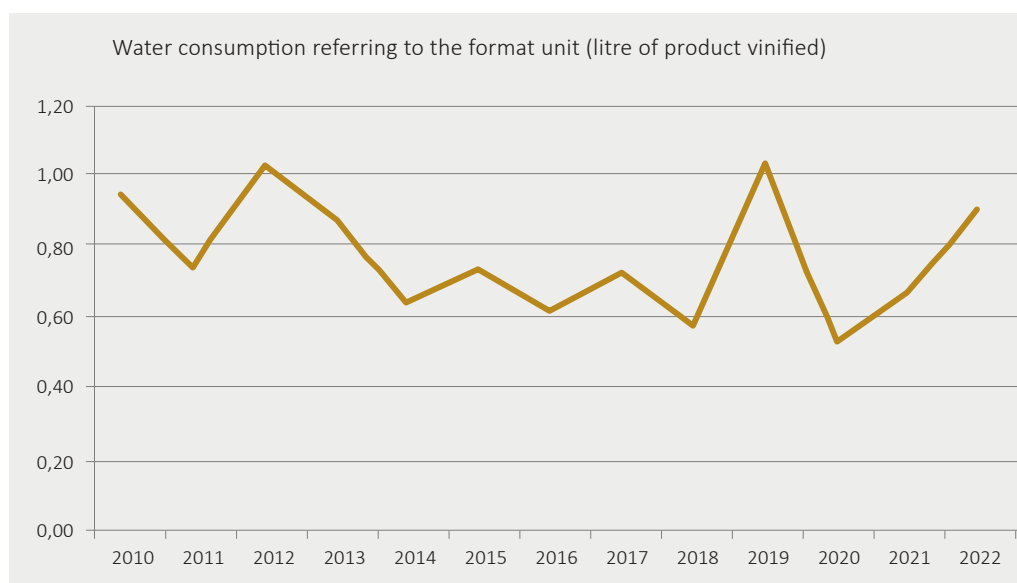


Water consumption

Water consumption is strictly connected to the washing activities carried out, specifically:

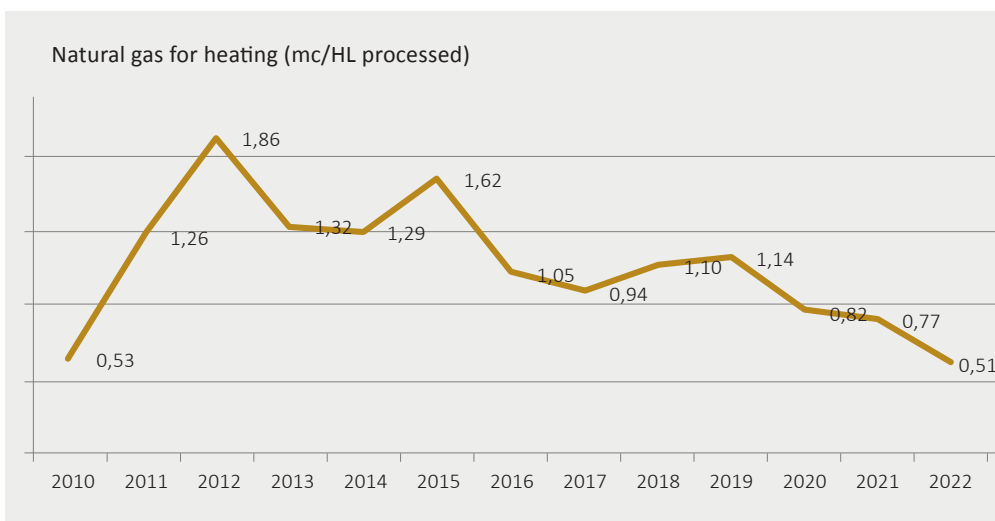
- the number of production changes (from red to white wine) and so the washes carried out;
- the quantity of production, although all the systems must still be adequately washed even if production is not high;
- A high standard of hygiene is required on all the storage/production systems.

The figure for the year 2022 is once again in line with the consumption data from previous years.

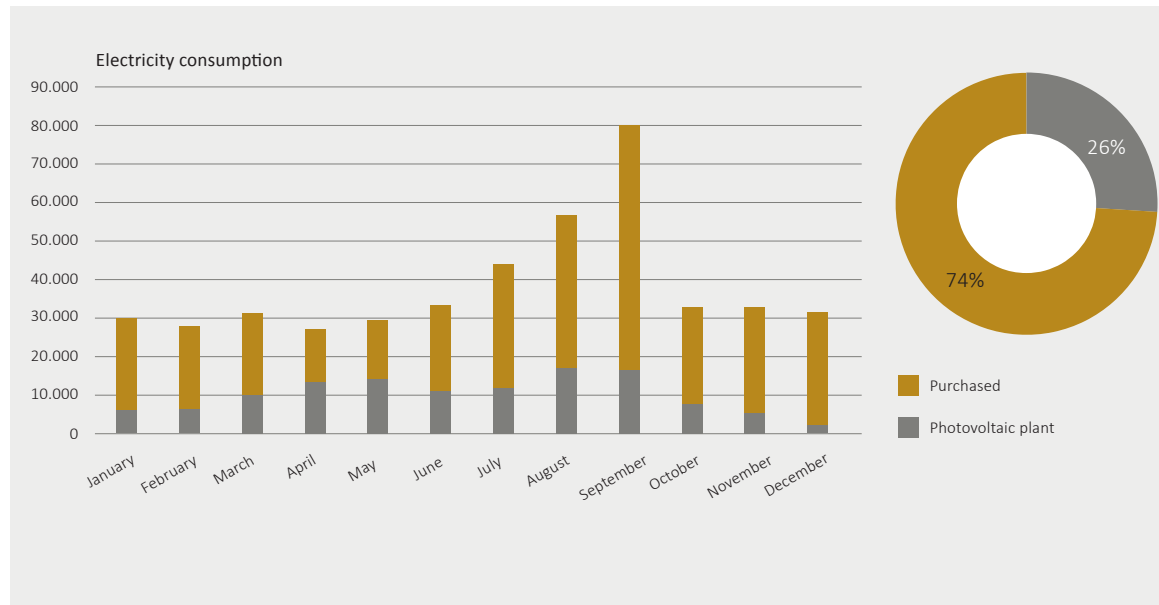


Natural gas consumption

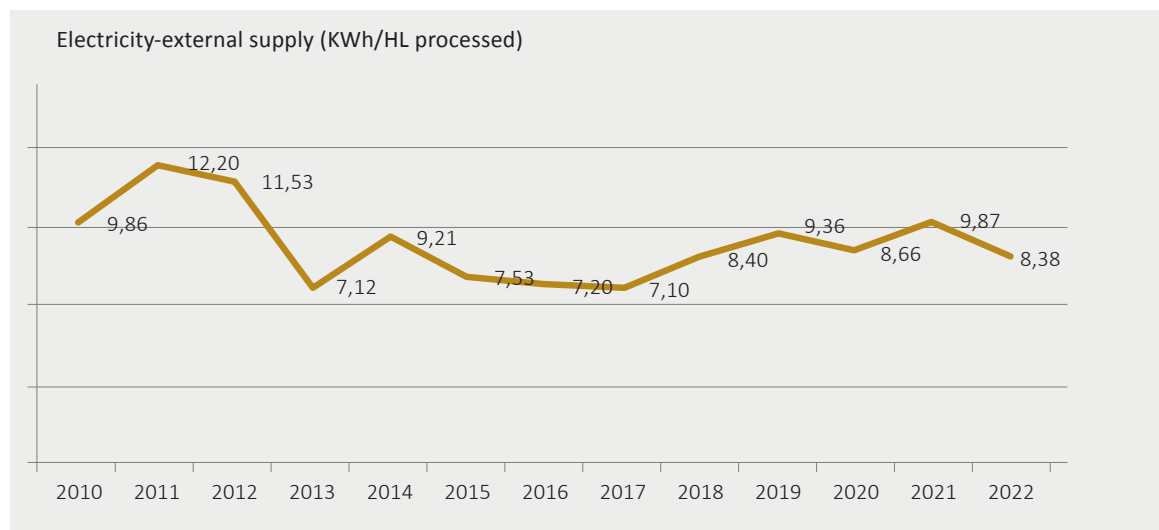
Year	VALUES REFERRING TO HL PROCESSED	
	Consumption (m ³ /HL/year)	CO ₂ emissions (Kg CO ₂ eq/HL/year)
2010	0,53	0,010
2011	1,26	0,025
2012	1,86	0,036
2013	1,32	0,026
2014	1,29	0,025
2015	1,62	0,032
2016	1,05	0,021
2017	1,23	0,024
2018	1,10	0,021
2019	1,14	0,022
2020	0,82	0,016
2021	0,77	0,015
2022	0,66	0,013
Variation compared to the previous year		
	0,10 m ³ /HL	-0,002
	-13%	-13,2%



Electricity consumption



ANNUAL ENERGY REQUIREMENT		15	Kw/HL processed		
Photovoltaic plant	Drawn from the network	11	Kw/HL	38.08%	From renewable sources
	Total produced	4	Kw/HL	26.48%	of annual consumption
	Fed into the grid	0	Kw/HL	0.00%	of the energy produced



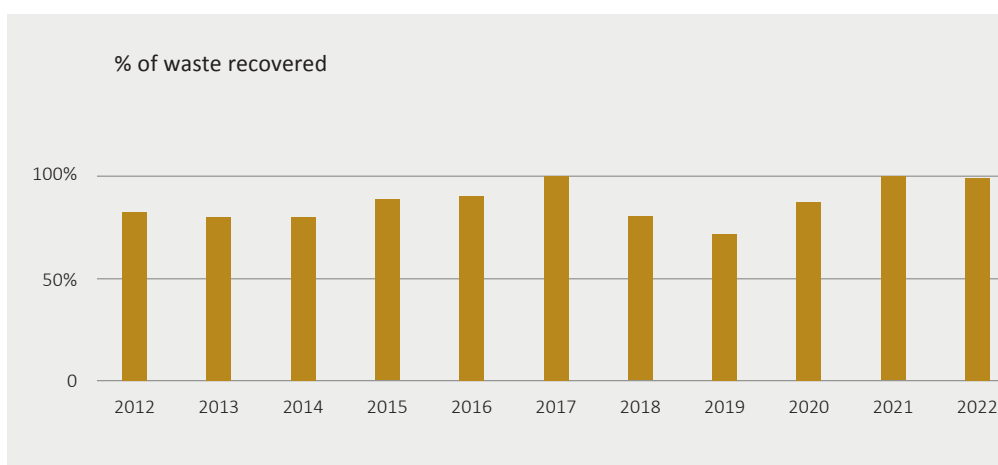
Waste

Waste management continues to be an environmental aspect of no great significance for the winery.

Packaging waste, however, continues to be the major by-product from the Winery's activity.

The quantity of waste product is comparable to previous years (with the exception of 2021 when construction and demolition waste influenced the data).

Public service waste, since it is not weighed, cannot be reported.



6. GOOD PRACTICES OF SOCIAL SUSTAINABILITY



VINCHIO VAGLIO

Employees

Instruments of corporate welfare are available, such as:

- Medical assistance provided by FASA insurance.
- A trade union agreement was signed in 2013 with the aim of improving the overall productivity, corresponding to a bonus based on the sector of origin, linked to respect for the qualitative parameters and a commitment to sustainability.

The company considers protecting the health and safety of workers to be of primary importance; this was the reason for the Winery's decision to undertake the road of certification in relation to the UNI ISO 45001:2018 standard obtained in February 2019.

Suppliers

The Cantina Cooperativa arose out of the need to resolve the existing socio-economic imbalance in the market of the 1950s and, then as now, for almost 200 partners of Vinchio e Vaglio Serra, the Winery is an opportunity to continue to work the lands passed down through the generations.

Currently, 100% of the grapes come from the area of Monferrato in the zones adjacent to the Cantina Cooperativa from partners who manage around 470 hectares; the vineyards of the winegrowers of Vinchio Vaglio mostly lie in the municipalities of Vinchio and Vaglio Serra and, to a more limited extent, in the neighbouring Incisa Scapaccino, Cortiglione, Nizza Monferrato, Castelnuovo Belbo, Castelnuovo Calcea and Mombercelli.



Territory

The Cantina Cooperativa Vinchio Vaglio constantly supports the territory around it, including through the partnership and sponsorship of events and shows organised by associations or by the neighbouring Municipalities in order to actively contribute to the support from the socio-cultural point of view.



Economic participation as a member of the Consorzio Barbera d'Asti e Vini del Monferrato which works for the protection and promotion of the products inside and outside the territory.



Member of Vignaioli Piemontesi, an association of wine producers established with the primary goal of reinforcing the associates' marketing capacity on Italian and foreign markets.



Member of the Association of Nizza Producers, which has the aim of protecting, promoting and enhancing the denomination Nizza DOCG.

Trade fairs

Moreover, the Winery takes part in numerous oenological trade events in Italy, such as: VINITALY - Verona

But also abroad, such as: WINE PARIS & VINEXPO - Paris

and PROWEIN – Düsseldorf



Events in the territory

The Cantina collaborates assiduously with local associations, including in collaboration with the neighbouring municipalities, in the organisation of recreational/commercial events in the territory.



28 MAGGIO 2023

**CANTINE APERTE
CON PICNIC**



PICNIC AL CASOTTO



How many vineyards did our ancestors wrest from the woods, choosing the most exposed hills and slopes so that the bunches that gave good wine could ripen perfectly? This colossal work required the contribution of thousands of arms, hoes, mattocks and spades in years without written records, when highly energetic, frenetic farmers, capable of miracles driven by necessity, uprooted enormous trees in order to plant Barbera vines that could withstand the aridity of the shell-filled sands and the rugged slopes to produce unsurpassable grapes.

Franco Laiolo
Writer born in Vinchio



7. VIGNE VECCHIE

Project Vigne Vecchie - the project arose from the selection of the most suitable vineyards that were more than 50 years old. The idea came in the middle of the 1980s, entirely against the current of what was happening in the rest of Italy, in order to safeguard the historic legacy of the oldest vineyards and bestow the utmost dignity on the Barbera.

The Winery launched a **programme focused on quality** to compensate for the small number of grapes produced. Inspired by the Giuliano Noè, one of the leading figures of Barbera, the 'Vigne Vecchie' project was launched, a Barbera d'Asti produced from a selection of grapes harvested in vineyards more than 50 years old.

Since 2012, the wine Barbera D'Asti DOCG "Vigne Vecchie 50" and the wine Barbera D'Asti Superiore DOCG "Vigne Vecchie" have been in compliance with the applicable prerequisites of the voluntary UNI EN ISO 22005:2008 standard regarding the traceability of the supply chain.

In 2023, the Winery signed up to the project '**The Old Vine Conference**' devised by Sarah Abbott MW, Leo Austin and Alun Griffiths MW to promote and safeguard the old vineyards at an international level, thanks to a deep-rooted community that makes clear the best practices, develops projects and aims to give resonance to the old vineyards.

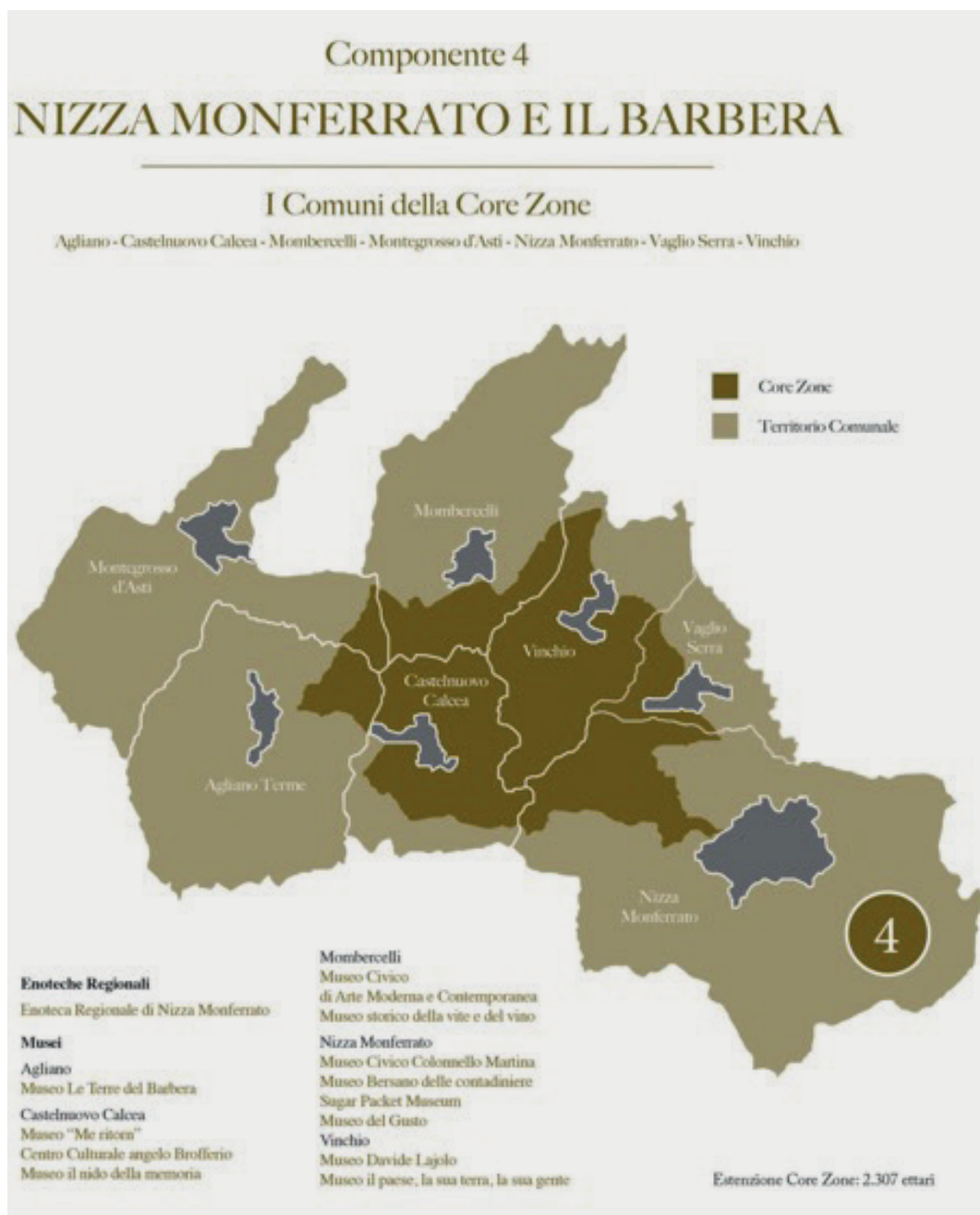


Given that some of our old vineyards are more than 80 years old, we could not fail to join this enhancement project.



VINCHIO VAGLIO

This is an example of “exploiting” the land that has nothing to do with draining its resources, but rather a wise, humble and reciprocal encounter between the land and humans that has led to the inclusion of the hills of Monferrato on the list of World Heritage Sites and also recognition of the work of all the partners of the Cooperativa Vinchio Vaglio. Indeed, without the Winery, many winegrowers of the zone would be forced to uproot and make way for woods or hazelnut groves. Biodiversity and the human-nature encounter that still characterise our steep hills is the wealth underpinning the acknowledgement of UNESCO.





The Associazione Astesana Strada del Vino e del Cibo, with around 200 associates, is engaged in promoting the territory and stands a quality brand for operators in hospitality, catering and food and wine producers. This brand, recognised by the Piedmont Region and Asti Province, is marked on the road signs, especially the directional arrows that point the way to the location of the Partners of the Strada del Vino e del Cibo.



Participation in the FESAR-Piedmont Region project "Making use of oenological by-products containing Cellulose for the production of Nutraceuticals and LACTic acid". PSR 2014-2020 Measure 16.2.1 Action 2 Pilot projects Bioeconomic technological platform. In collaboration with CREA and the University of Turin.



Upgrading the paths of the Val Sarmassa

From the "Path of the Nests" to the Big Bench no. 94, passing the installations of the artist Giancarlo Ferraris and the garden of aromatic herbs. These and others are the concrete initiatives for the protection and enhancement of Val Sarmassa that encourage people to explore this area of inestimable beauty through slow, respectful and authentic tourism.

Path of the Nests

A nature trail in the territory of Vaglio Serra, which starts from the courtyard of the Winery before joining the existing routes in Val Sarmassa and with the Big Bench of Vinchio: a combination of territories and different vocations that have a common purpose, the protection and the conservation of the natural heritage that surrounds our vineyards.

Vinchio is my Nest

Davide Lajolo

For this reason, Vinchio Vaglio bought part of the wood adjacent to the Winery bordering the Val Sarmassa Nature Reserve; it restored the ancient path, providing tables, fountains and the original “nests”, structures in hand-woven willow that protect the picnic tables from too much sun and wind while leaving the proper gaps to allow the splendid surrounding countryside and the harvest to be enjoyed in a family atmosphere.



Big Bench

The Bench lies at the highest point of the municipality of Vinchio at the border with Vaglio Serra. From the large bench, an evocative panorama can be enjoyed, from the rising of the sun behind Vaglio Serra between the Ligurian Apennines to dusk, as the sun sets between the Vinchio bell tower and Monviso, which towers over the Alpine range.



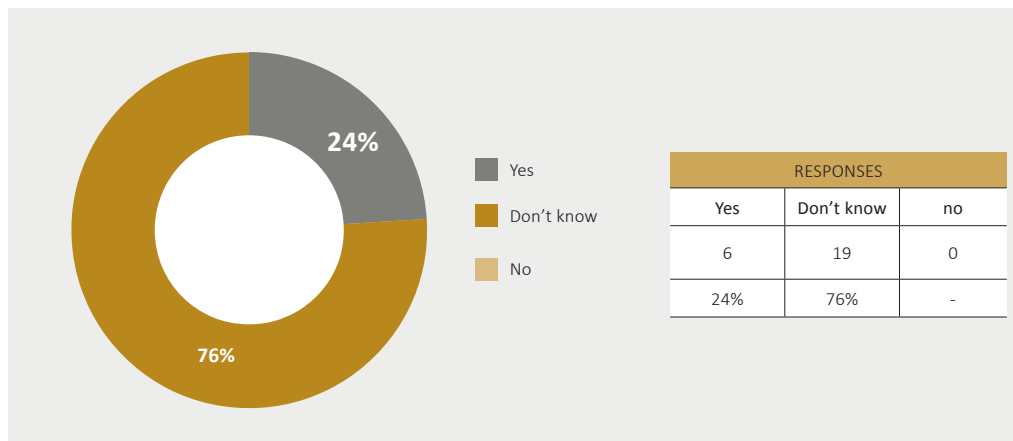
Neighbourhood

The Cantina Cooperativa Vinchio Vaglio, knowing the importance of the role that the community plays in all the activities linked to sustainability and the improvement of lifestyles, distributed a Questionnaire in April 2023 in the neighbourhood; in this way, suggestions were collected concerning issues of sustainability from the various communities in the neighbourhood and relations were deepened between the corporate organisation and the local community.



The information that emerged was the following:

- The community believes that the company pays great attention to the economic and social impact since it is thought that viticulture is the only source of support for the territory, the renovation of the premises of the sales outlet attracts tourists and brings attention to the population and availability.
- Care over the environmental impact on the territory and building a good relationship with the territory and the local community is thought sufficient.
- The attention paid to receiving any indications of problems with the neighbours slightly less so.
- Regarding the initiatives of collaboration with the territory and the local communities, the neighbours are only partly aware that the company:



The 230 hectares of the Reserve include historic vineyards, woods on the ridge and valley floor with a great variety of habitats and a rich heritage of flora and fauna.

8. GOOD PRACTICES OF SOCIAL SUSTAINABILITY

The ownership of the company belongs to the **Partners' Assembly of the Cooperative** established on 26/02/1959, listed on the business register in February 1996, and that currently has 192 partners.

The partners of Vinchio Vaglio give 100% of their grapes to the Winery, obtaining in exchange constant assistance in their delicate work and enabling the economic sustainability of vinification. The purpose of the cooperative is not for profit but to involve the partners in the benefits of mutuality through the enhancement of production and the coordination of the activity of the partners regarding the grapes to deliver to the cooperative.

Directors appointed on 30 November 2021
RATTI UGO
RESTA LIVIO
ALBEZZANO MASSIMO
FERRERO VALERIANO
RATTI FABIO
GALLESIO ALESSANDRO
GARINO FRANCESCO
REGGIO EMILIO
LAIOLO GENNARO
BOERO ENRICO
ADORNO MARCO
LAIOLO FABRIZIO
BOERO DIEGO

The **Board of Directors**, elected by the Partners' Assembly every 3 financial years, is made up of 15 members who appoint a President and Vice President from within their number, who remain in post until the termination of the Board itself. The vote cast by each partner has weight as an individual not in relation to the size of the land.



President and Vice President

The Articles of Association of the Cooperative lay down that the posts of President and Vice President must be occupied by **one person from Vinchio and one person from Vaglio Serra**, evidence of the ancient rivalry between the two municipalities, overcome over the years precisely due to the Cooperative, but also of an avowed intention to fully represent the territory.

Today, the distinction between the two elected posts has been transformed into a **solid collaborative relationship**, also due perhaps to the long administrative experience of their respective communities. Both have been **mayors for several terms** and both the President, Lorenzo Giordano of Vinchio, and the Vice President, Cristiano Fornaro are two great **admirers of fine wine**, especially the Barbera, without disdaining the bubbles of Alta Langa.



Economic balance sheet

The economic balance sheet is subject to a rather complex system of controls and can be summarised as follows:

- control by the **winery’s Board of Directors**, who issue a first report to be attached to the balance sheet and presented to the Partner’s Assembly. The balance sheet is communicated to the Board of Auditors with the report at least thirty days before the period fixed for the Partners’ Assembly that must discuss it.
- control of legality is entrusted to the **Board of Auditors**, which is called on, in particular, to carry out controls aimed at ensuring the observance of the laws and the Articles of Association, respect for the principles of correct administration and supervise the adequacy of the organisational, administrative and accounting structure. The Board of Auditors reports to the Assembly on the results of the company’s financial year and make observations and proposals regarding the balance sheet and its approval; the meetings of the Board of Auditor take place every three months.

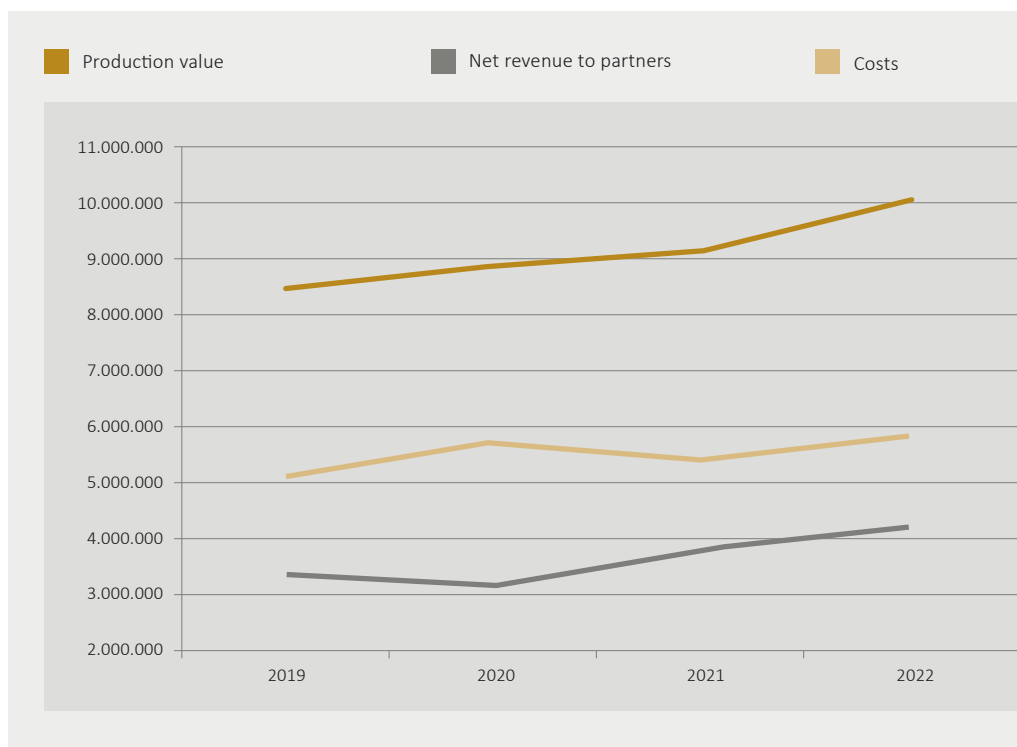
Chairman of the Board of Auditors		PERETTI LORETTA	
Auditor	PIRUZZOLO MASSIMO	Auditor	ZANATTA GIORGIO
	DEL CONSOLE LAURA	Substitute	PIRUZZOLO DARIO

The Board of Auditors entrusts the accounts to the **External Auditor** that has the tasks of:

- verifying the proper keeping of company accounts and the proper disclosure of the details of the management performance in the accounting records (at least every three months);
- verifying the correspondence of the financial statement and any consolidated statement to the accounting records and compliance with the respective regulations;
- expressing an opinion on the financial statement and the consolidated statement;
- special oversight every two years conducted by **Confcooperative** on behalf of the **Ministry of Economic Development** and governed by specific regulations. Membership of Confcooperative in 2021 with documentary evaluation; received confirmation of registration on 16/02/2022.

The financial statement ends on 31/07 every year (the last on 31/07/2022) and is controlled by the winery's Board of Directors, which issues an initial report to be attached to the balance sheet and presented to the Partners' Assembly.

The following graph shows the evaluations regarding recent financial statements for the value of production (turnover), the revenue distributed to partners and the operating costs:



The company has made certain economic investments in favour of social and environmental sustainability, including those directed towards the reduction of waste. In the light of this, the winery has carried out the following:

2004 certification of the winery with regard to the standard UNI EN ISO 14001 management system for environmental security.

2008-2009 Construction of a new industrial shed to receive the bottling line that enabled the volumes of product bottled to be increased.

2011 photovoltaic plant of around 200 Kwph.

2011 certification of the winery with regard to the standard UNI EN ISO 9001 management system for quality.

2012 certification of the traceability of the supply chain for Project Vigne Vecchie. The project began with the selection of the most suitable vineyards from among those more than 50 years old. The idea came in the middle of the 1980s, entirely against the current of what was happening in the rest of Italy, in order to safeguard the historic legacy of the oldest vineyards and bestow the utmost dignity on the Barbera.

2014 renovation of the sales outlet to form a meeting point for the Community (as a venue for events with the local cultural associations) and a reference point for people unfamiliar with the territory (tourists/customers passing through and others).



2018 new storage warehouse for bottled end products.

2018 certification of the winery with regard to the UNI EN ISO 22000 voluntary standard for food safety.

2018-2019 Almost complete replacement of the winery's lighting system with the installation of LED lights in order to reduce consumption.

2019 certification of the winery with regard to the UNI EN ISO 45001 voluntary standard for food safety.

2019 Installation of the new single unit plant for the packaging of bag in boxes. Since 2009, the Winery has focused on the Bag in Box format and the renovation of the packaging line enabled production of this type of container to be increased, including in different formats.

2019-2020 construction of the "Path of the Nests", through the acquisition and upgrading of a wood adjacent to the winery that snakes along for about 1 km before reaching the Big Bench no. 94, passing by the installations of the artist Giancarlo Ferraris and the garden of aromatic herbs. It constitutes a concrete commitment of the winery to the protection and enhancement of Val Sarmassa.

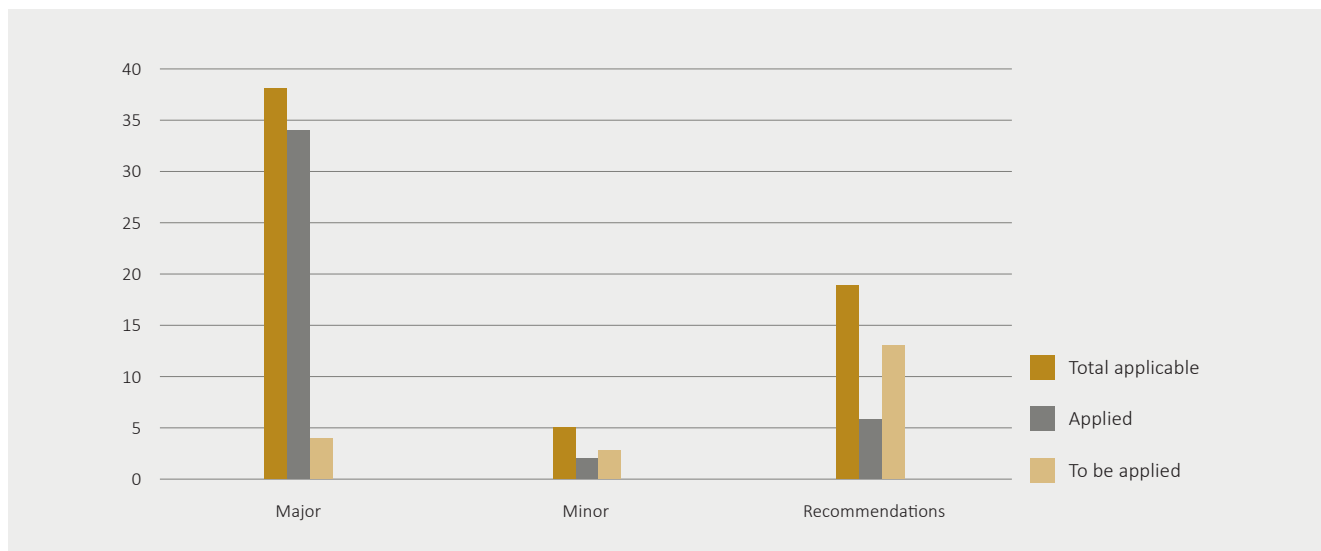
2020-2021 extension of the office buildings and the creation of a tasting room through the restoration of abandoned premises in order to improve the reception of visitors.

2022 installation of the new grape reception system integrated with industry 4.0 (one of the first in Piedmont).

	Equalitas Total	Not applicable	Total applicable in the company	Prerequisites applied to the current situation		To be applied in the coming years	
Major	54	1	53	53	100,0%	0	0,0%
Minor	11	0	11	8	72,7%	3	27,3%
Recommendations	27	2	25	14	56,0%	11	44,0%

Internal audits

The internal audits with regard to the individual voluntary standards applied in the company did not find any lack of compliance.



Plan for the assessment of the medium-term economic risks and the periodic revaluation of the changes in the general economic scenario and those of the sector.

An assessment is carried out annually, at the time of the management review, of the general risks for the company. For factors found to be at moderate and high risk, measures are laid down to mitigate this. At the time of the management review, in subsequent years, the residual risk is calculated following the measures and, where necessary, further actions of mitigation are implemented. In future years, these plans will be implemented, leading to controls with reduced regularity (during meetings of the Board of Directors).



Risk assessment – Analysis of the context

In January 2023, the risk assessment, analysis of the context and interested parties for the Winery of Vinchio-Vaglio were reissued. The assessment took note of the potential prompted by the previous analysis and was updated in 2022, taking into consideration **the changes of the internal and external factors**.

Climate change and the future risks were therefore taken into consideration for the purpose of evaluating its sphere of environmental impact according to a more extensive view, which includes the entire area of influence of its activities.



During 2022, climatic anomalies, severe drought and the invasion of **flavescence dorée** led to a loss of product for contributing partners. The disease ruins the grapes and makes the eradication of the plants obligatory, with huge economic losses for the vineyard owners and the prospect of having no production for the following three years.

The Winery, with numerous contributing partners and vineyards that cover territorial areas that can be very distant from each other, was able to average out the losses, which were reduced to around 5% of the harvest compared to the previous year.

It remains a general objective of the Winery to monitor the direct and indirect emissions, extending the analysis of the risks linked to climate change to the various countries and areas in which the company is involved.

Good Economic Practices towards Employees

- The fixed-term contracts were switched to open-ended;
- the company possesses a system of monitoring the turnover of employees, monitoring the data and statistics regarding:
 - the period of service in the company
 - the reasons for leaving the job
 - corrective and improvement actions
- the company conducts periodic meetings between the ownership and personnel on socio-economic issues.

Good Economic Practices towards Suppliers**Criteria for the fair price of the raw materials purchased**

- The winery is owned by the contributing partners. The technical staff ensures the quality and that a product is taken to market that can be sold at the best possible price in order pay adequately for the grapes contributed. It defines the price of the raw materials purchased according to the evaluation and the trend of the market prices to which a premium (or a penalty) can be added in recognition (or to mark down) the product quality.

Regulations on the maximum payment periods allowed

- The payment to contributing partners for the sale of the product to the winery does not come within the purview of the regulations of Legislative Decree no. 1/2012. The payment terms are laid down by the Articles of Association. The winery pays the partners in 4 instalments (in the months of March, June, September and December of the year after the harvest). The last instalment is calculated based on the results of the balance sheet, for which the first 3 constitute an advance.
- For other grape suppliers, the winery makes payments as indicated in the previous paragraph, unless otherwise agreed between the parties.
- For the other suppliers (excluding grapes), the company is aware of the new regulations on the maximum payment periods allowed and adjusts, within the limits of its financial resources, to what is laid down by it: the winery pays with R.I.B.A or by bank transfer with the methods indicated by the supplier in the invoice.
- The company states it is favourable to the verification of payment times with regard to the suppliers by viewing the invoices.

**9. GOOD PRACTICES
OF ENVIRONMENTAL
SUSTAINABILITY**



VINCHIO VAGLIO

Treatments in the vineyard

The winery is furnished with a permanent viticultural technical service that has the task of working with the partner winegrowers, providing suggestions on the types, methods and times of phytosanitary interventions, fertilizing, processes and plant engineering in general to promote the sustainable management of vineyards. The agronomists pursue the goal of reducing the use of products of chemical origin to the strictly indispensable: copper, sulphur and grassing with legumes are deployed in place of systemic products and herbicides. The treatments are not conducted on a regular basis and are only carried out to avoid the development of pathogens.

For the wines Vigne Vecchie and Vigne Vecchie 50, vineyards are selected that are at least 50 years old and have been worked by hand. Thanks to the absence of machinery and so CO₂ emissions, the land is not stressed, the treatments are applied only with a sulphur or copper base and even the fertilisers are organic.

In vinification

The sulphites in our wines are always 30-40% below the values allowed by the law. We also only use selected yeasts from our area in order to start the fermentation, helping to keep the characteristics of the vine and the territory intact.

Packaging

- **Bottles** - The production and transport of the bottles of wine have natural consequences on CO₂ emissions, to the point of contributing 42% of the total impact of the wine on the carbon footprint. For this reason, Vinchio Vaglio uses bottles that weigh less than 557 grams for 90% of the entire production of bottles.
- **Stopper** - The choice between a technical stopper and a natural cork is subject to strict simulations of bottling of the various wines. Vinchio Vaglio, thanks to the careful choice of the right stopper for each bottle, has reduced its environmental impact by 66.4 metric tons of CO₂ a year.
- **Bag in Box** - Reduced transport costs, less packaging and materials that are easier to recycle compared to glass. Benefits that are reducing the carbon footprint of wine by more than 7% as regards the packaging, thanks to the use of the Bag in Box since 2009 for some wines.

In the company

Certification of the winery with regard to the standard UNI EN ISO 14001 management systems for environmental safety in 2004. Vinchio Vaglio has always been committed to an environmental approach that makes all employees aware of their responsibilities.

Renewable energy

Thanks to the 200 kWp photovoltaic plant installed in 2011, Vinchio Vaglio managed to cover a significant part of the company's energy needs and aims to cover them entirely in the coming years.

Lighting system

Installation of LED lights in order to reduce consumption.

Improvement of the quality of wastewater to preserve hydrogeological systems:

- selection and purchase of the detergent products for the hygiene of premises with precise ecological criteria, in particular, degradability;
- making collaborators aware of the importance of reducing water consumption in the production processes;
- for washing the tanks, an automatic machine is used that can limit the water consumption and chemical products.



In order to minimise the impact of the production activities on the local community, the company identifies in the following table the potential environmental risks and lays down appropriate monitoring measures.

The information from the monitoring and any critical issues discovered in 2022 are also reported in this table.

Environmental aspect	Monitoring	Assessment of the monitoring activities
Water consumption	The consumption of these resources is kept under control by monitoring and comparing to the production data.	Parameter kept under control through the registration on the consumption form. See assessments in the previous points.
Electricity consumption		
Natural gas consumption		
Release of GHG linked to leaks in the refrigeration plant	Plant subject to annual control by specialised technicians	Annual control conducted by Cagnasso.
Soil pollution due to a leakage of detergents and/sanitizers	Storage of liquid solutions or solids takes place in a suitable area and the activity is carried out on a cement floor.	No critical issues occurred in this regard in 2022.
Soil pollution due to a leakage of product during unloading/loading	The products are unloaded or loaded in tanks via mobile pipes that are checked at the time of use.	No critical issues occurred in this regard in 2022.
Odour caused by processing waste.	The residues from processing the must, made up of marc and lees, can cause the release of odours if subject to long stays in the temporary storage sites. The place of storage, far from residential areas, and the frequency of the withdrawals of the aforementioned materials make it possible to avoid these odours being noticed inside and outside the factory.	See MVV regarding the loads of by-products. External storage area checked during the internal audits. Factory located far from residential areas.
Acoustic pollution in the area adjacent to the factory connected to the use of the equipment	The factory is located in the countryside and the working areas are not near residential areas.	No critical issues occurred in this regard in 2022. Provides a form to neighbours to report any recommendations

The company has identified the website vinchio.com as the most appropriate method of communication to reach the interested parties.

vinchio.com

It is believed that this method is the fastest and most economical way to reach all the interested parties at the same time (company personnel, suppliers and customers but also the community, competitors and control bodies).

In the case of communications/advertising that, by their nature, are concise, should they not be sufficiently clear or doubts remain over the interpretation, these will be explained in a more detail in an appropriate space within the company and/or on the company's website in order to give the utmost transparency and knowledge to consumers.

The sustainability report will be made available to all the interested parties through the company website, also making known the activities carried out by the company in the field of social sustainability. This is an opportunity for improvement that involves a method of communication that ensure this information is received by all the interested parties.



10. GOALS



VINCHIO VAGLIO

GOALS TO BE ATTAINED

	Subject	Goal	Status of goal
01/17	Reduction of hazardous substances	Replacement of R22 gas in cooling systems	To be completed The installation of a refrigeration plant with R290 planned for 2023
02/17	Energy saving	Renovation and insulation of offices and the sales outlet verification of overall energy saving	Completed
03/17	Energy saving	Replacement of incandescent lighting system with LED lights throughout the winery	80% completed
02/19	Assessment of the machines	Adaptation of machines and verification of the interventions carried out	To be completed
02/20	Energy saving	New refrigeration plant with inverter	To be completed by 2023
03/20	Environmental sustainability	Installation of a recharging post for electric cars	To be carried out
05/22	Safety at work	Avoiding incidents on the outside paths involving visitors	To be completed
01/23	Disinfestation	Reduction to zero of the disinfestation interventions	To be completed
02/23	Awareness of the workers with regard to safety in the workplace and food safety	Increase in the reports of near accidents and also continuous verifications regarding food safety	To be completed
03/23	Non-compliance and corrective actions	Reduction of non-compliance by certification bodies and consequent corrective actions	To be completed
04/23	Social sustainability	Purchase of a tangential dregs filter	To be completed by 2024
05/23	Energy saving	Extension of the photovoltaic system	To be completed by 2024
06/23	Energy saving	Replacement of the corporate car fleet with the purchase of vans that perform better with regard to consumption and environmental impact	To be completed by 2026
07/23	Social sustainability	Extension of the path of the nests with the acquisition of a new wooded area	To be completed by 2026
08/23	Internationalisation of production	350 HL autoclave	To be completed by 2026
09/23	Energy saving	Renovation of the old winery's premises	To be completed by 2026
10/23	Social sustainability	Extension of the reception service with the option of booking a picnic basket to enjoy the installations of the path of the nests	To be completed by 2026

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VINCHIO VAGLIO S.C. Agr.

Reg. San Pancrazio, 1 · SP 40 km 3,75

14040 Vinchio (AT) - Italia

Tel. +39 0141 950903 · +39 0141 950608

vinchio.com



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