



PIZZOLATO

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Hi Everyone,

we have once again drawn up a Corporate Social Responsibility Report with the aim of generating interest and attention towards the environment, creating synergies and a desire to think in the long term, confident that in so doing we can give future generations a precious gift. Our objective in drawing up this report is to give a transparent account of our company's footprint in its social and environmental context, illustrating its philosophies, policies and commitment to our customers, the people we work with, the environment and our society. It is an annual appointment we have been keeping since 2017 and we want this instrument to help those who choose a bottle of our wine fully understand everything that lies behind the scenes: the choices, projects and beliefs.

2021 was an eventful year, with surprises and new occasions finally dedicated to people. A deep sense of gratitude has encouraged me to draw the conclusions of the year in question, which was dense with



uncertainties, targets achieved and new challenges. Those who know me are well aware of how important it is for me to find the time to celebrate every aim accomplished. I consider it a family ritual I am proud to have inherited from my father Gino and my mother Giselda. In their times the day's schedule, often exhausting, was marked by time spent working in the fields and looking after the animals, and there was little left for anything else. However, my family never passed up the opportunity for celebrating when they could. The few hours spent with friends or in a dance hall ennobled their daily labours, giving them a meaning I have only now understood was the essence of their lives.

My father would have been 100 years old in 2021, and exactly forty years ago I decided to work by his side on the family farm, concentrating on viticulture. In memory of my parents and what they taught me, over these months I have often reminisced about my story up to now and talked with pride about our successes, still finding the time to think about the errors and uncertainties that have been a feature of these years. I am convinced that having had the opportunity to make mistakes, to 'stumble', and then 'adjust our aim' has been a gift just as valuable as the targets reached. Almost a luxury nowadays, if we think of the characteristics typical of the historic moment we are living in. This is an extremely frenetic period, at times involving unforeseeable changes that are often hard to comprehend, in which we are expected to be perfect people, infallible entrepreneurs and impeccable workers.

This year in my company moves me to express a wish, a hope, first to my children but also to today's youth, who are the men and women of tomorrow. I wish them the will to experiment and in so doing make mistakes, I hope they will have the time to re-think their choices, the energy to carve themselves a model, evolve as persons, rise up all the stronger after stumbling, richer in experiences, even of failure, but necessary for each of us to develop.

This sustainability report narrates a year full of the actions of all those people who continue to work with us as ambassadors of our philosophy and organic wines, sharing with us our daily victories. These few lines are dedicated to our common efforts.

We are hugely grateful for the positive results of this year: my heartfelt thanks to all our personnel, customers, suppliers and the associations that cooperate with us, showing commitment and passion even in years such as these, when it has not always been easy to find the strength and stimulus to go ahead.

Trying to imagine 2022, I am sincerely at a loss to know what to expect of such an uncertain future. I hope it will give us the opportunity to become even more aware of what we are. I hope the year will feature best practices but most of all, consolidate genuine, deep-rooted human relationships. For sure it will be another difficult year that will once again require great spirit of adaptation to find the right path to follow. Well aware of everyone's freedom, we will need to concentrate less on our individuality and more on the people around us, on the group and on the force of teamwork and unity.

**This sustainability report
narrates a year full of
the actions of all those
people who continue to
work with us.**

LEGAL REPRESENTATIVE

Settimo Pizzolato



01 PIZZOLATO GROUP

PIZZOLATO GROUP

The year 2021 saw an important legal-commercial change with the establishment of Settimo Pizzolato Holding, which includes Casale Terzo Soc. Agr. Srl, an estate in Tuscany, the purchase of which will be completed in 2022, and the sales company La Cantina Pizzolato Srl. The family now have four estates, each one owned by a partner. To streamline drawing up our 2021 Corporate Social Responsibility Report, these companies will come under the umbrella term of Pizzolato Group. This holding currently comprises four partners: Settimo, chairman and owner of the winery, his children Federico and Stefania, and his wife Sabrina with minor Edoardo.

“We now have Settimo Pizzolato Holding! We are proud to announce this news, the result of a precise choice of values: to make sustainability the reference asset for the entire production chain.”

“Settimo Pizzolato Holding is a new arrangement – Settimo Pizzolato explains – arising from the need to boost the company and give it a modern organisational structure that is efficient and functional, capable of facing the challenges of the day, and turning them into real projects while remaining faithful to the values that have always guided our activities: attention to the environment, people and our territory”.

This is just the latest of the many steps already taken: heavy investment in digitalisation, an export market diversification policy and dedication to organic methods and the sustainability of the entire production chain; all of this has identified the winery and its leading values right from the start and enabled us to reach many targets and achieve great results.

“This past year – states Sabrina Rodelli, the winery’s export manager – organic wine has become an up and coming market segment. This is something in which we believe strongly, and have worked hard both in the vineyards with our Piwi fungus-resistant grape varieties, and in general in managing the company to the dictates of our Social Responsibility Report, our guiding light for the fourth consecutive year. Speaking of sales, we are in the big distribution sector specialising in organic wines, included in the categories of food shops whose customers have increased into double figures, confirming that consumers are increasingly knowledgeable about what they buy. Diversifying what’s available to consumers has been strategic: only certified quality organic wines in the medium-high price range with differentiated packaging. The most important increase in sales concerned our sparkling wine, particularly with regard to our M-Use line featuring a lightweight glass bottle designed for re-use, which has recorded excellent results just eighteen months after its launch. Our latest project, the new Back to Basics line, absolutely reflects our undertaking to identify our values: environmental friendliness, sustainable development, social responsibility and shared commitment with our suppliers. This is a line created in our fortieth year of activity that goes beyond organic wine and involves the packaging production line by using six ecological elements with low environmental impact – grapes, glass, corks, capsules, labels and packing boxes.”





Settimo Pizzolato

OWNER OF PIZZOLATO WINERY

One of the first winemakers in Italy to choose organic management of his company. The business leader of a winery that has developed over the years thanks to courageous investments and a lively, punctual eye on the future, looking straight ahead at tomorrow.



Sabrina Rodelli

CO-OWNER AND EXPORT MANAGER

Settimo's right-hand woman who supports him at every turn. She has been working in the wine business for over 20 years, in close contact with all the continuous changes. By applying her vast knowledge of market internationalisation to study new packaging trends, she is the company's innovator.



Stefania Pizzolato

CO-OWNER AND FARM MANAGER

After studying Economics and Business at university, she entered the company with a will to sprint ahead with the enterprise. She works in our administration office and is in the front line of the corporate employee coaching scheme.



Federico Pizzolato

CO-OWNER AND PRODUCT MANAGER

Settimo's first son, Federico has been working in the business since 2014, running the production and bottling department. He has worked closely with his father in making the most important business decisions and he is a true fan of the Pizzolato team that he and his partners have created and supported over the years..



Edoardo Pizzolato

SETTIMO AND SABRINA'S SON

Edoardo is the last born of the Pizzolato family. A little boy who is already showing unconditioned love of Nature, vines and animals, and particularly of tractors. A wine from our Tuscan estate has been named after him: Chianti Colli Senesi Edoardo PI.

Company Organigrams

1 HOLDING

→ Casale Terzo Soc. Agr. SRL + La Cantina Pizzolato SRL

4 FARMS

→ Az. Agr. Pizzolato Settimo, Stefania e Federico e Az. Agricola Rodelli Sabrina

AGENDA 2030

The Sustainable Development Agenda 2030 is an action plan addressed to people, the planet and prosperity, signed in September 2015 by the governments of 193 member states of the UN. This extensive action plan incorporates 17 Sustainable Development Goals (SDGs) for a total of 169 targets. The official launch of the SDGs at the beginning of 2016 guided the world along the path to take for the next 15 years: all the states are committed to reaching the goals by 2030.

The Development Goals are part of the Millennium Development Goals. 'Common goals' means they are shared by all the participating states and all individuals, without exception, and no-one should be allowed to fall behind along the way leading the world to sustainability. Pizzolato Winery feels it is its duty to make a difference in achieving these common goals without leaving anyone behind.

Time for Sustainable Objectives

Throughout 2021 the Pizzolato Winery continued its 'Agenda 2030' scheme, augmenting it by participating in the 'Business Sustainability' project set up by Assindustria Venetocentro. The sustainable development goals include many targets for every company to reach. Below is a list of the targets and aims that have continued to guide the winery's work over the years. The next page shows each point and target partly achieved in the same colour and with the same number as the table on the right.

SUSTAINABLE DEVELOPMENT GOALS





La natura non ha fretta.

non ha

Agenda 2030 Goals

Winery Actions and Activities

<p>2 ZERO HUNGER</p> 	<ul style="list-style-type: none"> → Promote sustainable agriculture; → Implement agricultural practices that protect the eco system and improve the quality of soil; → Support rural development centred on people, at the same time protecting the environment; → Invest more in agricultural research and training. 	<ul style="list-style-type: none"> → R&D on Piwi fungus-resistant grape varieties; → Promotion of organic and vegan agriculture through integrated pest management; → Training of grape suppliers and personnel by agronomists who share their know-how in the field of organic viticulture; → Investments in agriculture and new state of the art machinery.
<p>3 GOOD HEALTH AND WELLBEING</p> 	<ul style="list-style-type: none"> → Reduce pollution by hazardous chemicals and in the air, water and soil. 	<ul style="list-style-type: none"> → Promotion of organic agriculture and prohibition of synthetic chemicals, pesticides and herbicides; → Use of a purifier to put deputed water back into the soil, starting with wastewater from the production process.
<p>6 ACQUA PULITA E SERVIZI IGIENICO-SANITARI</p> 	<ul style="list-style-type: none"> → Reduce pollution and the release of hazardous waste, as well as the amount of contaminated wastewater, promoting safe re-use. 	<ul style="list-style-type: none"> → Installation of a biological purifier for waste water, making it possible to return 100% clean, filtered water to the soil; → New underground irrigation and system conditioning.
<p>7 AFFORDABLE AND CLEAN ENERGY</p> 	<ul style="list-style-type: none"> → Increase the use of renewable energy and improve investments in clean energy technologies. 	<ul style="list-style-type: none"> → Installation of 570 solar panels, reducing our carbon footprint; → Revamping of our old photovoltaic system.
<p>9 INDUSTRY, INNOVATION AND INFRASTRUCTURE</p> 	<ul style="list-style-type: none"> → Develop good infrastructure that's reliable, sustainable and resilient, also in regional and cross-border areas, to support economic development and individual wellbeing. 	<ul style="list-style-type: none"> → Construction of a sustainable winery that reflects the company's philosophy by using and promoting local materials; → Construction of 'L'Officina del vino' (Wine workshop) pavilion for guests.

Agenda 2030 Goals

Winery Actions and Activities



- Achieve sustainable management and the efficient use of natural resources;
- Substantially reduce and prevent the production of waste through re-use and recycling;
- Disseminate information regarding sustainable development of a lifestyle more in harmony with Nature;
- Implement instruments for monitoring the impact of sustainable development on sustainable tourism, creating jobs and promoting local culture and produce.

- **Promotion of communication and transparency, informing stakeholders through web channels, special communications and publications;**
- **Waste management through control bodies that promote recycling and re-use;**
- **Organisation of guided tours that highlight wine culture and knowledge of indigenous grape varieties;**
- **Development of new products based on the concept of a circular economy.**



- Promote sustainable management of all types of forests, stop deforestation and revive degraded forests.

- **Use of beechwood offcuts from the Cansiglio Forest in the construction of our winery (Veneto Agricoltura project);**
- **Use in several areas of production of FSC paper and/or recycled paper with different percentages of virgin materials;**
- **Choice of organic agriculture that protects the entire ecosystem.**

We can change the world. We can do business innovatively and create new concept enterprises whose purpose is to have a positive impact on the community and environment.

The Road to becoming a Benefit Corporation and achieving B-Corp Certification

We set out on the road to becoming a Benefit Corporation at the end of 2021 by planning specific actions to achieve certification in 2022. “We are happy and proud to announce that La Cantina Pizzolato is working towards becoming a Benefit Corporation”. Benefit Corporations (BCs) are a particular type of company introduced by Italian law 208 of 28 December 2015 and in force since 1 January 2016. Italy was the first in Europe and the world, second only to the USA, to adopt this innovative business concept. But what does it mean to become a BC? It means changing the company’s name and amending its Articles of Association because besides pursuing their purpose of making money, every year these companies strive to achieve one or more aims for the benefit of the community, i.e. goals that have positive effects (or reduce a negative one) on society, the environment, territories and the stakeholders who work with the company.

This type of company can be described in three key words:

- Scope: BCs undertake not only to make a profit, but also to create a positive impact on stakeholders, the community and the environment. Sustainability is an integral part of the business model and the aim is to create conditions for long-term social and environmental prosperity.
- Responsibility: BCs undertake to consider the effect of their business on society and the environment and to this end every year each BC must declare its Benefit Aims, in order to create long-term sustainable value for all stakeholders.
- Transparency: BCs are required to prepare an annual Impact Report, attached to their Financial Statements, to communicate whether they have achieved their goals, if not what hindered them, and their plans and commitments for the future.

Benefit Corporations Abroad: stories and new regulations

In April 2010 Maryland became the first American state to approve legislation for Benefit Corporations. Since January 2013 California, Hawaii, Illinois, Louisiana, Maryland, Massachusetts, New Jersey, New York, Pennsylvania, South Carolina, Vermont and Virginia have also approved legislation for the creation of Benefit Corporations.

Benefit Corporations were introduced into Italy in January 2016, making Italy the second nation in the world – after the USA – to recognise this type of for-profit company. There are over 900 benefit corporations in Italy, in different business sectors, many of them set up during the Covid-19 pandemic. Over the last few years, other European countries have been publicising Benefit Corporation legislation, which is now also recognised in France.

B-Corp Certification

As well as making this important change, the winery has set off on the road to B-Corp certification, which indicates that companies meet the high standards linked to the UN Agenda 2030 Goals, assessed by an external body and involving factors that go from environmental to social and economic impact.





ABOUT US:
2021 IN NUMBERS



270+

hectares of vineyards

85

hectares owned

38

suppliers of organic grapes

33.436 q

of grapes grown in 2021

PIZZOLATO

Villorba (TV) | Veneto, Italia

LEGAL REPRESENTATIVE Settimo Pizzolato

EXPORT MANAGER Sabrina Rodelli

4

partners

41

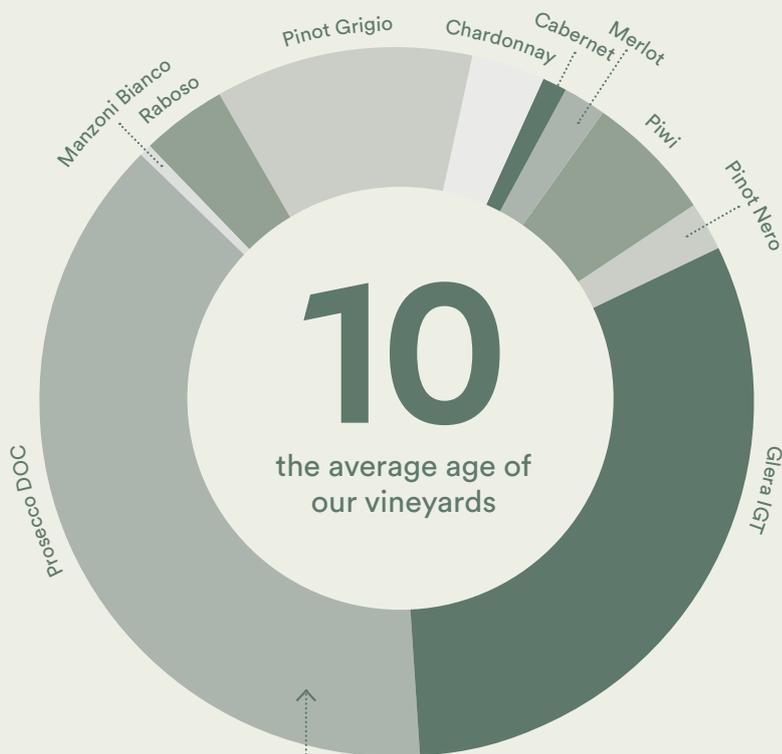
personnel

4

languages spoken



HECTARES PER GRAPE VARIETY



ORGANIC GRAPES

- Glera
- Pinot Grigio
- Chardonnay
- Manzoni Bianco
- Merlot
- Cabernet Sauvignon
- Pinot Nero
- Raboso

FUNGUS-RESISTANT GRAPES (PIWI)

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

PIZZOLATO GROUP

17



8.894.743

bottles produced in 2021



22 mln+

2021 turnover

90%

exported throughout the world



We look to the future combining continuous research and well-established traditions, vinifying organic grapes, never forgetting what we were, and respecting territory and people to make healthy, genuine wine for our customers.

Organic wine is not our ultimate aim; we want to go beyond organic.

Vision

A story covering five generations, a commitment over many years to making top quality wine and protecting Nature, a company that step by step implements its idea of the future. These are the deep roots of the Pizzolato family, on which they have built an entire production philosophy. It all started in 1981, when Settimo Pizzolato joined his father Gino in his business and gradually adopted the organic winemaking method, one of the first winemakers in Italy.

Mission

The company's mission can be compared to a vine whose deep roots epitomise how close we feel to our territory, which we respect and value. The vine trunk represents the organic method, the outreaching branches our trust in our customers and the fruit the result of innovative development involving culture and looking ahead to the future.

The company's main aim is certainly to operate in a way friendly to the environment in which we grow our grapes and enhance the excellent characteristics of a territory with an affinity for the cultivation of vineyards. Constant commitment to a proper, healthy approach to agricultural methods and winemaking means we control every production process, from the vineyard to the bottle, steering the company to achieving the best quality wine.

"We are prepared to use the key elements that nowadays are to the fore, such as respecting Nature's cycles, using alternative energy by installing solar panels, recycling water and employing innovative renewable energy technologies" – reports Settimo Pizzolato. In addition, our winery is per-

fectly integrated into its territory; it is clad in locally sourced wood from the Cansiglio beech forest, which is controlled, managed and treated with typically artisan methods. Our labels and packaging also have low environmental impact.

Organic farming is not just a goal the winery pursues day after day, it has always been a choice, a lifestyle. Organic farming regularly presents difficulties when critical periods stress the plants and protecting the grapes involves knowing natural systems that will work as prevention. It is a demanding job, but today we are fortunate to have technologies that help us avoid and refuse the use of substances harmful to the plants, fruit and environment, so that we can protect the vineyards with copper and sulphur-based products. Together with agronomists, we carry out tests in the field and experiment new products that we constantly compare with others. The word organic carries deeply pondered concepts with it, involving respect, knowledge, wellbeing and cooperation.

One of our major responsibilities is towards our customers. On entering Italian and foreign markets our winery has always strived to maintain relationships of trust and absolute transparency. Our main goals in this field are to meet needs and market demand, using dynamic sales strategies as the means to fulfil our commitment.

An enterprise looking towards the future: the company's philosophy is distinguished by the conviction that innovation and flexibility are all-important to meet the needs of a continuously evolving market.

It has always been important for the company to do justice to the cultural approach to wine culture, also involving people apparently not competent. The winery promotes events designed to attract young people to the world of wine, including organic, underlining a responsible approach which emphasises cultural aspects that include sharing and knowledge.

Our Values

**EQUITY PERSONAL
DIGNITY**
**HONESTY AND
TRANSPARENCY**
THE IMPARTIALITY
VALUE PROPRIETY
OF HUMAN CONFI
RESOURCES DEN
TIALITY
ENVIRO CONSUMER
MENTAL PROTECTION
FRIENDLINESS
HEALTHY, ORGANIC
AGRICULTURE



100,000 bottles of still wine

100,000 bottles of sparkling/semi-sparkling wine

The Company Story



BOTTLES PRODUCED
The winery produces only bulk wine



PARTNERS
Settimo and his father Gino

1981

Foundation of Azienda Agricola Pizzolato Settimo & Gino. Initially the main occupation is cattle breeding and fruit growing: kiwi, peaches, strawberries, apples and pears. Grapes and wine are quality products added to the farm's range of produce. At this time Settimo begins experimenting with guided integrated organic pest management.



BOTTLES PRODUCED
Approx. 6,000 still wine



PERSONNEL
Members of the family

1987

The decision is made to bottle all the winery's wine and stop bulk sales. A mobile bottling line is located in front of Gino and Settimo's home and the first bottle labels show the distinctive arches of the house, still used as the graphic symbol of the Pizzolato logo. The wines produced in this period are Verduzzo, Merlot and Cabernet.



BOTTLES PRODUCED
Approx. 43,000 still wine approx. 6,000 sparkling/semi-sparkling wine



PERSONNEL
Members of the family

1991

Azienda Agricola achieves organic certification for all its produce, from the orchards to the vineyards. The area dedicated to vineyards goes from 2.5 to 7.5 hectares. Organic viticulture becomes the main element that characterises the company.



Two sparkling wines, Frederick, a Chardonnay, and Stefany, a Prosecco, are introduced. These mainstays of his wine production, which reaches 2000 bottles for each type, are named after Settimo's children. The company is now ready to export Italian organic wine. In 1995 Settimo and winemaker Walter Ceccato pack their bags and go to Germany to present 12 wines at the first BIOFACH.

The winery produces 1 million bottles a year, 20,000 of which sparkling wine. The vineyards now extend over 58 hectares and Settimo starts working with outsourced organic-certified suppliers. The winery is enlarged and expands its sales markets. These results require bigger vinification facilities and the new construction can store 15,000 hl. In this period the first bottle of Pizzolato wine lands in the USA, which becomes the tenth export destination.

The winery continues to grow and perform experiments, underlining yet again its attention for delicious, healthy, genuine wine. A line without added sulphites is created, comprising three red wines: Cabernet Sauvignon, Merlot and Rosso Convento. Right from the start the markets appreciate the importance and innovative aspects of these wines, reflecting a corporate philosophy that pays careful attention to consumers and their wellbeing. The biggest demand comes from the American, Dutch and Italian markets.



2010



2012



2016

The first photovoltaic panels are installed on the winery roof, taking the supply of self-generated energy to 50% of needs. This is another contribution to the attention we have always paid to the environment and which will make increasing use of innovative energy efficient technologies and recyclable materials.

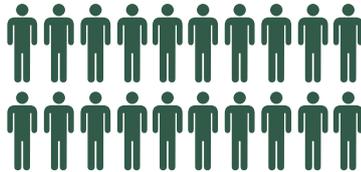
Convinced that everyone should have the opportunity to drink healthy wine, the company looks to another consumer niche and achieves Vegan certification, meeting all the criteria involved in both the vineyard and the winery. As Settimo likes to underline: "We want wine that everyone can drink and that can be served with any food. Whether it's vegan or not, it's important that the wine is good."

The company produces 4 million bottles a year, two million of which sparkling wine. The Scandinavian markets of Norway, Sweden and Finland seal the success of our bubbly and Pizzolato sells in 18 countries. A 35-year dream now comes true: the new Pizzolato winery. The vinification area is enlarged to reach a storage capacity of 34,000 hl, as is the renewed bottling plant, and production is doubled. The new structure also includes offices, a wine-tasting room and a new wine shop. A suspended walkway links all the production and hospitality areas.

100%
self-generated
energy



BOTTLES PRODUCED
approx. 620,000 still wine
approx. 4,000,000 sparkling/semi-sparkling wine



PERSONNEL
20-25

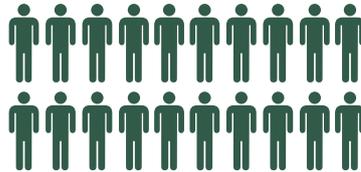
2017

+10%
sales

91%
exports



BOTTLES PRODUCED
approx. 500,000 still wine
approx. 4,100,000 sparkling/semi-sparkling wine



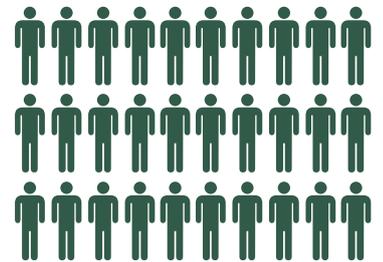
PERSONNEL
20-25

2018

+6%
sales



BOTTLES PRODUCED
approx. 600,000 still wine
approx. 4,100,000 sparkling/semi-sparkling



PERSONNEL
25-30

2019

The year we consolidate our sustainable choices, moving towards organic innovation of the winery as well as the wine. The entire winery roof is covered in photovoltaic panels, taking the supply of self-generated energy to 100% of needs. A new water purifier is installed which allows us to re-use 100% of the filtered water and production is boosted by installing 9 x 900 hl pressurised tanks. Research and experimentation continue with the planting of new rooted cuttings of fungus-resistant grape varieties. New wines are created: 'H-Heros', the 'Collezione' line of sparkling wines and Metodo Classico Pizzolato.

Unforgettable the red award at the Merano Wine Festival and the silver medal at the AWC Vienna International for our Malanotte DOCG 2013, inclusion of our Spumante Moscato Dolce 2017 in the Vinitaly Five Star Wines guide with 90/100 marks, and second place for our Prosecco Frizzante Pizzolato-Fields in Wine Enthusiast's '100 Best Wine Buys'. In the vineyards the first micro-vinifications of fungus-resistant varieties are consolidated. Valuable acknowledgements also go to our sustainable winery, which at Vinitaly 2018 receives the 'Landscape Excellence' award from Mipaaf and is included in Arcipelago Italia during the Venice Architectural Biennial, as part of the 'FreeSpace' exhibition.

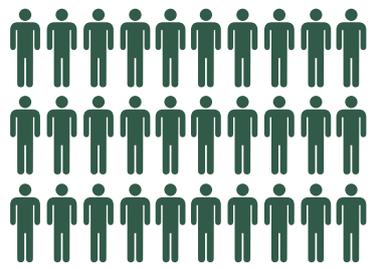
A couple of years after carrying out research and development in the vineyards and experiments in the winery, the first wine made of Piwi fungus-resistant grapes, Novello 2019, is officially presented. This is an exceptional result for the winery, in terms of both quality and sales. A new line is also created, named 'M-Use' and comprising two sparkling wines: Rosé Extra Dry and Pinot Grigio Extra Dry. Elegant bubbly distinguished by a designer bottle that is no longer just a container for wine, but an exclusive object that can take on a second life.

+40%
sales

export to
35
countries
worldwide



BOTTLES PRODUCED
approx. 620,000 still wine
approx. 5,000,000 sparkling/semi-sparkling wine



PERSONNEL
30

2020

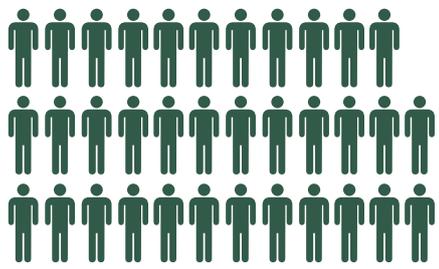
Despite the pandemic we are able to complete some of our projects. Having to adapt to changes and continuously renew our work is good for the winery and we manage to achieve our goals exceptionally well. The Piwi line is integrated with another three wines and our R&D department is in full swing. The year ends with a production of over 7 million bottles and the Pizzolato brand is distributed abroad in more than 35 countries.

+24%
sales

+24%
sales



BOTTLES PRODUCED
approx. 750,000 still wine
approx. 9,000,000 sparkling/semi-sparkling wine



PERSONNEL
30-35

2021

The positive trend of recent years is confirmed by a 24% increase, with the company producing over 9 million bottles of certified organic wine. The main focus is still on sustainability and responsible consumption. The Settimo Pizzolato Holding is established and 'L'Officina del Vino', an 'Agri-Wine Bar', is opened to complete the Hospitality area of La Cantina Pizzolato.

CURRENT YEAR

WHERE TO FIND US

The Pizzolato winery is located on the plain, at Villorba, a small town in the province of Treviso, set in the heart of the Prosecco DOC production area. The winery produces four denominations:

→ **Prosecco DOC**, whose production zone lies in North-East Italy, more precisely in the territories of the four Friuli-Venezia Giulia provinces (Gorizia, Pordenone, Trieste and Udine) and the five provinces in Veneto (Belluno, Padua, Treviso, Venice, Vicenza), an amazingly beautiful territory with a unique climate. The special mentions 'Prosecco DOC Treviso' and 'Prosecco DOC Trieste' are applied when the grapes are harvested, vinified and bottled entirely in the province of Treviso or Trieste, two provinces that have been fundamental over the years for the production of Prosecco.

The main grape variety used for the production of Pro-

secco DOC is Glera, indigenous to North-East Italy and known since Roman times. The other varieties traditionally added to Glera, up to a limit of 15%, are Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, Chardonnay, Pinot Blanc, Pinot Gris and white vinified Pinot Noir.

→ **Conegliano–Valdobbiadene Prosecco DOCG**, that is to say the highest quality Prosecco. The impervious nature of this UNESCO World Heritage Site makes it necessary to work the vines entirely by hand.

Besides Prosecco, the Pizzolato winery produces another two denominations:

→ **Malanotte del Piave DOCG**, whose production zone, as its name implies, includes terroirs in the medium-low lying plain of the River Piave, featuring a mild climate with hot summers and cool but not cold winters.

→ **Venezia DOC**, produced in the provinces of Treviso and Venice. In the Middle Ages Benedictine monks contributed to the expansion of land under vines and in the nineteenth century the monasteries became an important reference point for grape growing and winemaking.



● Prosecco DOC

● Conegliano–Valdobbiadene Prosecco DOCG

VENEZIA







Our facilities: Villorba and Giavera

In 2016 the company moved into new eco-sustainable facilities at Villorba. We now have a winery built to eco-friendly standards that is a hive of activity, with events aimed at making the structure a food and drink benchmark for Treviso. The winery, which extends into the vineyards, is open to the public, who can take part in a guided Bio tour, taste wine under the guidance of our staff and cycle through our vineyards. The company wishes to embrace and support healthy, respectful agriculture, going beyond the sole concept of organic methods and our facilities at Villorba include a hospitality area featuring a 'piazzetta' for events, a reception desk, wine shop and offices. Also included are an indoor warehouse, a bottling plant and two vinification areas.

These modern facilities exalt the importance of the historic family home, a grand sixteenth century building in Palladian style, shown on numerous maps of Villorba dating back to 1680. The Pizzolato home is a symbol of hospitality and family reunions, and is incorporated in the company

logo that narrates the origins of a story that has aided the prosperity of a community and consolidated its founding principles.

Besides the Villorba facilities, the Pizzolato winery has a logistics centre at Giavera del Montello, just two kilometres from the winery. The wine is bottled, packaged, and then loaded onto pallets to be taken to the 2500 m² warehouse with a capacity of approximately 1000 pallets, with three loading and unloading bays. Here the pallets are arranged in orderly rows and held at a controlled temperature of 18-20°C to maintain the characteristics of each type of wine.



1981-2021: 40 YEARS



The most exciting moment for a racing cyclist is not reaching the finishing line as a victor. It is when he or she makes the decision to sprint ahead.

1981-2021: a family story of 40 years of organic wine and tradition

“We feel this quote represents us, because it expresses exactly the sentiment in our hearts as we celebrate this special event. We would never have imagined the particular significance nowadays of forty years of experience in organic wine.”

1981-2021: 40 YEARS OF ORGANIC WINE

It was that turning point, Settimo's sprint ahead, together with his father, in far-off 1981 that has taken Pizzolato Group into 2021 to celebrate 40 years of commitment and labour in the organic wine trade. The years have certainly written a story, entire chapters that spoke, and still speak, of people, our company, choices, wine and vines, the environment and research. In this Social Responsibility Report this special occasion is narrated through an interview with Settimo Pizzolato, the Group's legal representative.



S OF ORGANIC WINE

What do you remember of that sprint ahead with your father that brought you today to this important goal?

“I remember exactly the time when my father and I turned this company around. It was December 1980 and my father said: “I’m tired”. A man who had started work as a boy of 13 was feeling tired at the age of 60, fatigued by the weight on his shoulders. “I want to ask you to help me to manage the company because I don’t have the energy any more”. This alarmed me somewhat, but I was proud he had turned to me. The next day I accepted: “On one condition, dad, that I can eliminate all the chemicals we are using. I’ll prepare a survey of the future prospects running an organic business without chemicals”. Now I’m happy that the choice turned out to be the right one”.

Looking back, what indelible memory do you have of these 40 years’ experience in organic wine?

“For sure my father’s excitement when he saw the first

truck arrive and load the first pallet of certified organic wine: two for Herr Sepp Angermeier and two for Herr Gerald Bartke, friends and customers with whom we still work in Germany. It was 1994.”

Have you a secret wish?

“After 40 years I can state that one of my dearest wishes is coming true right now. I’m always aware that the success of my winery is the result of teamwork, but I still have many secret wishes: one is to welcome as many people as possible to my estate. I dream of offering a truly sustainable experience to our visitors, when they can STOP A WHILE to learn about and taste our wines. Entering the world of wine takes time, dedication and curiosity.”



40 YEARS OF ORGANIC WINE

Our fortieth birthday on social media: a dedicated campaign

To celebrate our fortieth year in the field of organic wine, the winery's social media marketing team organised a social media campaign with videos and photos to narrate the winery's 40 years of activity and the technological innovations it has pursued. Each video describes how the company has evolved since the 1980s through opinions expressed in a dialogue with members of Pizzolato's staff. The aim was to describe through the dialogues how the company's organic policy has evolved by means of best practices, advanced technologies and workforce education. The videos

are flanked by photographs that illustrate anecdotes of these 40 years, such as, for example, photos of the family taken in the past and today (see photo of Settimo Pizzolato and his children).

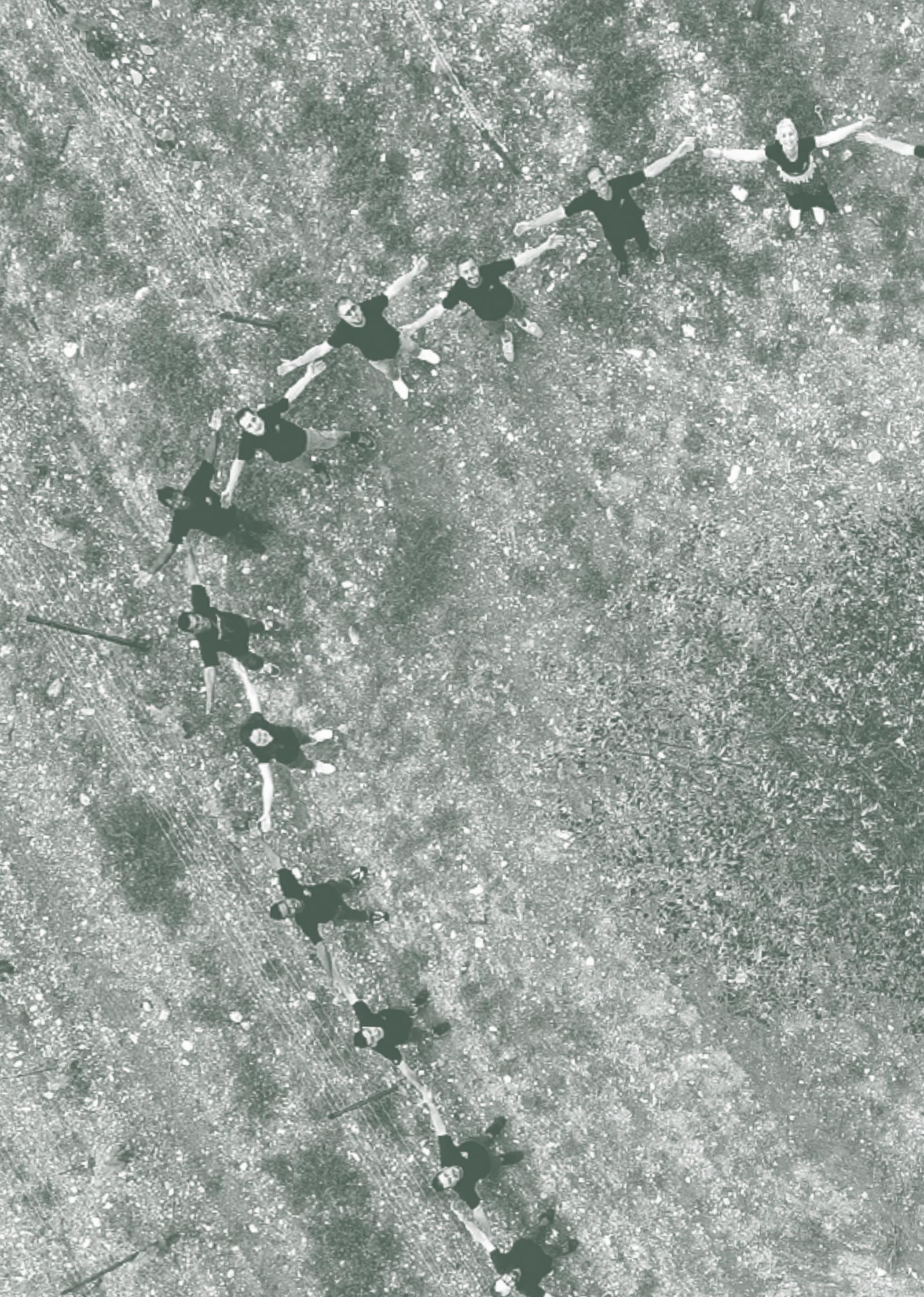
"We wanted to create blocks of narrative covering all of 2021, sub-divided into different issues, starting with the roots of the Pizzolato business, recounted by Settimo Pizzolato himself. The series of contents illustrates the commitment and dedication the Pizzolato family has always devoted to organic wine and its development."

WINE



A bottle of grappa celebrates Gino Pizzolato

The year 2021 was significant in the winery's history. It celebrated the fortieth anniversary of its activities, and the birthday on 12 December of Gino Pizzolato, Settimo's father, who would have turned 100. Gino was a fundamental figure: at his side Settimo began his magnificent journey along the organic road with the aim of producing wine that was good for the environment as well as people. That's why Pizzolato Group decided to celebrate this important achievement by dedicating to Gino the new labels for the company's organic distilled drinks: Grappa Prosecco, Grappa Riserva, as well as Amaro and Amaretto. The bottles are labelled with a historic photograph of Gino with his beloved wife Giselda, the woman who stood by him and assisted him throughout her life. "This year my father would have been 100 years old and exactly 40 years ago I decided to work with him on the family farm, concentrating on viticulture – Settimo Pizzolato tells us – and it is because of the memory of my parents and their teachings that often in 2021 I have reminisced about my life up to now, proudly relating our company's success but finding the time to reflect on the errors and uncertainties of recent years." On 12 December the entire Pizzolato family celebrated the birthday in the Agri-Wine Bar and for the occasion Settimo Pizzolato made a gift to the members of his family of a photographic book depicting the story of Gino and Giselda and the entire family.



02

DIALOGUE WITH STAKEHOLDERS

The term stakeholder indicates those subjects (individuals, groups and organisations) that have significant relationships with the company and whose interests coincide in some way with our activities. Stakeholders may influence, or be influenced by, Pizzolato Group's achievement of its goals.

In this Social Responsibility Report stakeholders are divided into internal (partners and employees) and external (customers/suppliers, banks, control bodies, institutions and communities).

Below is a breakdown of the considerations made by the work group in defining the categories of stakeholders:

→ **relationships** between Pizzolato Group and its surroundings;

→ **issues relevant** to the company.

The analysis carried out to identify stakeholders revealed relevant issues for each category. These are assessed and described in each of the following paragraphs.

Stakeholder Map

QUESTIONNAIRES COMPLETED PER CATEGORY

→ **Personnel 41**
(employees)

→ **Partners 4**
(Board of Directors)

→ **Suppliers 26**
(suppliers of grapes | raw materials | materials)

→ **Customers and Distributors 16**
(Italy and abroad)

→ **Outsourced Consultants 6**

→ **Banks 3**

→ **Schools and Institutes 3**

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

→ **Media Channels 2**





Relevant Issues

ECONOMIC IMPACT AND GOVERNANCE

- Value of brand and corporate reputation;
- Achievement of good economic performance, ensuring that the value generated contributes to continuous improvement of our service;
- Selection and management of the supply chain not just regarding the economic aspect, but also in terms of quality and attention to the environment;
- Quality of products and services;
- Traceability of the production chain, from raw materials to finished product;
- Direct, transparent communications with stakeholders;
- Code of ethics applied to business management.

ENVIRONMENTAL IMPACT

- Responsible provision and consumption of materials;
- Reduction of waste and choice of responsible disposal methods, giving value to recycling and re-using the products placed on the market;
- Lowering environmental impact and using renewable energy;
- Investments and research into sustainable processes and products;
- Research and development of sustainable solutions that have increasingly less impact on vineyard management;
- Research and development of sustainable solutions that have increasingly less impact on winery management;
- Investment in reducing carbon footprint and water consumption.

SOCIAL IMPACT

- Attention to customers and potential customers in providing assistance and courtesy;
- Consumer health and safety;
- Training and refresher courses for employees;
- Quality occupations and new job creation;
- Corporate welfare, employee safety and work organisation;
- Transparent communication of corporate principles and goals (social, social responsibility report, websites, etc.);
- Organisation of marketing activities, events, guided tours and tasting sessions aimed at underlining a cultural approach to organic wine;
- Highlighting the territory through initiatives addressed to the community.

Materiality Matrix

LEGEND

 SOCIAL IMPACT

 ENVIRONMENTAL IMPACT

 ECONOMIC IMPACT AND GOVERNANCE

→ Reduction of waste and choice of responsible disposal methods, giving value to recycling and re-using the products placed on the market;

→ Value of brand and corporate reputation;

→ Quality occupations and new job creation;

→ Training and refresher courses for employees;

→ Research and development of sustainable solutions that have increasingly less impact on winery management;

→ Responsible provision and consumption of materials;

→ Consumer health and safety;

→ Selection and management of the supply chain not just regarding the economic aspect, but also in terms of quality and attention to the environment;

→ Achievement of good economic performance, ensuring that the value generated contributes to continuous improvement of our service;

→ Direct, transparent communications with stakeholders;

→ Code of ethics applied to business management;

→ Investments and research into sustainable processes and products;

→ Investment in reducing carbon footprint and water consumption;

→ Traceability of the production chain, from raw materials to finished product;

→ Lowering environmental impact and using renewable energy;

→ Quality of products and services;

→ Research and development of sustainable solutions that have increasingly less impact on vineyard management;

→ Transparent communication of corporate principles and goals (social, social responsibility report, websites, etc.);

→ Attention to customers and potential customers in providing assistance and courtesy;

→ Corporate welfare, employee safety and work organisation;

→ Highlighting the territory through initiatives addressed to the community;

→ Organisation of marketing activities, events, guided tours and tasting sessions aimed at underlining a cultural approach to organic wine;

VALUE FOR PIZZOLATO WINERY

VALUE FOR STAKEHOLDERS

EMPLOYEES

4

PARTNERS



■ MEN: 28
■ WOMEN: 13
UNDER 35 MEN: 11
UNDER 35 WOMEN: 8
% WOMEN: 32%



■ MEN: 22
■ WOMEN: 9
% WOMEN: 29%



+



■ MEN: 6
■ WOMEN: 4
% WOMEN: 40%

LEFT THE COMPANY

1 → 2

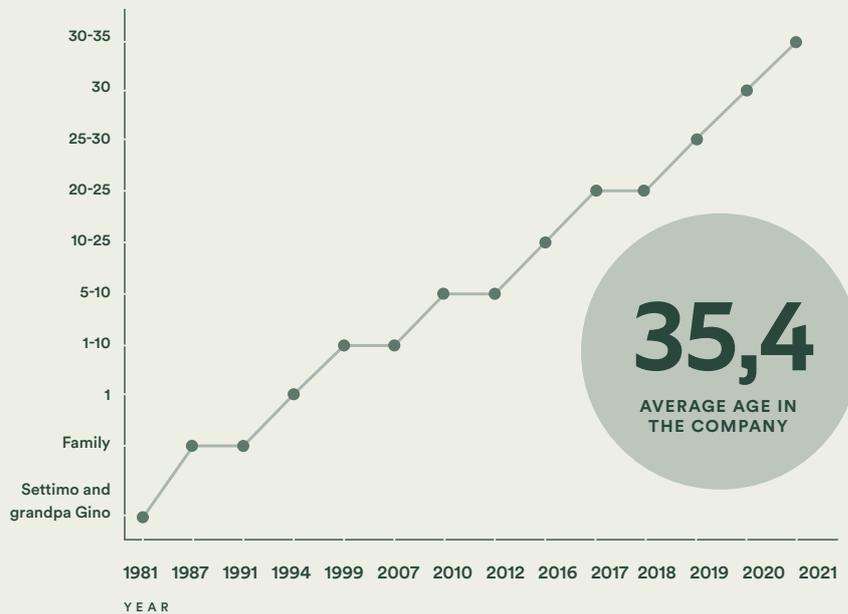
2020 2021

NEW ARRIVALS

2 → 8 → 5

2020 2021 2022

NO. EMPLOYEES





Employee Training



Pizzolato Group considers its human resources true assets and is happy to invest in several hours of training that involves the entire workforce throughout the year, according to their different duties. We must point out the difference between optional and compulsory training: the latter is mainly connected with health and safety in the workplace and is usually planned at the beginning of the year and held on our premises. In 2021 training related mainly to:

- firefighting training course
- first aid course
- course and training in working in confined spaces or areas believed to be polluted;
- course in hazards related to specific tasks;
- course and training for forklift drivers.

Total hours for employee courses: 58

Training in 2021

Subject	Hrs/participants
→ SAFETY	8 hrs (1 person)
→ SAFETY	4 hrs (1 person)
→ FORKLIFT DRIVER'S LICENCES	8 hrs (2 people)
→ WINEMAKING	8 hrs (2 people)
→ WINEMAKING	12 hrs (2 people)
→ WINEMAKING	4 hrs (2 people)
→ ADMINISTRATION	14 hrs (2 people)

Because the company also considers time for sharing and meeting together important, every year it organises company trips and dinners. During 2021 it was complicated to unite all employees, and was possible only at year's end with a trip to two wineries in the Verona area.

Corporate Coaching Project



LISTEN UP – collective wellbeing

At the end of 2021 Pizzolato Group felt the need to re-structure its workforce because the company was growing in economic terms and number of human resources. This was a new source of complexity and as the company was well aware of the issue, it commissioned a coach specialised in Agile HR (Agile Human Resources Management) and a certified CHO (Chief Happiness Officer). The aim was to improve organisation and bring out the value of personnel by highlighting their competence. In 2021 the company decided to pursue a first objective: assess the corporate atmosphere and level of people's satisfaction and involvement in their jobs. Two instruments were used:

- Gallup Q12, an anonymous questionnaire to measure involvement, together with an open questionnaire to gather suggestions from employees;
- Individual interviews with all personnel to assess the perceptions of the 'base'.
- The first stage of analysis of the atmosphere in the company and listening to personnel gave Pizzolato Group objective data on the company state of the art, which would be useful in drawing up a precise action plan. The general atmosphere and degree of invol-

vement of employees was analysed by means of the quantitative survey method. The individual interviews pointed out some deeper problems, identifying patterns common to a number of resources. The results of the survey helped to identify the first areas to deal with in 2022:

- internal re-organisation: check that the right people are in the right job;
- organigram: build a coherent organigram and analyse any missing posts;
- selection: identify specialised profiles able to bring in know-how;
- communication: improve in-house communications, top-down and among peers;
- feeling of belonging and involvement.

We have just set off on this road to collective wellbeing. The company intends to invest more and ever more effectively in the coaching project and employees' wellbeing. All the activities are aimed at improving the workplace atmosphere because this is the way to augment people's happiness, creating added value for the company in a continuous flow of mutual exchanges.







BSCI Code and code of ethics



The Business Social Compliance Initiative (BSCI) code embraces important international labour standards that protect workers' rights, such as the International Labour Organisation (ILO), UN Guiding Principles on Business and Human Rights and the guidelines for multinational enterprises laid down by the Organisation for Economic Co-operation and Development (OECD). The BSCI Code of Conduct includes the principles of legal conformity, freedom of association and collective bargaining, absence of discrimination, fair remuneration, decent working hours, occupational health and safety, prohibition of child or bonded labour, ethical business behaviour, environmental and safety issues.

Pizzolato Group developed a code of ethics years ago. Known also as the code of conduct, the document lists a series of social and moral rules drawn up by the company for all its personnel to abide by. It is a charter defining fundamental rights and duties as well as the company's ethical-social responsibilities (internal and external) and values: it is voluntary and not legally binding. The aim is to constantly remind everyone of our corporate spirit and the reason why the business was created. The need to have such a code arises from an essential problem of all national collective bargaining agreements, which cover many aspects of corporate life, but neglect others, such as moral and ethical behaviour, both individual and collective, in a business enterprise. The company's values, mission and vision, its points of reference and ideas for the future are the founding elements of a code of conduct. In broader terms,



the code of ethics defines quality and competitiveness that create corporate growth. Normally a charter of fundamental rights and duties embraces the principles of equality, equity, confidentiality, protection of people and the environment, honesty, impartiality and transparency.

Work-based learning and relationships with schools



A significant aspect is the company's annual commitment to work-based learning projects. This new educational method lets students gain practical experience and consolidate the notions they learn at school, testing their real aptitude in the field and broadening their training. Pizzolato Group assigns a tutor to a student who is set a project and goals to achieve. Work-based learning is important not only for the student, but also for the company because it can gain insight into tomorrow's workforce and consumers. Although these internships slowed down during 2021, the

company was able to safely host a small number of students. In 2021 the number of interns from university and high school was:

8 INTERNS IN 2021

In cooperation with Higher Secondary Schools, Treviso; Istituto Cerletti, Conegliano / work-based learning / regional Universities.

SUPPLIERS

Even if Pizzolato Group brand has successfully penetrated the most strategic foreign markets, it has never ignored its territory. The company pays careful attention to selecting its suppliers, associates and partners, choosing local suppliers, mostly from the province of Treviso, for raw materials, semi-finished products, packaging and food used by our Hospitality service. We have also outsourced administrative/accounting tasks with experts who can apply higher quality in specific areas due to knowledge of the territory. Below are the comments on relationships in 2021 of some of Pizzolato Group's suppliers:

My business relationship with the Pizzolato winery arose out of friendship and mutual esteem for its founder SETTIMO. When I started working on my family's estate it was natural to turn to this winery. After cooperating for a number of years, I continue to be satisfied with my choice, given the company's reliability and constant innovation, which is also to my benefit as a supplier.

FAUSTO BETTIOL

About five years ago our 'NATURALIDEA' agricultural enterprise started supplying 'La Cantina Pizzolato' with organic grapes, fully sharing the ideal of sustainability and environmental friendliness. The very name chosen for our business is proof. We are satisfied with our long-standing relationship and the positive rapport we have with Pizzolato's personnel, but above all we are proud to share values and ways of thinking. We look forward to working with the company long into the future, to our mutual advantage.

AZ. AGR. "NATURALIDEA" S.S.

The wonderful Cantina Pizzolato, among the few who pay careful attention to human wellbeing with their organic

wine and adopt the concept as its own lifestyle, was awarded a gold medal at Vinitaly Official for their Back to Basic wine carrying a label designed by our company. This 2021 success, to which we are proud to have contributed, has strengthened a growing partnership that has allowed us to share many exciting projects. The common goal of both companies is to reduce our carbon footprint and stimulate and encourage genuine, intelligent people to be successful. San Faustino Label congratulates everyone in the workforce, with a personal thanks to Federica, Serena, Sabrina and Settimo Pizzolato for the dedication, enthusiasm and passion they apply to every situation.

SAN FAUSTINO LABEL

Organic farming is a lifestyle rather than a choice. Passion, care and dedication take root in the soil and ooze from the plants through their fruit and leaves. The Bonotto family's love for its vineyards is passed on to the Pizzolato family, who they know will appreciate its value and transfer it to their wine.

DEMETRA

Looking back on our six-year relationship, my considerations are extremely positive. In my experience, your relations with grape suppliers have always been transparent, business-like and punctual, in addition to the very rare and commendable effort to disseminate the best agronomical practices through specially organised meetings. With regard to the environmental sustainability of your magnificent winery, a feather in the cap of the Triveneto area, your company's welfare scheme, the success of which is apparent in the efficiency and willingness of your personnel, and your highlighting of a cultural approach to organic farming by organising events open to the public in general, I can only re-confirm my sincere conviction by assigning full marks to every item.

ALBERTO LOT



CONTROL BODIES



Valorialia

A control body for the certification of regulated products (DOP, IGP). All our winery's denominations, from DOC Piave to Prosecco DOC, are examined and verified by this body.

Checking documents, tracing wine and ensuring bottling corresponds to standards are all designed to protect consumers.



Bios

The certifying body our company refers to. BIOS s.r.l. is a Control and Certification Body for organic production methods as per CE Regulation 834/07 and CE Regulation 889/08, authorised by the Italian Ministry for Agricultural and Forestry Policy and Ministry of Agriculture and Rural Development. Operational since 1999, the structure has extended over the years to include voluntary product certification.

The quality policy of Bios s.r.l. aims to safeguard and gua-

rantee the following aspects:

- conformity to organic production methods as defined by CE Regulation 834/2007 and relative implementation rules, as well as by public or private standards laid down by non-member States of the EU;
- conformity of products, services or systems to technical standards or recognised regulatory documents.



VINO MORGAGNO
PIZZOLATO
Spumante d'Italia
ROSE



IZOL-ATR

COMMON TO
ALL TYPES OF
CLIMATES
LIGHTWEIGHT

03

ENVIRONMENTAL IMPACT



Our corporate philosophy is distinguished by its dynamic approach as a winery looking to the future, dedicated to continuous improvement and to seeing change as an opportunity and never a destabilising obstacle. Our staff treasures five generations of experience, particularly in agricultural work, studying the end product and analysing the economic, environmental and ethical aspects involved at every stage of the production chain.

Using organic methods means approaching an agricultural production plan that refuses the use of synthetic chemicals like those in most pesticides, herbicides and fertilisers, reduces the use of machinery and safeguards seed biodiversity. In addition, organic agriculture helps to maintain traditional agricultural and local knowledge and ensure a

healthy, well-balanced diet. Underpinning the idea of organic agriculture is a desire to be in contact with Nature by pursuing sustainability criteria. In other words, we renounce the use of phytosanitary products and chemical fertilisers so that the vine's immune system is stimulated by organic fertilisers and natural treatments. Plants that appear spontaneously are not uprooted because they provide shelter for useful animals and mulch that protects the valuable layer of humus, preventing soil erosion.

Our people's work is supported, certified and valorised by control bodies with which the company has a daily working relationship.

SUSTAINABILITY IN THE VINEYARD



SUSTAINABLE VITICULTURE

Highly specialised viticulture with latest generation machinery;

Only sprayers with recovery systems used;

Inter-row processes without herbicides (mechanical weed management).

INTEGRATED ORGANIC PEST MANAGEMENT

For over 35 years we have been promoting alternatives to pesticides, herbicides and synthetic chemical products.

WATER

100% water-saving trickle irrigation in all our vineyards.

AGRONOMISTS

Two in-house winemakers and one outsourced agronomist.



VINEYARDS

100% organic with indigenous varieties;

Research and micro vinification with fungus-resistant varieties (2/4 treatments a year);

'Mi.Di.Fen.Do' project: identification of micro-organisms that produce volatile organic substances capable of activating the vine to defend itself from flavescence dorée (FD).

VINES

Trained with the Sylvoz method, a counter espalier system that reduces the number of operations (combined operations)

HARVEST

We re-use crushed grape seeds to produce grappa, cooking oil and organic flour.

SUSTAINABLE ACTIONS / INVESTMENTS IN THE VINEYARDS IN 2021

Below is a breakdown of the strategies applied by the Pizzolato Winery in 2021 to implement sustainability in the vineyard:

- elimination during the pruning period of the mummies that can cause black rot;
- optimum distribution of the fruit zone to avoid bundling and improve grape quality;
- organic fertiliser dosed according to plant vigour and water removal;
- continuation of the 'Mi.Di.Fen.Do' project with CREA;
- installation of weather data monitoring stations;
- use of forecast models for vineyard diseases (late blight, downy mildew, black rot, botrytis, etc.) as a Decision Support System (D.S.S.) to reduce the use of crop protection products to a minimum;
- prompt employment of small doses of crop protection products;
- use of sprayers with recovery systems, saving an average 30-40% of crop protection products a year;
- sprayers set for the best uniform cover of vegetation and the most suitable speed for the different phases, according to the state of the vegetation;
- prompt mechanical operations to stop weeds developing under the vines;
- prompt topping and leaf-thinning operations to improve micro-climate inside the canopy and protect from diseases such as late blight, downy mildew and botrytis;
- capillary checks during the vines' vegetative development to look for Scaphoideus titanus (vector of Flavescence dorée) and other leafhoppers, possible disease vectors (Erasmoneura and others), as well as any Hyalesthes obsoletus, vector of black wood;
- implementation of measures to prevent and control these insects by physical means (kaolin) or natural products (natural pyrethrum in several manufactured products);
- use of traps to keep vine moths in check so that treatment is applied only when such insects could cause economic damage to the grapes;
- monitoring of the cochineal scale insect and possible introduction of predatory insects to keep it in check

Consumer-guarantee wine certification



Agricoltura Italia

Agricoltura UE – Euromarchio

Identifies European organic products. The logo depicts stars forming a leaf, to represent the member States of the European Union.

Characteristics:

- This European logo **MUST** appear on sealed products packaged and labelled and having an organic farming content of at least 95%;
- The European logo is **OPTIONAL** for products with the same characteristics but originating in third countries;
- The European logo **CANNOT BE USED** on products with a percentage of organic farming below 95%.

- The following information must be given alongside the European logo:
 - Unequivocal identification of the country
 - Production method
 - Operator's code
 - Control body's code, preceded by the wording: Control body authorised by Mi.P.A.A.F.



VEGAN FRIENDLY

Vegan Friendly certification by Vegan Society

All our wines have had vegan certification since 2012. This means that during the production chain none of our wines come in contact or are treated with animal products. The wine is clarified with bentonite, a mineral, and not isinglass, albumin and/or other animal products.

The Vegan Society was founded in 1944 and has become one of the major international vegan authorities, which registers only products that meet certain criteria. A dedicated group of experts checks the application of every single product according to such criteria and identifies any use of animal ingredients, including those not present in the end product. Together with producers, they draw up an audit of products at high risk of contamination from animal-based ingredients to further reassure vegan consumers. Every year the Society renews registration of each product to ensure that the information is accurate and up-to-date.

Piwi International

In 2019 our company joined Piwi International, a working group for the promotion of fungus-resistant grape varieties. The association's aim is to develop scientific knowledge and practices regarding resistant grape varieties through national and international exchanges. Its philosophy states that professionals who work with such varieties should be aided and encouraged so that others will join them. To this end, conferences or regional work groups are organised, principally on the subject of viticulture, but also embracing consultancy, science and comparisons between producers. In recent years many fungus-resistant grape varieties have been planted, some of which merely as an experiment. Oenologists have an urgent need for full information about these varieties, including descriptions of their properties, instructions for the best vinification, tasting, marketing survey questions and information for consumers.





USDA Organic

All agricultural products included in certified wine must in turn be certified to National Organic Program (NOP) standards by an organisation authorised by the United States Department of Agriculture (USDA). Pizzolato Group achieved this certification in 2007.

On 1 June 2012 the United States and European Union standards for the marketing of organic products became equivalent. Since then the NOP IMPORT CERTIFICATE (NIC) is required when shipping organic products to the USA. Italian organic products marketed in the USA must meet the requirements of CE Regulation 834/07, as well as the following conditions:

- Animal products must come from breeders who do not use antibiotics;
- Products must be provided with a NIC, which must be issued by the EU authorised control body that checks the producer's conformity to CE Regulation 834/07;
- The products must have been acquired, transformed to their final state or packaged in one of the member States.

Pre-packed products must be labelled to NOP regulations, within one of the categories involved: '100% organic', 'Organic' and 'Made with organic ingredients' (the category 'Less than 70% organic' is not included in the agreement). Products in the first two categories may carry the USDA Organic logo and/or the EU organic logo. All labelled products imported into the USA must include the wording 'Certified organic by...' followed by the name of the EU authorised control body (pursuant to Regulation 834/2007) and may also show the code number assigned to the control body (e.g. for Suolo e Salute Srl IT BIO 004).



OGM-Free

Our company has been making GMO-free wines since 2015. The verification process of the Non-GMO project is the only check made in North America on GMO-free products and food. The project is run by a non-profit organisation that provides GMO-free verification by third parties for consumers. This organisation is a pioneer and consolidated leader: its butterfly logo appeared on the shelves for the first time in 2010.



Certificazione Kosher

Kosher is the Hebrew word for 'conforming to law, or suitable' and it indicates that food has been produced according to the diet rules laid down by the Bible. Kosher food in the USA has a huge market because it is consumed not only by observant Jews, but also Muslims, Hindus, vegetarians and people with allergies, who trust Kosher certification because its ingredient analysis is considered the most reliable. Kosher certification applies to all food suitable for Jewish consumers and requires that meat, milk and its derivatives do not come into contact with each other during the production or preparation stage, making it potentially suitable for Muslim consumers, millions of vegetarians and those who suffer food intolerances. Food can achieve Kosher certification only if it meets the requirements laid down in the sacred books of the Hebrew religion.

The Piwi Project: continuous research



Research into resistant grape varieties is one aspect of R&D that over the years has given Pizzolato winery great satisfaction in its vineyards: it is becoming increasingly evident that certain varieties are highly suitable for the company's land. It has been proven that the average savings on treatment for such varieties ranges from 50% to 90%. The resulting wine features interesting organoleptic qualities that distinguish it and confirm its sustainability.

The production of Piwi wine in 2021 is also consolidated by experience gained in previous years. The number of hectares remains 16 and the wines placed on the market this year are 'Hoopa', semi-sparkling aged on its lees (col fondo) from Johanniter grapes; 'Huakai', still white from Bronner grapes; 'Kontiki', still red from Merlot Khorus, Cabernet Cortis and Prior grapes; 'Novello' from Cabernet Cortis and Merlot Khorus grapes. Every year Pizzolato Group gains more experience in this field in terms of agronomy and vineyard management. Improvements to the land relate to the water and fertiliser necessary to invigorate the plants, whereas the vinification process seeks to enhance and optimise the characteristics of the different types of wine. In the Treviso terroirs Johanniter produces a lightly structured, freshly scented wine with hints of tropical fruit and flowers. Bronner has a more complex body and nose, with scents of yellow fruit and floral and balsamic hints. These grapes mature well in new wood and are the subject of experimen-

ts to monitor stability.

- The red varieties in blends express their potential for the production of fresh wines with no added sulfites. The company has not tested maturation of these grapes in wood or steel, as these are future projects.
- A variety being experimented, but not yet destined to become an end product, is Sauvignier Gris. In 2021 our winery used this grape variety to produce wine for a sparkling wine base and a still white Piwi wine.

In the first case, the grapes were harvested slightly before they were fully ripe so that their analytical characteristics would meet the target of high acidity and low sugar content. The resulting wines underwent second fermentation both by the Martinotti (Charmat) method, using selected yeasts and a second fermentation process the same as that for the winery's other sparkling wines, and the Champenoise method; in this case, the wine is tested when aging in bottle. Both will be tasted in-house to establish which one would be the best to place on the market in the future.

The new Piwi Veneto Management Committee

On 29 June 2021, with over one year's delay due to restrictions to combat Covid-19, the Piwi Veneto AGM was held at the Pizzolato winery. The meeting renewed mandates and elected a new Committee comprising Sabrina Rodelli, Giampaolo Ciet, Nicola Biasi and Paolo Remini, with Daniele Piccinin, owner of the Le Carline winery at Pramaggiore (VE) as chairman and Marzio Zanin, Enrico Gentili and Alessio Piazza as auditors. The Association, founded in 2017 by a small group of winegrowers from Belluno, is now widespread throughout Veneto, making it the region with the biggest area growing resistant grape varieties.

Piwi Veneto is linked to Piwi International, which groups winegrowers, agronomists, nursery owners and enthusiasts of resistant vines with the aim of promoting the development of these varieties in our territory and protecting the excellence of the resulting new wines. Such varieties are

considered resistant to or tolerant of the most common diseases caused by fungi and for this reason, when grown organically they need very little treatment or can even do without.

The quality achieved by these varieties is recognised internationally by a prestigious competition, the International Piwi Wine Award. The new committee intends to disseminate knowledge of a new, more natural kind of viticulture attentive to the environment and biodiversity, through exchanges of information, events, debates, conferences and tasting sessions.



PET - ONAT
COLLEFONDO



PIZZOLATO
PIWI FRIZZANTE
HURRA'
- L'ESIPAGGIO -
VINO BIOLOGICO



Piwi PLANET





The big news of 2021 was the fifth Piwi wine, an **IGT VENETO** semi-sparkling rosé aged on its lees. Its deep pink colour comes from the Prior variety of resistant black berry grapes that are destemmed and crushed and then undergo light pressing to extract the pink colour featured in this wine

The indigenous yeasts used for fermentation release a delicate scent of bread crust, typical of wine aged on its lees. Scents of red fruit such as wild strawberries and pomegranates blend with the citrus hints of pink grapefruit and oranges, making this a pleasantly balanced wine that is inviting to drink.

The slightly citrus scent makes **'Hurrà'** ideal with a delicate scampi and citrus fruit risotto, a delicious, elegant dish. This sparkling wine is also excellent for a summer aperitif. Like other Pizzolato Piwi wines, Hurrà will make unusual or extreme matches that stimulate the palate and senses.

Wine Curiosities

The names given to Pizzolato Piwi wines are reminiscent of exploration, journeys and discoveries. Setting off with **'Huakai'** on a journey with **'Kontiki'**, we arrive at **'Hoopa'** ready to celebrate with the group for having reached our destination.

'Hurrà' is therefore our cry of freedom, it is community and joy at being part of the same crew and it is jubilation on having discovered the Piwi universe. The name is inspired by that of the female pirate **Sayyida-al-Hurra**, known as the **'Morocco Lioness'** and the label narrates all the stages of Pizzolato's experience in the world of Piwi.



SUSTAINABILITY IN THE WINERY



PHOTOVOLTAIC ENERGY

570 panels cover the winery's roof

110

Tonnes of CO₂ not released into the atmosphere



RECYCLED WATER

Use of a biological purifier allows water to be re-used.

ANALYSIS LAB

Use of a multi-parameter robotised analysis system.

AVANT-GARDE WINERY

Remote control of winery operations. Grape growing methods that allow each bunch to express its utmost.

BOTTLING

Latest generation, cutting edge machinery.
Recycling of paper release liner – 'Cycle4Green' Project

In 2021 La Cantina Pizzolato Srl recycled seven tonnes of paper release liners for labels, equal to an estimated reduction of 13.4 tonnes of equivalent CO₂.



→ 13 new French oak casks have been added to the barrel room to increase the production capacity of Malanotte DOCG and augment its quality while improving processing. The logistics department has also undergone amelioration with the purchase of a new Euro 6 truck (the previous one was Euro 0) and the extension of its area with a second 1700 m²

warehouse, situated on the Giavera del Montello industrial estate. We could have created a logistics centre on land next to the winery, but to save the agricultural area and surrounding landscape we chose to use an existing warehouse on an established industrial estate.



Investments in our winery 4.0



For some years now Industry 4.0 has been the key point of economic transformation in Italy and the world. In 2016 the Italian government launched an ad hoc plan, since amended and revised, going from Industry Plan 4.0, through Enterprise Plan 4.0 to Transition Plan 4.0. During the Covid-19 pandemic, Industry 4.0 and its technologies were fundamental in meeting the crisis. In February 2021 Italy's Prime Minister Mario Draghi expressed the need to "extend and make readily available the national Transition Plan 4.0 to assist businesses in achieving technological innovation and environmental sustainability". Including environmental, social and economic sustainability is essential for companies that have invested in re-thinking their production habits to 4.0 standards. Industry 4.0 not only disseminates the well-known applications typical

of a smart factory, but is also in line with the goal of minimizing waste, valorising resources and re-using those that have apparently ended their life cycle. The objective is to create an independent enterprise that does not need external resources. To achieve the increasing level of self-sufficiency, external resources must be reduced to a minimum so that manufacturing needs are produced, or rather reproduced, in-house. A circular economy based on 'make, use and recycle' means that products and their components can be re-used for new applications.



The enabling technologies of Industry 4.0 make it possible to implement the concept of a circular economy effectively because they extend the duration of elements in the production chain and reduce inefficiency. Sustainability is a central theme of the current political-economic scenario, which has led the Italian government to prepare a new aid scheme to support innovative and sustainable business investments throughout the country. The new 'Sustainable Investment 4.0' plan finances investments such as:

- use of enabling technologies regarding the National Transition Plan 4.0;
- production diversification in order to manufacture entirely new products or to make fundamental changes to the production process of an existing unit or build a new one.

Incentives are in place relating to the purchase of new tangible and intangible assets:

- machinery, equipment and tools;
- masonry;
- IT programs and licences correlated to the use of tangible assets;
- environmental certification.

The measure finances the following technological solutions to make production more sustainable:

- solutions for efficient use of resources, treatment and transformation of waste, including the re-use of materials according to the principles of a circular economy, or 'zero waste' and environmental compatibility;
- technologies aimed at reinforcing industrial symbiosis through, for example, the definition of a systemic approach to reducing, re-using and recycling food, the development of integrated water recycling systems and raw materials recycling;
- systems, instruments and methodologies for supplying, using rationally and sanitising water;
- solutions that can increase product life and make the production cycle efficient;
- new models of smart packaging that involve using recovered materials;
- a selection system for lightweight multi-materials to ensure that more small lightweight materials are recovered and recycled

Further measures for making production processes more sustainable refer to:

- introduction of energy-consumption monitoring systems;
- new installation or replacement of plant with highly efficient equipment, or systems and components capable of reducing energy consumption used in the production cycle and/or provision of services;
- use of thermal energy or electricity recovered from production cycles;
- installation of production plant for generating thermal energy or electricity from renewable sources for self consumption;
- solutions to improve energy efficiency in business or production facilities.

Aid is granted in the form of contributions for the purchase of equipment, in detail:

- for investment plans to be implemented in the territories of Calabria, Campania, Puglia and Sicily. The maximum contribution is 60% of the costs admitted for small and micro businesses and 50% for medium sized companies.
- for investment plans to be implemented in the territories of Basilicata, Molise and Sardinia. The maximum contribution is 50% of the costs admitted for small and micro businesses and 40% for medium sized companies.
- for investment plans to be implemented in the regions of Abruzzo, Emilia-Romagna, Friuli-Venezia Giulia, Lazio, Liguria, Lombardy, Marche, Piedmont, Tuscany, Trentino Alto-Adige, Umbria, Valle d'Aosta and Veneto. The maximum contribution is 35% of the costs admitted for small and micro businesses and 25% for medium sized companies.

In 2021, our winery made numerous investments under the Industry 4.0 scheme. We purchased six new dished-end tanks, adding 9000 hectolitres capacity. This type of cistern is fully insulated to protect the internal part from sudden changes in temperature, thus saving the energy used for refrigeration. We also purchased an automatic bottle corking machine for the bottling department.



Biological purifier



The purifier system installed in 2018 is a Membrane Bio Reactor (MBR), recommended and supplied by leading companies in the field of wastewater treatment (management of processing cycles, water depuration).

MBR is a wastewater treatment system that microfilters all the water through special membranes, producing purified water clean enough to be re-used. The 'live' bacteria that form in the tank destroy the organic substances in the wastewater and transform it into clear water. The term biological indicates the fact that the process is a natural one. Because the pollutants and water typical of a winery vary greatly, numerous bacteria are required to instantly attack the pollutants in the wastewater effectively. To ensure this, we have installed a system that inputs pure gaseous oxygen directly into the oxidation tank. This application ensures flexibility of the oxygenation system needed by the biological process to manage the organic and capacity peaks that normally occur at harvest time. The system makes it possible to regulate treatment capacity and prevents bad odour due to a lack of oxygen.

This type of purifier is set to operate in the different months of the year on the basis of the water actually drained off. In this way we use only the energy needed by the purifier at

the time. Our existing purifier was made more flexible with regard to the hydraulic load, and the filtering membrane surface was increased. In addition, the use of pure oxygen was replaced by an air insufflation system with blowers and diffusers. This was done to ensure greater continuity and safety in operation and eliminate the need to keep supplying oxygen. Given that the amount of wastewater wineries drain off varies according to the time of year, the purifier is under-powered or unused in the periods when not much is drained off, but when the amount increases rapidly in the peak vinification period the purifier does not create enough biomass to do the job. To solve this problem, Pizzolato Group used the very first semi-biological reactor as a collector tank, equipped with a double input system to increase the concentration of biomass and avoid flushing out in the months preceding vinification. There are also compensation tanks where excess hydraulic or organic load accumulate until they can be re-launched when the biomass is able to absorb them.



Daily capacity in production:

→ 5-70 m³/d (normal operation period)

→ 5-80 m³/d (vinification period)

Daily capacity for purifier:

→ 20-60 m³/d (normal operation period)

→ 30-45 m³/d (vinification period)

Every month in 2021 the service companies checked and confirmed that the filtering process was operating properly and that the output water was 100% pure, pursuant to current legal parameters. Analyses of the water were then sent to the winery in tables like the one below:

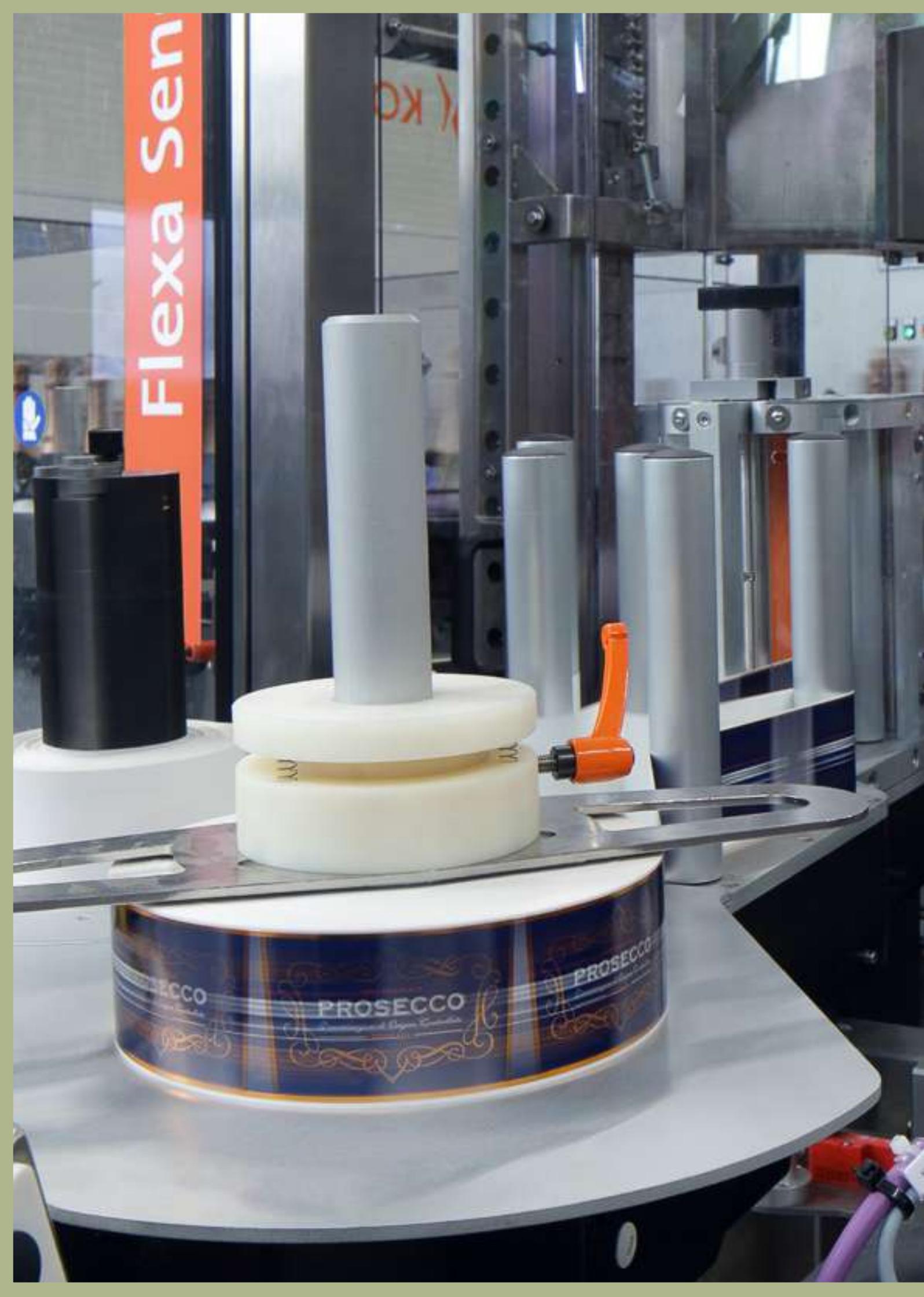
The parameters are within the tabular limits for draining off into the soil, Legislative Decree 152/06, Tab. 4.

ANALYSIS REPORT

Parameter <i>Method</i>	U.M.	Result	Quantity limit
Total suspended solids <i>APAT CNR IRSA 2090 Man 29 2003</i>	mg/l	6,0	≤ 25
BOD5 (as O2) <i>APAT CNR IRSA 5120 B1 Man 29 2003</i>	mg/l	21	≤ 20
COD (O2) <i>APAT CNR IRSA 5130 Man 29 2003</i>	mg/l	52	≤ 100
Copper <i>EPA 6020B 2014</i>	mg/l	0,082	≤ 0,01
Total phosphorus (as P) <i>M.U. 2252:2008</i>	mg/l	1,9	≤ 2
Ammonium nitrogen (as NH4) <i>APAT CNR IRSA 4030 B Man 29 2003</i>	mg/l	< 0,5	≤ 0,6
Nitrous nitrogen <i>APAT CNR IRSA 4050 Man 29 2003</i>	mg/l	< 0,02	≤ 0,02
Nitric nitrogen (as N) <i>APAT CNR IRSA 4020 Man 29 2003</i>	mg/l	< 0,5	≤ 0,5

Flexa Sen

PROSECCO
PROSECCO
PROSECCO





The Cycle4Green Scheme



In 2020 Pizzolato Group continued its participation in a project proposed by the **Avery Dennison Group** and its partner **Cycle4Green** regarding the recycling of silicone-coated paper rejected during bottle labelling operations. Established in 2009 in Finland, Cycle4Green specifically deals with:

- specialisation in recycling technologies for silicone-coated paper;
- the C4G Liner Recycling Service aimed at recycling silicone-coated paper;
- the C4G Liner Recycling Service in all EU member States, with approximately 200 collection points;
- cooperation with Lenzing Papier GmbH since 2010.

The project takes into account the following statements:

- savings of CO2 emissions are estimated at 2.02 tonnes for every tonne of recycled release liner waste;
- recycling paper waste reduces water consumption by 37 m³/ton (compared to materials from virgin fibre);
- most CO2 emissions come from landfills and incinerators (85%). Emissions caused by transport represent 15%

of total emissions;

- C4G Liner Recycling Service is a European solution and does not foresee overseas shipping;
- 74% of ordinary paper was recycled (2015), whereas the estimate for silicone-coated paper was 10-15%.

Paper waste collected from the recovery boxes provided by the project promoter are converted into new reels of glossy paper used in printing. Technologies have therefore made it possible to re-invent a different use of resources, with a very positive impact on safeguarding the planet, reflected in a reduced carbon footprint on the environment, reduced waste and electricity and water savings.

As the illustration shows, in 2021 we achieved certified recycling of 7 tonnes of silicone-coated paper waste, equal to an estimated reduction of 13.4 tonnes of equivalent CO2.

Waste

Pizzolato Group takes action to improve control and management of all the resources it uses in all its production areas, year after year. Its commitment involves:

- Decreasing the dry materials used during the bottling process;
- Selecting materials that comply with standards of quality, sustainability and recycling;
- Reducing, recycling and re-using rejects.

Firstly, the group undertakes to decrease dry materials employed in the bottling process, reducing as much as possible the use of plastic and elements that cannot be recycled.

Secondly, all materials are carefully selected to assess whether they guarantee that they meet certain quality standards in terms of environmental and social sustainability. Some examples: selection of FSC certified paper for labels and boxes and the choice of silicone-coated paper release liners for labels, recyclable through the Cycle4Green project. Finally, one of Pizzolato Group's main values is environmental sustainability, which means reducing, recycling and re-using material rejected during the production stages.

- Branches and stalks become organic substances for fertilising Pizzolato Group's vineyards;
- grape seeds and pomace are used to make flour by the food company GS Natural Srl.

"The production process begins by selecting organic pomace from black berry grapes supplied by Italian wi-

ne-growers, followed by sifting and aging of the grape seeds. The next step is low temperature desiccation that does not alter the product's nutritional properties, followed by the delicate stage of grinding, when a pleasant aroma fills the air."

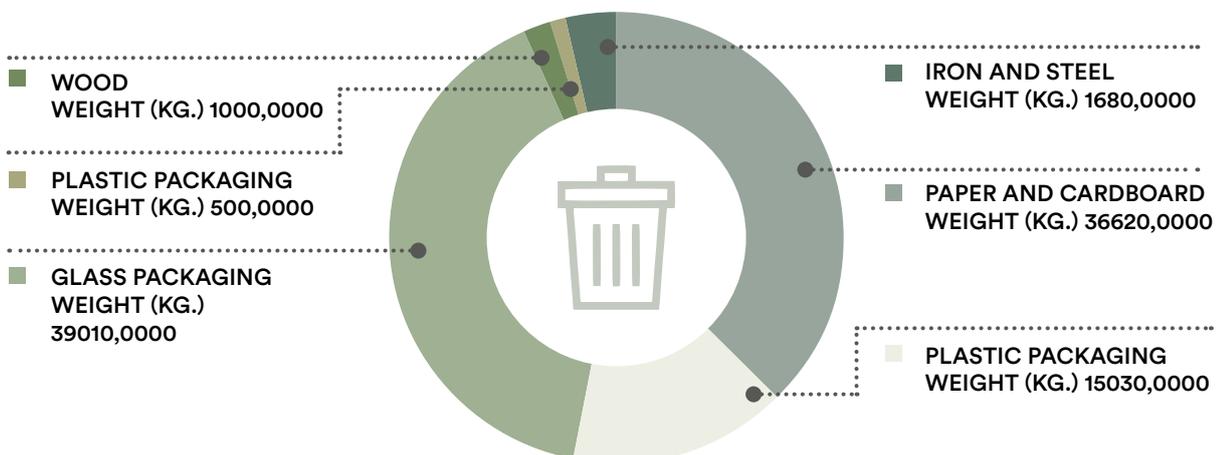
Source: www.gsnatural.it

- grape seeds are used to extract cooking oil;
- Pomace is used by Distilleria Alfons Walcher sas to produce several types of grappa;
- Broken glass is collected and periodically recycled by Vidotto Servizi Srl.

The goal of Pizzolato Group is to make its clientele aware of recycling for glass, the main dry material in our production chain. Through our M-Use line we stimulate the consumer to find original ways to re-use empty bottles, whereas the bottles in the Back to Basic line are produced with 94% recycled glass.

- Corks are recycled by 'Etico', a project promoted by Amorim, we have been taking part in since 2017;
- Plastic, paper and cardboard packaging is recycled periodically by Vidotto Servizi Srl;
- Wood packing (pallets) are returned by customers and re-used cyclically.

We believe the corporate sensitivity and philosophy that support our deep faith in safeguarding environmental resources and paying attention to materials and recycling methods, provide a way for Pizzolato Group to improve year after year and become increasingly efficient in sustainable, informed waste disposal.





Solar Panels



The winery roof is now covered with 570 photovoltaic panels, which produce 203,743 kW/h every year, corresponding to 38 tonnes of oil equivalent (toe) required for a power station to produce the corresponding amount of electricity (data based on official ENEL statistics). The 89 tonnes of CO₂ this would produce are therefore not released into the environment, corresponding to a diesel-fueled vehicle driving 200,000 km at 15 km per litre.



As we all know, a photovoltaic system converts solar radiation into electricity through the physical properties of semi-conductor materials such as silicon, and comprises several elements:

- cells, the basic elements, made up of a thin layer of semiconductor material, usually polycrystalline silicon, measuring approximately 10x10cm, treated to convert radiation into electricity. According to the production system, they can be in polycrystalline or monocrystalline silicon and the winery chose the latter for its higher performance.
- modules (panels). The cells are assembled on panels and connected to an electron-conducting grid. All the cells are linked to each other by means of metal bands so as to form a series, which is embedded in a double glazed sandwich structure in a metal frame.

Over the years we have radically revamped the older photovoltaic system, which had lost approximately 20% of its production capacity due to extensions to our building that placed part of the system in the shade. The system was

therefore boosted to produce approximately 60,000 kW/h a year, in addition to the kW/h of the newly installed panels. Both systems are monitored in situ, to view production in real time, and remotely by the fitter company that guarantees maintenance and operation. The calculations for dimensioning the system took into account existing elements for the production of solar heating and the installation of a micro generator in operation since the end of 2018 to provide heating and electricity for production needs. To optimise production in all the winery areas, top quality, high productivity monocrystalline silicon panels were chosen, together with inverters (equipment that transforms electricity from cc to ac), supplied by the most highly qualified international supplier. In 2019 we installed a monitoring system with which to check the system's operation in real time, keep the amount of energy produced under control and identify faults that need rectifying.

The tables below show monthly energy consumption over the year, and the figures from the electricity meters that identify the amount of energy not required and returned to the mains.

The numbers:

Per year 2018	Per year 2019	Per year 2020
101.342 kW/h SYSTEM 1	94.400,93 kW/h SYSTEM 1	105.830,00 kW/h SYSTEM 1
105.469 kW/h SYSTEM 2	124.544,52 kW/h SYSTEM 2	134.832,00 kW/h SYSTEM 2
36.884 kW/h SYSTEM 3	35.597,00 kW/h SYSTEM 3	64.329,00 kW/h SYSTEM 3
TOTAL	TOTAL	TOTAL
243.695 kW/h (by conversion factor 0.435) Kg CO ₂ not released into the atmosphere = 106,007 (106 tonnes)	254.542,45 kW/h (by conversion factor 0.435) Kg CO ₂ not released into the atmosphere = 110,726 (111 tonnes)	304.991,00 kW/h (by conversion factor 0.435) Kg CO ₂ not released into the atmosphere = 132,671 (133 tonnes)

Year 2021

Kg CO2 not released into the atmosphere in 2021: 110 tonnes

MONTHLY AND ANNUAL PRODUCTION OF PIZZOLATO'S PHOTOVOLTAIC SYSTEM | Year 2021

SECTION 1 | 99,081 KWH COMPARED WITH PRODUCTIVITY ESTIMATE | METER READING

Year 2021	ENEA estimate [kWh/month]	UNI estimate [kWh/month]	Production [kWh/month]	Equivalent hours	Variance ENEA %	Variance UNI %
January	3.299,52	3.030,18	3.012,00	30,40	-8,71%	-0,60%
February	4.460,72	4.827,35	4.905,00	49,50	+9,96%	+1,61%
March	8.530,11	8.063,62	10.176,00	102,70	+19,30%	+26,20%
April	10.905,80	10.200,13	11.208,00	113,12	2,77%	+9,88%
May	13.349,12	13.415,20	13.438,00	135,63	0,67%	+0,17%
June	13.986,62	15.136,20	16.011,00	161,60	14,47%	+5,78%
July	14.861,42	16.182,44	14.423,00	145,57	-2,95%	-10,87%
August	12.654,34	13.979,40	13.967,00	140,97	+10,37%	-0,09%
September	9.274,50	9.789,75	10.043,00	101,36	+8,29%	+2,59%
October	6.693,67	6.425,92	6.750,00	68,13	+0,84%	+5,04%
November	3.640,51	3.120,44	3.100,00	31,29	-14,85%	-0,65%
December	2.632,45	2.632,45	2.565,00	25,89	-2,56%	-2,56%
Total	104.288,78	106.803,08	109.598,00	1.106,15	+5,09%	+2,62%

SECTION 2 | 138,321 KWH COMPARED WITH PRODUCTIVITY ESTIMATE | METER READING

Year 2021	ENEA estimate [kWh/month]	UNI estimate [kWh/month]	Production [kWh/month]	Equivalent hours	Variance ENEA %	Variance UNI %
January	4.606,27	4.230,25	3.785,00	27,36	-17,83%	-10,53%
February	6.227,34	6.739,17	6.719,00	48,58	+7,90%	-0,30%
March	11.908,38	11.257,14	10.249,00	74,10	-13,93%	-8,96%
April	15.224,93	14.239,79	14.386,00	104,00	-5,51%	+1,03%
May	18.635,90	18.728,15	18.891,00	136,57	+1,37%	+0,87%
June	19.525,87	21.130,74	22.559,00	163,09	+15,53%	+6,76%
July	20.747,13	22.591,32	20.084,00	145,20	-3,20%	-11,10%
August	17.665,96	19.515,79	19.212,00	138,89	+8,75%	-1,56%
September	12.947,57	13.666,88	13.348,00	96,50	+3,09%	-2,33%
October	9.344,63	8.970,84	8.175,00	59,10	-12,52%	-8,87%
November	5.082,30	4.356,25	3.400,00	24,58	-33,10%	-21,95%
December	3.675,00	3.675,00	2.602,00	18,81	-29,20%	-29,20%
Total	145.591,26	149.101,33	143.410,00	1.036,79	-1,50%	-3,82%



Successes of our organic winery



SELECTION AS A VENETO PROJECT IN THE 2017 BARBARA CAPPOCHIN INTERNATIONAL AWARD – PADUA

LANDSCAPE EXCELLENCE, 2018 VINITALY – VERONA

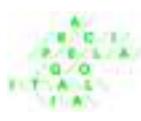
PROJECT SELECTED IN THE 2019 ATSUKO UEDA ITINERANT EXHIBITION – TOKYO



MENTION AT THE 2017 MIES VAN DER ROHE AWARD – BARCELONA



CANDIDATE FOR THE 2018 BIG ARCHITECTURE AWARDS - LJUBLJANA



INCLUSION IN MARIO CUCINELLA'S ARCIPELAGO ITALIA PROJECT DURING THE 2018 ARCHITECTURE BIENNIAL – VENICE



THE 30 MOST ATTRACTIVE WINERIES IN ITALY ACCORDING TO SKY TG 24.

Materials: a winery in Cansiglio beech wood

The entire project is in PEFC certified beech wood, which means it is carefully selected from the controlled Cansiglio Forest, in agreement with Veneto Agricoltura. It is an exceptionally robust, resistant local product that was used by the historic Venetian Republic to make oars. The project was refined and complex in architectural and landscape terms, and resulted in a contemporary, linear structure that reflects the present and future of the Pizzolato winery. The winery blends in with its surroundings in a continuous exchange of knowledge, respect and wellbeing that are the principles of an organic lifestyle. The requalification project arose from a will to reinforce links with the territory and a desire to let our location communicate through the quality and philosophy of entirely organic production respectful of the environment. The actions involved giving new space to the winery, re-organising the existing facilities, renewing the relationship between the sixteenth century mansion (owner's residence) and the cultivated landscape, and setting up new interaction with the local community.

MADE associati project

The architectural project for the winery was drawn up by MADE associati, an architecture and landscape studio run by Treviso architects Adriano Marangon and Michela De Poli. The building has a 'skin' of filter cladding in vertically arranged wooden boards, which will oxidise over time and blend into the landscape to take on the look of traditional rustic constructions typical of the Treviso countryside. The winery also connects with the outdoors; grass-covered surfaces link the car park and building, and a wood piazzetta creates continuity with the interior. The paved outdoor area is used for events connected with the company's activities.



“

“We consider the road to sustainability the only one for us, a concept that means REFLECTION, ATTENTION and RESPECT. This is a founding value for our company that stimulates us to develop criteria of respect and care for the environment and an undertaking to think in the long-term. To meet the needs of the present without compromising the ability of future generations to meet theirs is our commitment and our responsibility.

Sabrina Rodelli
EXPORT MANAGER

”



Successes of Back to Basic

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



PENTAWARDS
Shortlist 2021



SUSTAINABILITY IN WINE

Back to Basic Project: the value of the essential



Back to Basic is a project originating in the fortieth year of the winery, commemorated by adopting the concept of 'basic' as a celebration of the company's identifying values. "Reaching forty years – says Settimo Pizzolato, the winery's owner – is an achievement of which we are proud. Organic farming means believing that we are part of a bigger picture;

it is a choice of lifestyle, a responsibility we are sure will inspire every aspect of the Pizzolato production chain. With this thought in mind, we felt the need to produce a line that spoke not only of organic wine, but also involved all the stakeholders who work on the creation of a bottle of wine."

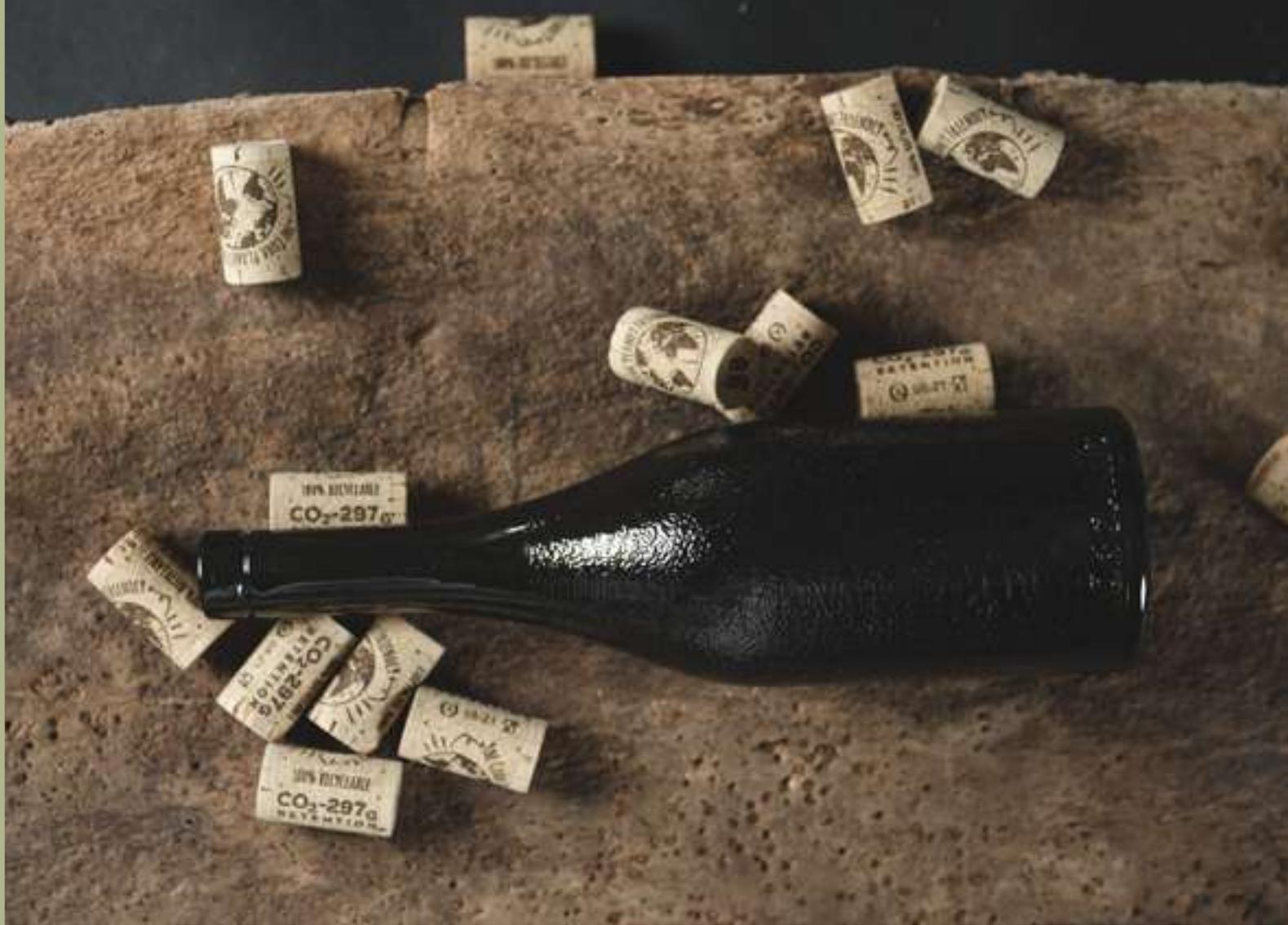
"This project – comments Sabrina Rodelli, export manager – fully represents the evolution of our business over the years. Years in which we listened to consumers, who are increasingly well-informed and demand products that encapsulate the principles of environmental sustainability, recycling and reuse of materials, and reduced carbon footprint. As a winery we are called on to do our bit and we have found partners and suppliers who are enthusiastic about this production chain, even making their own products more sustainable."

The Back to Basic line goes beyond organic and involves the entire packaging supply chain, made up of five elements with small carbon footprints:

- First, wine, the organic and vegan certified GRAPES for which come from the Pizzolato family's vineyards. Approximately 15 hectares of selected varieties are dedicated to this line: Raboso Piave, Pinot Noir, Pinot Gris, Manzoni Bianco and Chardonnay
- GLASS employed in an innovative way to create the bottles for the new line with Wild Glass, patented by Estal, made up of 94% recycled glass. This glass is certified 100% Post Consumer Recycled (PCR) and has a very small impact on the environment; it is su-

stainable, as well as being infinitely customisable. Our Back to Basic line accentuates the uniqueness and imperfections of recycled glass, creating a vintage-effect texture. On one hand, it overcomes the concept of aesthetic perfection to create a unique, unrepeatable design language particularly sensitive to environmental issues and nature. On the other hand, to pursue this idea we took advantage of knowledge gained through experience of the Vetri Speciali company with regard to technological production expedients and innovation. The result is 'spontaneous' aesthetics compatible with nature; a physical demonstration of intangible values.

- The CORK is the Twin Top Evo by Armorim Cork, entirely in cork, an ecological, 100% sustainable, natural, renewable, recyclable and re-usable material that offsets 297 grams of CO₂;
- The LABEL in 100% recycled Sabrage paper contains no plastic or other non-natural materials, and is made from cotton linters. On the bottle it occupies as little space as possible, a single band that requires less adhesive. Debossing reduces the use of ink to a minimum and colour is engraved by the offset method, which has the least impact.
- Finally, CARDBOARD PACKAGING made of 79% recycled cardboard printed with low-impact colours.



Project

The project was deliberately set up in the company's fortieth year of activity, celebrated essentially and simply by uniting all the values of our philosophy in a single line representing a return to our origins in a creation and recycling process that highlights the materials involved. The company has matured and carried out research over the years, now summarised in this line and supply chain, implemented together with valid suppliers who have risen to Pizzolato's 'green' demands. This is value that becomes apparent, ideas that materialise.

Wine

- The Azienda Agricola Pizzolato was founded in 1981 at Villorba, a municipality located in the centre of the province of Treviso. Right from the start the company adopted a philosophy that focused on organic and later vegan farming, sustainability, innovation and excellent quality products. Pizzolato vines are trained with the Sylvoz system, a functional, sustainable counter espalier method that reduces the number of operations necessary and allows the use of latest-generation machinery.
- The new line is fully sustainable and every step in the winemaking process is organic and vegan certified.

- The line comprises five wines: Pinot Grigio DOC Venezia, Chardonnay DOC Venezia, Manzoni Bianco DOC Piave, Raboso IGT Veneto and Pinot Nero DOC Venezia, from approximately 15 hectares of dedicated land, subdivided as follows:
 - 6ha of Pinot Gris, with bunches featuring a cylindrical-pyramidal cluster, very small and compact with round berries of a greyish pink colour;
 - 4 ha of Raboso Piave, with bunches featuring bright bluish-violet clusters, typically boot shaped;
 - 2 ha of Pinot Noir, with bunches featuring a compact, cylindrical cluster often winged, blackish-blue in colour;
 - 1.5 ha of Manzoni Bianco, with bunches featuring a very delicate small stocky cluster of medium-small round yellow-straw berries with greenish highlights;
 - 1.5 ha of Chardonnay, with bunches featuring medium sized pyramidal clusters and medium sized golden yellow berries.



Label

The label is in Sabrage White paper made of 100% cotton linters, a by-product of the textile industry that is usually disposed of, so absolutely in line with the circular economy concept. Using only this part of the flower gives a wonderful velvety feel to the paper, which does not contain plastic or other non-natural materials. The label occupies as little space as possible and the debossing process reduces the use of ink to a minimum. The mandatory wording is engraved by the offset method, which has the lowest impact on the environment because it contains small quantities of solvents and involves a minimum number of colour passages, as the colours are spread by a photoengraved plate. The amount of ink is lower than that for any other method used up to now and for this operation the total weight involved was 0.5 kg, a decidedly small amount compared to any other similar job.

As the label is a single band, the amount of adhesive and operations at the bottling stage are reduced. Even more than the wine, the label draws attention to Pizzolato and its message of sustainability and environmental protection, enhancing the intrinsic values of this project: the type of wine is written only on the back part of the label and the cork band.

Glass

The new bottle is made of WILD GLASS, which is produced with 94% recycled glass. This glass is 100% PCR certified and processed with a unique, customised texture craft that highlights the 'unique imperfection' typical of recycled glass which does not affect perfect labelling. The result is an authentic organic design, similar to that of artisan crafted glass. The composition adopted has the maximum percentage of recycled glass compatible with the technological melting process, forming small imperfections on the end product that in no way compromise its functionality and safety. On one hand, it overcomes the concept of aesthetic perfection to create a unique, unrepeatable design language particularly sensitive to environmental issues and nature. On the other hand, to pursue this idea we took advantage of knowledge gained through the experience of the Vetri Speciali company with regard to technological production expedients and inno-

vation. The result is 'spontaneous' aesthetics compatible with nature: a physical demonstration of intangible values. WILD GLASS received a LuxePack Green Award in October 2019, with a special mention for a new colour in recycled glass.

Cork

Amorim is the perfect partner for the Back to Basic philosophy. The cork used for this line is the TWIN TOP EVO entirely in cork, an ecological, 100% sustainable, natural, renewable, recyclable and re-usable material that offsets 297 grams of CO₂. This figure, shown on the cork itself, is the exact amount of CO₂ released during the transformation cycle, offsetting the CO₂ withheld by a cork oak tree in the nine years it takes to grow the bark. The ink for the wording on the corks is suitable for contact with food and has heavy metals way below the 100 mg/kg of current European standards. Amorim sustainability certification means we can calculate the amount of CO₂ offset in a year.

Cardboard

The cardboard for this line is produced by the Vimercate (MB) company DS Smith, which has recently gone into partnership with the 'Ellen MacArthur Foundation' to achieve the goal of working with 100% recyclable packaging only, by 2023. Currently 80% of the paper used by the company is recycled, and the remaining percentage of virgin paper comes from responsibly managed forests. At the moment, our cardboard packaging contains 79% recycled paper and the colours involved are low-impact water-based. The graphics adhere to the principles of circular design by not printing on the non-visible parts of the packaging (internal flaps and box bottom). In general, cardboard can have a number of life cycles and be recycled several times. Even after its useful life it can be re-used as a fertiliser or component of biomass.



Suppliers and their opinions

→ **Carlos dos Santos, Amorim Cork**

I admire your winery's courage in participating in the BTB project in a scenario where companies endlessly repeat the same logic. Your success proves that if you 'think outside the box' you can create greater differentiation. You are an excellent model of how to translate these principles into action: this is the way to go. I am convinced that setting good examples can change the world and you are one of those companies that provide leadership in this respect; others follow when we set a virtuous example. This process of leading by example is a fundamental principle for me and I also base my business management on it. Another essential principle for me is creating a network; we can get ahead through networks. We are both members of the Sustainability Group of *Assindustria Venetocentro*, and this is an effective way to convince other companies to follow suit.

Corporate Social Responsibility (CSR) is very important for us. We are one of the first Veneto companies to obtain Family Audit certification (work-life balance) because we are convinced that businesses are living beings nourished by a territory and have a social responsibility to make their mark; this is what inspires our corporate and territorial welfare policy.

→ **O'nice Design Studio, graphics**

We have been working with design in the wine trade for almost twenty years, and I can safely say that I have rarely found a client so finely focused on its objectives and values. The Back to Basic project arose almost spontaneously to tran-

sfer all the Pizzolato Group values into design. We worked by subtracting, removing everything unnecessary (ink, paper), involving the glass, printing processes and bottling. The result reflects perfectly the saying 'less is more', eliminating the superfluous to display only the real substance. Pizzolato Group was aligned and concentrated on achieving its objective throughout. Sustainability must be shared if words are not to be empty vessels or procedures to limp along in a disorderly fashion. It cannot be just a question of choosing recycled paper for labels without involving printing, finishing, glass production, materials production, distributors, sales agents and even customers, creating an atmosphere of trust in which everyone is committed to reducing the environmental impact of their processes. There are opportunities and instruments for a more sustainable world, it takes informed commitment on the part of the entire chain for its impact on the planet to be extremely important.

→ **Dario Santilli, UPM Raflatac**

We attended this event with great pleasure and were happy to experience hands on how a message of sustainability can reach consumers through the activities of a production chain. We truly appreciate the intentions and work everyone has dedicated to this, because we are aware that it's not as easy as it may seem. It is our deep belief that sustainability implies first of all responsibility towards the environment and people, and essentially these are the UN Sustainable Development Goals we wish to achieve by 2030.



Circular economy through Back to Basic: Raboso grape seeds made into flour



When we presented our new Back to Basic line of wine in the first months of 2021, we launched a message to protect the environment and at the same time celebrate virtuous practice regarding all aspects of a circular economy. With the intention of making our commitment to sustainability increasingly practical, Pizzolato Group decided to promote another 'essential' product rich in nutrients, the result of recycling grape seeds that are usually discarded. The product is flour produced by G.S. Natural Srl using Raboso grape seeds from Azienda Agricola Pizzolato. Not just highly nutritious, this product is a symbol of a process aimed at reducing waste to a minimum and making maximum re-use of resources and raw materials. "We care about the responsibility to look after our planet – says Sabrina Rodelli, export manager, - and so strive to improve our performance every day through virtuous synergies with partners who share the

values we believe in."

The flour produced by G.S. Natural Srl is one of the basic ingredients used by Pizzolato's 'L'Officina del Vino', the company's Agri-Wine Bar. By way of celebrating the philosophy underpinning the Back to Basic project, the winery arranged to have the products ready for Christmas 2021, packaged using resources responsibly without detracting from the attractiveness of the products. The new gift box contained a bottle of **Raboso IGT Veneto** from the Back to Basic line and a bag of grapeseed flour by G.S. Natural Srl, 'essential' in the kitchen for experimenting Christmas recipes and dishes.





The ETICO Project

In 2021 Pizzolato Group continued its commitment to recovering corks discarded during bottling operations and after opening a bottle of wine.

Being well aware of the importance of this 100% recyclable raw material employed in the fields of bioconstructions, apparel, furniture, mechanics, space exploration and art, there is now a need to protect the cork oak forests. This awareness inspired one of the winery's main suppliers, Amorim Cork, to create the ETICO project, in which Pizzolato winery has taken part since 2017. Discarded corks are collected in the ETICO collection box provided, another example of eco sustainability and solidarity. "Our aim – explains Carlos Dos Santos, Managing Director of Amorim Cork Italia and creator of the initiative – is to have cork collected separately in every Italian city so that we can give a second life to this extraordinary raw material, too valuable to be thrown into the waste bin."

m-use

M-Use candles: an example of re-use

The M-Use project took off in 2021. Our company developed **100% vegan candles** made from discarded **M-Use bottles** of different sizes. The M-Use project is based on the concept of **'Reduce, Re-use, Recycle'** and candles are one of the different types of re-use suitable for bottles at the end of their useful lives. Pizzolato M-Use candles are produced in collaboration with a young Milanese start-up, **Re-Candle Bottle**. 750 ml and 200 ml bottles are diamond cut horizontally, then the edge is smoothed, and they are filled with soya bean wax to which perfume is added. Soya bean wax was deliberately chosen because the company wanted a vegan solution like the one adopted for its wines.



Kosher certification: a new adventure

Pizzolato Group has always paid attention to the needs of the different markets on which it operates and in 2021 it complied with a requirement expressed by its Israeli importer. For the first time the group applied for Kosher certification for three wines, i.e. Pinot Grigio Spumante delle Venezie DOC, Cabernet with no added sulfites and a Merlot/Cabernet blend with no added sulfites. Achieving certification was a commitment for the workforce involved. For a wine to be certified Kosher, from the moment the grapes arrive at the winery to when the wine is bottled and corked, the raw materials and the instruments used for vinification and bottling must never come into contact with non-Jewish people or Jewish people who do not practice their religion. To comply with this, from September 2021 to January 2022 a Rabbi and a young observant Jew were constantly present in the winery. Aided by Pizzolato Group's employees, they performed every step of the vinification and bottling processes, from the moment of unloading the grapes into the hoppers to when the corking machine closed the bottles. The experience was new for us, but stimulating and satisfying, a challenge taken up by Pizzolato Group and concluded in the best way possible, so much so that the winery intends to extend certification to other products and enter new markets.



Sunny Farm



"WEARING GREEN GLASSES" SHOULD BE OUR DAILY CHOICE, SHOULD BE WHAT WE DO EVERY DAY TO MAKE THE PLANET A BETTER PLACE TO LIVE AND LEAVE.

What will happen if we wear the green-rimmed glasses and live in the world?

Sunny Farm: 100% green line, from wine to the web



Sunny Farm is a Pizzolato Group brand that carries an important 'green' message and whose aim is to draw attention to the environment and the need to safeguard it. The line comprises nine certified organic and vegan wines from areas of Italy dedicated to wine-growing, each wine identified by an animal wearing green glasses. These are the glasses human beings should wear to view the world and make sustainable choices friendly to the environment and animals. Besides bottles in lightweight glass and labels in recycled paper, this year we have introduced cans as new sustainable packaging. Because they are in aluminium they are infinitely recyclable and have very little impact on the environment. On 24 November 2021 a website was created

dedicated to the Sunny Farm line to explain the brand philosophy and describe the wines. There is also a blog where the animals publish articles on diverse subjects all linked by the issues of sustainability. All-round attention for the environment is not only contained in the underlying philosophy, wine and packaging, even the website is certified 'green', as it is a carbon neutral website that employs only renewable energy and does not produce CO₂ emissions.

Success and acknowledgements for Pizzolato wines

AWARDS IN 2020



VINO BIANCO IGT VENETO "HUAKAI"

- Gold medal with 93 points at the 2020 International Piwi Wine Awards;
- Diploma of Merit at the 2021 Enoconegliano;
- Bronze medal at the 2022 Challenge Millesime Bio.



VINO ROSSO IGT VENETO SENZA SOLFITI AGGIUNTI "KONTIKI"

- Silver medal with 88 points at the 2021 International Piwi Wine Awards.



VINO BIANCO FRIZZANTE IGT VENETO "HOOPA" COL FONDO

- Silver medal with 87 points at the 2021 International Piwi Wine Awards.



PREMI ANNATA 2020



VINO ROSATO FRIZZANTE IGT VENETO "HURRÀ" COL FONDO

- Silver medal with 86 points at the 2021 International Piwi Wine Awards



SPUMANTE PROSECCO DOC ROSÉ BRUT

- Silver medal at the 2021 Challenge Millesime BIO;
- Gold medal with 91 points PAR at the 2021 International Organic Wine Awards;
- Silver medal at The 2021 Global Masters Rosé;
- Silver medal at the 2021 Global Sparkling Masters.



SPUMANTE PROSECCO DOC EXTRA DRY

- Silver medal with 89 points PAR at the 2021 International Organic Wine Awards;
- Silver medal at the 2021 Organic & Vegan Global Masters.



AWARDS IN 2020



SPUMANTE PINOT GRIGIO DELLE VENEZIE DOC EXTRA DRY "M-USE"

- Gold medal with 97 points PAR at the 2021 International Organic Wine Awards;
- Silver medal at the 2021 Global Pinot Gris Masters.



VINO SPUMANTE EXTRA DRY "M-USE"

- Gold medal at the 2021 International Prague Wine Trophy;
- Bronze medal at the 2021 Global Masters Rosé.





PIZZOLATO

SPUMANTE
ROSATO

ORGANIC WINE
PROSECCO
Denominazione di Origine Controllata
ROSE
PIZZOLATO



04 SOCIAL IMPACT



SOCIAL AND TERRITORIAL IMPACT



'L'Officina del Vino', the new green Agri-Wine Bar

At the end of 2021 Pizzolato Group opened its 'L'Officina del Vino', a new Agri-Wine Bar added to the winery to complete its gastronomic and wine tourism offer. The location is unique, surrounded by greenery and just a stone's throw from the city of Treviso. 'L'Officina del Vino' is a place to drink wine, meet people, celebrate, exchange ideas and welcome people, with the aim of exalting the experience proposed by the Pizzolato winery throughout the year with a full calendar of events: wine tasting courses, themed dinners, summer aperitifs, picnics in the vineyards and more

besides. Our organic wine is served with delicious seasonal delicacies that will exalt its characteristics and delight visitors with a simple farmhouse formula. Organic wine, eggs, home-grown vegetables, salami and cheese are the key products of Azienda Agricola Pizzolato Settimo. The name 'L'Officina del Vino' comes from mechanical workshops, and just as every mechanic hangs tools on the workshop wall, in the same way our wineglasses are hung upside down on a rack. The workshop is a mechanic's world, the place where he or she works with passion and professionalism. In the





same way, 'L'Officina del Vino' is a place where every glass of wine contains the farmer's hard work and winemaker's experience that give consumers healthy, organic and vegan wine.

The logo matches the harmonious curves of a wineglass with the sharpness of a tool, enlivening the vintage ambience of a place that is both a shop and a wine bar. The printer was fundamental in finding a character for the logo that recalled the style of handmade shop signs and represented the mechanical aspect of a workshop.

L'OFFICINA DEL VINO

OFFICIALLY OPENED

25.11.21



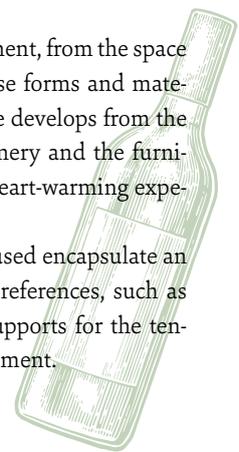
The structure and services

'L'Officina del Vino' is intended to be both container and contents of the philosophy of wine and organic winemaking processes that distinguish the winery. The lodge comprises circular elements that recall the bubbles visible in a glass of Prosecco and their natural evolution, here guided by the cherry trees. The choice of materials and colour scheme relate to the surroundings and interact with the vegetal elements typical of this part of the Treviso countryside.

Every element of the construction recalls images, structures and configurations existing in the surroundings. Wood, a natural material, enters the agricultural landscape discreetly and the colours, textures and natural aging process it undergoes make it a raw material that adds value to architecture. The landscape in which this small building stands contributes to its vitality and insinuates itself through the apertures to become the protagonist during tasting

sessions and other activities. Every element, from the space to the furniture, is designed to epitomise forms and materials that belong to this place. The space develops from the main hall towards the underground winery and the furniture is arranged to help guests enjoy a heart-warming experience.

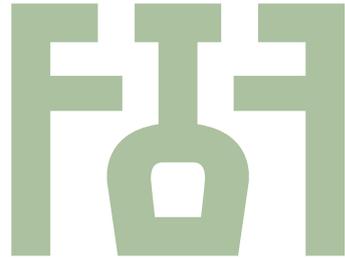
The materials and the way they are used encapsulate an agricultural landscape rich in defining references, such as the space between the vines and the supports for the tendrils that create corridors for farm equipment.





The inline arrangement of the silos tells the story of the series of steps necessary to obtain a product like Prosecco that expresses territorial excellence. In the same way, the repetition and unison of each unit, the reproduction of bubbles and the slats in wood from the Cansiglio Forest define a flowing area in which light and shade softens the volume and blends the structure in with its context. 'L'Officina del Vino' offers tasting sessions of La Cantina Pizzolato's local wines. The main focus will be on organic, vegan and Piwi wines with no added sulfites, served with dishes based on locally sourced ingredients.





The philosophy underpinning the project: interviews with the architects

'L'Officina del Vino' is intended as a place where people meet and taste delicious organic wine surrounded by nature.

What was the inspiration for this project?

This project, like the one for the winery, was inspired by the surrounding countryside and the raw materials we work with every day. The lodge is designed to appear like a succession of bubbles enclosed by a double row of cherry trees, and we have tried to take into the 'Officina' (from the Latin opifex-ficis, a place where things are made) the idea of something crafted through experimentation. Through the texture of the components, the transparency of the surfaces and the array of objects linked to manual labour, the area speaks of places and people. We were also inspired by biophilia, i.e. human wellbeing through contact with Nature, communicated in the 'Officina' by countryside views and a welcoming atmosphere because the building comprises the external elements of a landscape rich in tradition, experiments and, of course, respect for the land.

How does a well-defined architectural area fit into the context?

The lodge is a venue standing in the midst of Nature. The conformation of the volumes is designed to welcome guests. Those who enter are stimulated by images and flavours as they walk through the main hall to reach the dusky winery where the tasting sessions take place. The lodge stands among the trees close to the vineyards and the bubbles create spaces where the building becomes vegetal and turns into special green, open-air rooms.

What choices did you make for the construction and materials?

Wood dominates, flanked by raw concrete that provides

the rough surface of the visible walls, and in addition, just because this is a workshop, raw metal. The metal contains (as in the wine library, for example) and narrates (as a showcase for objects used in the winery's research)

Designing a hospitality structure should bear in mind its inclusion in a particular social and natural context. Did such considerations lead to special choices?

Certainly. The lodge develops over different levels and comprises several areas that are perceived as interacting with the surroundings in different ways. Sitting on the terrace one has a panoramic view of the cultivations, and at the same time is in direct contact with the natural structure formed by the cherry trees. 'L'Officina del Vino' is made up of a series of successive areas, all to explore: from the main hall opening onto the vineyards, to the round room for wine tasting and show cooking, to the winery, which is a sort of hidden underground space where the secrets and passions of the Azienda Biologica Pizzolato are kept.



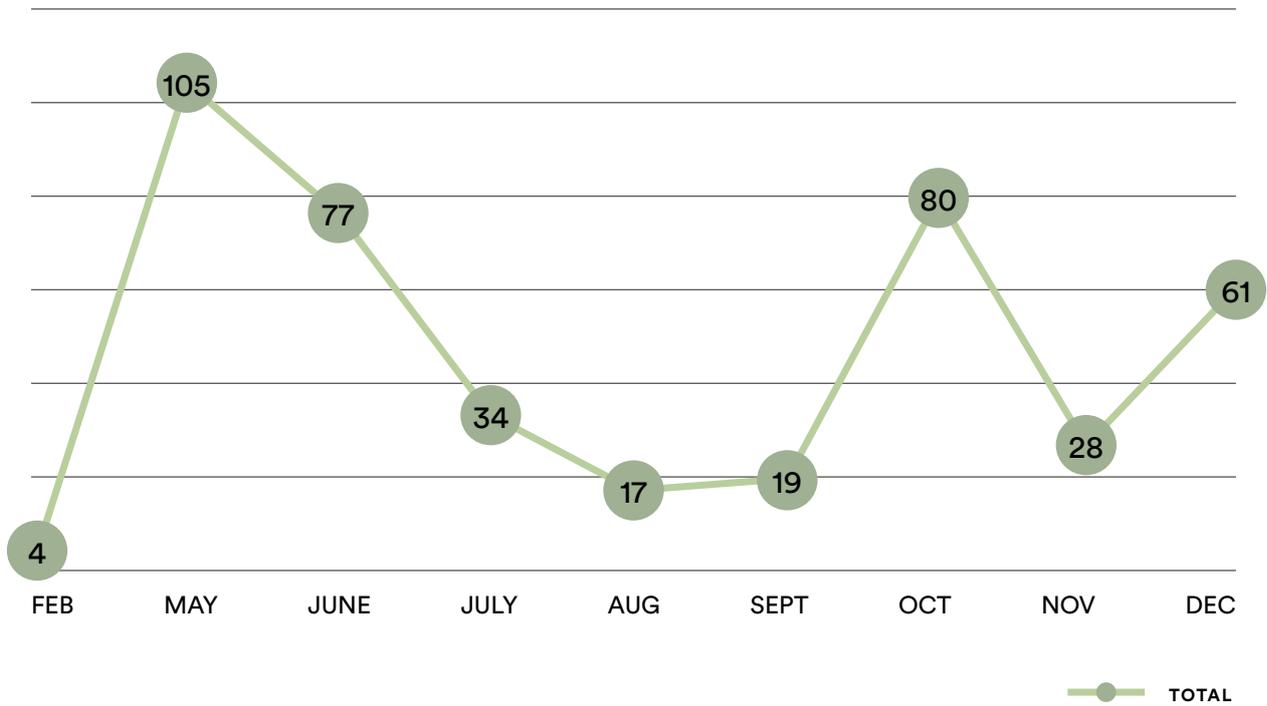




PIZZOLATO

figure 1

TOTAL



Hospitality by Pizzolato

Food and wine tourism in the winery

2021 was the year when Pizzolato Group's hospitality division took off again. With regard to wine tourism, the number of guests who visited the Pizzolato winery in 2021 increased against the 2020 trend, particularly in the second half of the year: the winery counted 430 Italian and foreign wine tourists and wine lovers.

As shown in figure 1, January to May 2021 recorded 145 people, concentrated in February and May. These figures were certainly influenced by the government's restrictions to combat the Covid-19 pandemic.

The second half of the year recorded varying figures that peaked mainly in June, October and December, particularly favoured by local tourists; just 15% of visitors were from other countries, whereas 85% were Italian and came from the areas around the winery. This is important data that tells of the emergency situation we experienced in that year.

Another important piece of information acquired during the survey is the percentage of Italian visitors, around 7%, who arrived through the SmartBox package. Pizzolato Group joined the SmartBox package scheme in 2020, but consolidated its participation only in 2021.

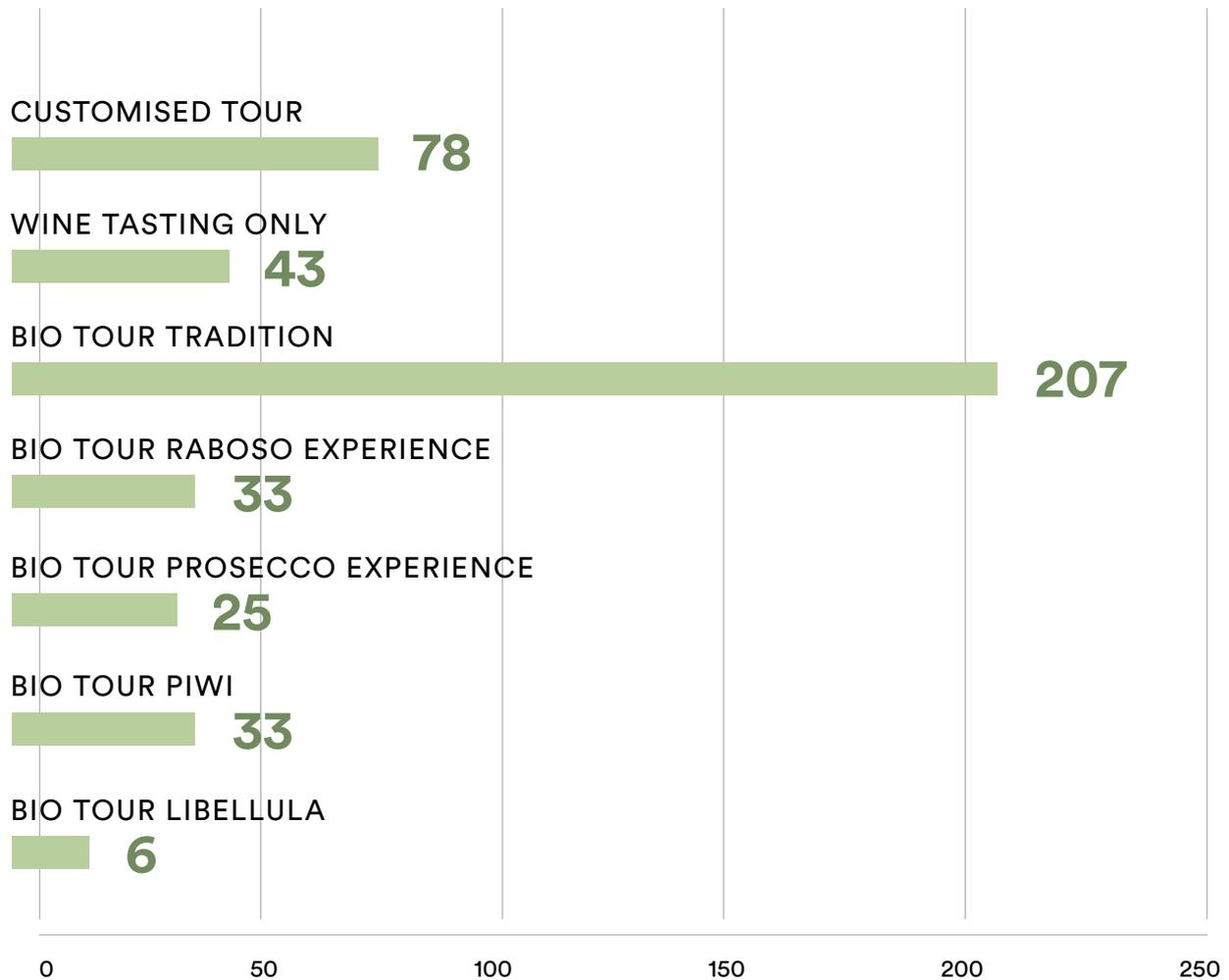
In 2021 the most popular **BIO TOUR** was the Bio Tour Tradition, which was organised to tell the story of the Pizzolato family, the territory in which it works, and the Palladian mansion where the winery of today started and has developed. The tour includes a walk in the vineyard and a description of the organic winemaking process, and continues with a tour of the winery, from vinification to bottling, and a visit to the barrel room where Raboso wine stands. The tour ends with a tasting session of three traditional Veneto wines: Prosecco DOC Treviso, Manzoni Bianco DOC Piave and Raboso Piave DOC.

However, as the graph in figure 2 shows, there has been a rise in the demand for customised tours and tasting sessions, 'made to measure' to meet the needs of guests.

Over the year the winery extended its tasting formula with the opportunity to match its certified organic wines with a platter of its own salami and locally produced cheese, creating a real food and wine experience. An important turning point for Pizzolato's wine tourism was undoubtedly the opening in November 2021 of the new 'L'Officina del Vino', an Agri-Wine Bar situated behind the winery. This is the company's strong, clear message to invest in developing

figure 2

TOTAL PAX FOR BIO TOUR CELTO



food and wine tourism and a wine culture.

Food and wine tourism promotion: meeting the Wine Meridian team

Lots of activities took place in 2021 to promote La Cantina Pizzolato's wine tourism plans. One of these was staged on 15 July 2021, when the winery welcomed a team from Wine Meridian, an online magazine that deals with market evolution, the most significant business experiences and the most important buyers. Making an Italian Wine Tour in their camper 'Gino', they stopped off at the winery. They were travelling throughout Italy to explore the different types of food and wine hospitality – a noble endeavour to write about and valorise the huge number of experiences that our food and wine tourism makes available not only to wine lovers, but also to absolute beginners, even providing a special tour for children to enjoy.

"There are people you meet for the first time and after half a

minute you feel you are already friends. This is what happened to me at Pizzolato Winery, with Sabrina and Maddalena". This is what Lavinia and Fabio from Wine Meridian had to say about us during their winery tour. "We hope to have the same effect on all the guests we will have the pleasure of meeting here in our winery."

Sabrina Rodelli



Territorial welfare and social projects

In 2021 the Pizzolato winery took part in a series of activities designed to support territorial welfare.

Comitato Maria Letizia Verga

In April, at Easter, Pizzolato Group contributed enthusiastically to supporting the Maria Letizia Verga Committee by purchasing fair trade Easter eggs to give to its employees. The Committee was set up in 1979 for the purpose of uniting parents, volunteers, supportive friends, researchers, doctors and health operators in an alliance to improve the lives of children and young people suffering from forms of leukemia. Our support was enhanced by a social campaign called 'It's time to...', which invited the Pizzolato community to write a wish in the comments under the Facebook post, with a promise to hang them on the elm tree in front of the winery; a card asking for a wish to come true.

Vita e Lavoro Soc. Coop. Sociale ONLUS

In June, the Pizzolato winery proposed games and recreation activities to young people from the non-profit association Vita e Lavoro (Life and Work). It was a day of fun dedicated to sensorial experiences through a series of initiatives in the vineyards and winery in which our young visitors could relax and enjoy significant experiences. The

guided tour started in the stables next to the winery and continued in the vineyards, where the participants could touch the leaves and budding grapes. After that, the winery's hospitality team took the young guests to the barrel room, where they were provided with colours, water paints and perfumes with which to experiment with all their senses.

Micro Nido Peter Pan

Pizzolato's food and wine experience is designed to meet the needs of everyone, young and old. In June the winery welcomed a group of little guests: the children from the Peter Pan micro Nursery at Povegliano, who spent an unusual day surrounded by the greenery of the Pizzolato estate. After stroking the horses in the stables next to the winery, they rode on Settimo Pizzolato's 'old' tractor to discover the secrets of the countryside: fun and discoveries they will never forget.





e tempo di...



Events in the winery in 2021

2021 was the year things started to move again, including the events at the Pizzolato winery.

→ WINERY OPEN DAYS 2021

The events season started again in May 2021, when the winery opened its doors for the national Winery Open Days promoted by the Wine Tourism Movement (MTV Italia), a no-profit association with approximately one thousand members from the most prestigious wineries in Italy, selected according to the quality of their food and wine hospitality. The task of MTV Italia is to enhance national food and wine tourism by organising events that involve all the member wineries. For this event, La Cantina Pizzolato organised visits to the winery with tasting sessions of its organic wines, served with snacks. On this occasion, the Pizzolato winery welcomed the Villorba Vintage Car Club that exhibited over 30 vintage cars dating from the 1940s to the 1990s.

→ DINING AMONG THE VINES – BBQ EDITION

2021 also included the customary dinner among the vines, with a novel barbecue in the vineyard every Wednesday in the months of June and July.

The guests on one occasion were from other companies that, like Pizzolato, take part in the sustainability project promoted by Assindustria Venetocentro and led by Mario Paronetto. This made a food and wine experience the perfect opportunity to share opinions with an ever more sustainable industry.

→ PICNIC IN THE VINEYARD

Every weekend in the months of July and August the Pizzolato winery organised a picnic in the vineyard, an event for people to book as a rustic alternative to the traditional aperitif. A host of fresh delicacies and a car rug were provided to create a new experience surrounded by the greenery of the Pizzolato estate.

→ WINE EXPERIENCE COURSE

In September, it was at last possible to arrange the usual wine experience course, now in its sixth edition. The course is designed for wine lovers, enthusiasts or those who just want to learn more about winemaking. It comprises four lessons held on four different evenings, each with a single theme and a host of curiosities. All the wines tasted come from the Pizzolato winery or other Italian estates and are certified organic. Pizzolato chose to propose different wines from wineries in different geographical areas that share the same philosophy regarding sustainability.

→ APERIBIO AMONG THE VINES

The events in 2021 included an organic aperitif among the vines. Every Friday and Saturday in August and September guests could book an aperitif served among the vines and in the piazzetta in front of the winery.

The winery's organic wines were served with platters of our own salami and local cheeses.

→ PIWI EXPERIMENTAL DINNER

The autumn open house began with a Piwi experimental dinner to illustrate and make known this type of wine. Piwi grape varieties are fungus-resistant, the result of constant research and selection over several decades of crossing vitis vinifera varieties (for wine) and vitis labrusca (American fungus resistant vine), to produce quality wine. The advantage is the minimum number of treatments required (2/4 a year) and consequent reduced environmental impact. The Piwi experimental dinner was an opportunity to go beyond the usual food-wine matching with the aim of giving our guests a new sensorial experience in which traditional flavours joined the more innovative scents of the Piwi line by Pizzolato.

→ APERIBIO IN THE WINERY

In the second half of October the winery shop and piazzetta were the ideal venue for an aperitif on the day after the end of Vinitaly, organised to invite wine lovers and our customers to learn about and taste all our new propositions in 2021.

→ NOVELLO FEAST

After two years of Covid restrictions, in November 2021 it was finally possible to hold the traditional Novello feast in our winery, when we presented a Novello from Piwi grapes, served with delicious chestnuts roasted on the spot. Our guests on this occasion included the Montebelluna Vespa Club



Communicating sustainability on the social network

iwi social media campaign: thinking green

The Piwi social media campaign launched a universal message in 2021: think green! Drinking good wine in a responsible way is good for the environment.

The production of Piwi organic wines reduces the need for treatments, thereby saving resources, energy and CO2 emissions in the vineyard, which means less machinery and fuel, not to mention that this variety needs less water. That's why Pizzolato's social media team, always sensitive to these issues, decided to launch a message to support environmental sustainability and arouse interest in nature and human

beings... **THINK GREEN!**

For this reason, a social media campaign was implemented inviting people to write messages directly on their skin or on recycled material to draw attention to the main environmental issues afflicting 'our home' as never before.

We wanted our 'green messages' to become ingrained like a tattoo, making people aware of the importance of a more sustainable approach to daily life. Indeed, it's the little choices we make and what we do in our daily lives that make a difference, including opting for an organic, sustainable wine, to take a step towards a healthier and cleaner world.



GREEN
MIND
MAKES
GREEN
WINES



05

ECONOMIC IMPACT AND GOVERNANCE

Economic Performance

To show our economic data more clearly and comprehensibly than the usual profit and loss account, we have highlighted the relationship between the resources employed and stakeholders (and their relative accounting areas). To this end, the balance sheet is reclassified by destination.

PROFIT AND LOSS ACCOUNT

A) VALUE OF PRODUCTION

1	Revenue from sales and provision of services	23.663.043,00
2	Changes in inventory, WIP, semi-finished and finished products	5.757.605,00
3	Changes in WIP made to order	
4	Increases in assets for in-house operations	
5	Other revenue and income	405.054,00
TOTAL (A) VALUE OF PRODUCTION		29.825.702,00

B) PRODUCTION COSTS

6	Raw materials, ancillaries, consumables and goods	17.559.627,00
7	Services	2.188.241,00
8	Use of third party assets	1.096.644,00
9	Payroll costs	1.077.715,00
<i>a</i>	<i>Salaries and wages</i>	775.708,00
<i>b</i>	<i>Social security contributions</i>	226.296,00
<i>c</i>	<i>Employee severance indemnity</i>	55.913,00
<i>d</i>	<i>Pensions and similar commitments</i>	
<i>e</i>	<i>Other costs</i>	19.798,00
10	Depreciation and write-downs	504.991,00
<i>a</i>	<i>Write-downs of intangible assets</i>	226.474,00
<i>b</i>	<i>Depreciation of tangible assets</i>	256.214,00
<i>c</i>	<i>Other write-downs of fixed assets</i>	
<i>d</i>	<i>Write-downs of credits in current assets</i>	22.303,00
11	Changes in inventory of raw materials, ancillaries, consumables and goods	3.998.848,00
12	Risk funds	1.600,00
13	Other funds	
14	Miscellaneous operating charges	102.249,00
TOTAL (B) PRODUCTION COSTS		26.529.915,00

DIFFERENCE BETWEEN VALUE AND COSTS OF PRODUCTION (A-B) 3.295.787,00

C) FINANCIAL INCOME AND CHARGES

15	Income from equity investments	81,00
16	Other financial income	
<i>a</i>	<i>Receivables recorded as fixed assets</i>	
<i>b</i>	<i>Securities included in fixed assets not representing equity investments</i>	-
<i>c</i>	<i>Securities included in current assets not representing equity investments</i>	81,00
<i>d</i>	<i>Other financial income, recorded separately for controlled and associated companies and for controlling companies</i>	92.269,00
17	Interest and other financial charges	
17 BIS	Exchange rate gains and losses	92.188,00
TOTAL (C) FINANCIAL INCOME AND CHARGES		-26.529.915,00

D) VALUE ADJUSTMENTS TO FINANCIAL ASSETS

18	Revaluation of financial assets	-
<i>a</i>	<i>Equity investments</i>	
<i>b</i>	<i>Financial assets not representing equity investments</i>	
<i>c</i>	<i>Securities included in current assets not representing equity investments</i>	
19	Write-downs of financial assets	1.404,00
<i>a</i>	<i>Equity investments</i>	
<i>b</i>	<i>Financial assets not representing equity investments</i>	1.404,00
<i>c</i>	<i>Securities included in current assets not representing equity investments</i>	
TOTAL (D) VALUE ADJUSTMENTS TO FINANCIAL ASSETS		-1.404,00

E) EXTRAORDINARY INCOME AND EXPENSES

20	Revenue with capital gains on disposals shown separately	
21	Expenses with capital losses on disposals and tax related to previous years shown separately	
TOTAL (E) EXTRAORDINARY INCOME AND EXPENSES		-

RESULT BEFORE TAXES (A-B+C+D+E)	3.202.195,00
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D) ADJUSTMENTS

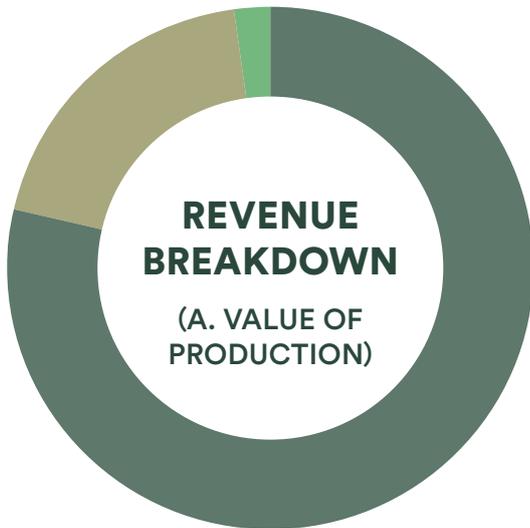
22	Income tax for the period	850.165,00
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PROFIT AND LOSS FOR THE PERIOD	2.352.030,00
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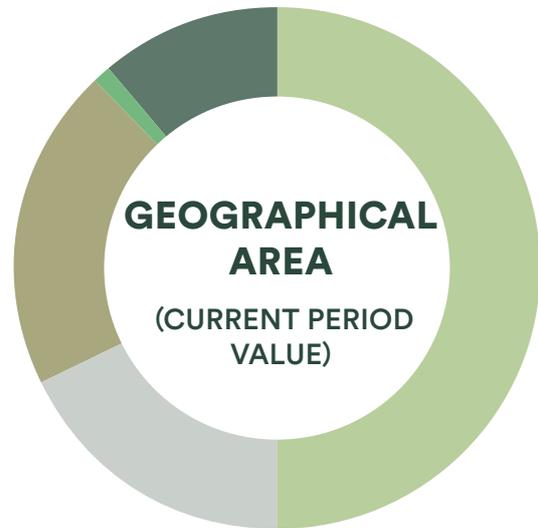
Profit and Loss Account 2021

A) VALUE OF PRODUCTION		
Revenue from sales and provision of services	23.663.043	79%
Changes in inventory of WIP, semi-finished products and finished products	5.757.605	19%
Other revenue and income	405.054	1%
	29.825.702	100%

Geographical Area	CURRENT PERIOD VALUE
SALES ITALY	3.132.754,00
SALES EU	15.204.393,00
SALES NON-EU	5.325.896,00
Changes in inventory of WIP, semi-finished products and finished products	5.757.605
Other revenue and income	405.054



- REVENUE FROM SALES AND PROVISIONS OF SERVICES
- CHANGES IN INVENTORY OF WIP, SEMI-FINISHED PRODUCTS AND FINISHED PRODUCTS
- OTHER REVENUE AND INCOME



- SALES ITALY
- SALES EU
- SALES NON-EU
- CHANGES IN INVENTORY OF WIP, SEMI-FINISHED PRODUCTS AND FINISHED PRODUCTS
- OTHER REVENUE AND INCOME

B) PRODUCTION COSTS

Raw materials, ancillaries, consumables and goods	17.559.627	66%
Provision of services	2.188.241	8%
Use of third party assets	1.096.644	4%
Payroll costs	1.077.715	4%
Depreciations and write-downs	504.991	2%
Changes in inventory of raw materials, ancillaries, consumables and goods	3.998.848	15%
Risk funds	1.600	0%
Miscellaneous operating charges	102.249	0%
	26.529.915	100%



- RAW MATERIALS, ANCILLARIES, CONSUMABLES AND GOODS
- PROVISION OF SERVICES
- USE OF THIRD PARTY ASSETS
- PAYROLL COSTS
- DEPRECIATION AND WRITE-DOWNS
- CHANGES IN INVENTORY OF RAW MATERIALS, ANCILLARIES, CONSUMABLES AND GOODS
- RISK FUNDS
- MISCELLANEOUS OPERATING CHARGES

Production of added value

PRODUCTION OF ADDED VALUE

2021

Revenue from sales and provisions of services (net of revenue adjustments)	23.663.043,00
Changes in inventory of WIP, semi-finished products and finished products	5.757.605,00
Changes in WIP made to order	-
Other revenue and income	405.054,00
Revenue from main activities	29.825.702,00
Revenue from atypical production (work on a time and materials basis)	-

GVP	GLOBAL VALUE OF PRODUCTION	29.825.702,00
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IPC	INTERMEDIATE PRODUCTION COSTS	24.940.209,00
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GVA	GROSS VALUE ADDED FROM ORDINARY OPERATIONS	4.885.493,00
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Accessory revenue	81,00
Accessory costs	23.707,00

OMC	Outsourced managerial consultancy	-23.626,00
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Extraordinary revenue	-
Extraordinary costs	-

EM	Extraordinary management	-
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GGAV	GROSS GLOBAL ADDED VALUE	4.861.867,00
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Dep.	Depreciation	482.688,00
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NGAV	NET GLOBAL ADDED VALUE	4.379.179,00
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Distribution of added value

DISTRIBUTION OF ADDED VALUE		2021
Non-employees		-
Employees		1.077.715,00
> Direct remuneration		851.419,00
> Indirect remuneration		226.296,00
> Income distribution, if applicable		-
A	PERSONNEL REMUNERATION	1.077.715,00
Direct taxes		850.165,00
Indirect taxes		-
B	PUBLIC ADMINISTRATION REMUNERATION	850.165,00
Charges for short-term financing		-
Charges for long-term financing		92.269,00
C	CREDIT CAPITAL REMUNERATION	92.269,00
Dividends (profits distributed to owners)		-
D	RISK CAPITAL REMUNERATION	-
E	CORPORATE REMUNERATION	2.352.030,00
F	DONATIONS	7.000,00
NGAV	NET GLOBAL ADDED VALUE	4.379.179,00



IMPACT OF COVID-19 PANDEMIC IN 2021

The pandemic accelerated the world trend for organic wine, which increased its total sales. Even before the pandemic, sales of organic wine were visibly growing, with IWSR (Drinks Market Analysis Ltd.) forecasting the consumption of almost one million bottles by 2023 and a 43% rise in the global organic wine market by 2024.

Although the pandemic caused a great deal of damage from several points of view, it did accelerate an already ongoing process linked to wellbeing and 'clean, healthy' drinking. One of the world's macro trends in 2021, confirmed by IWSR, showed that consumers were more inclined to select wines perceived as 'healthy' when choosing what to buy. The reason for the success of organic wines lies in the fact

that even before the health emergency consumers were more conscious of issues such as environmental friendliness and healthy food, and the current situation has led to further sensitivity towards sustainability. According to the Euromonitor report on the ten main consumer trends for 2021, sustainability is in first place and approximately 70% of the trade's professionals interviewed confirmed that compared with the period before the pandemic, consumers are now 'planet-centric' and well informed about the importance of the issue. Surveys and research show that consumers would be prepared to pay up to 30% more for a bottle of organic wine. The pandemic confirmed the global trend for organic wine and turned the spotlight on the importance of health and environmental



responsibility, of paying attention to the ingredients of what consumers buy, the authenticity of what they purchase and the fact that organic wine combines all these elements.

Besides highlighting the healthiness and certification of our wines, we at La Cantina Pizzolato Srl believe it is fundamental to make our partners and customers aware of environmental sustainability in terms of production processes and ever more sustainable packaging.





Trade fairs in 2021

The restrictions due to the health emergency also affected the first part of 2021 and physical attendance at the main trade fairs was cancelled, although some of them chose to go online. Pizzolato Group took part in both sessions of the Digital Fair Millésime Bio 2021, the biggest organic wine fair held on 25-27 January and 18-19 March 2021. The feedback was positive, particularly in January, for this first digital edition of Millésime Bio, attended online by buyers and importers from over 45 countries. Given the restrictions on travelling, for Pizzolato Group it was a great opportunity to get to know, albeit virtually, new buyers and importers from all over the world and tell them the story of the Pizzolato family, explain our corporate philosophy and illustrate the wines that represent our territory, traditions and sustainability.

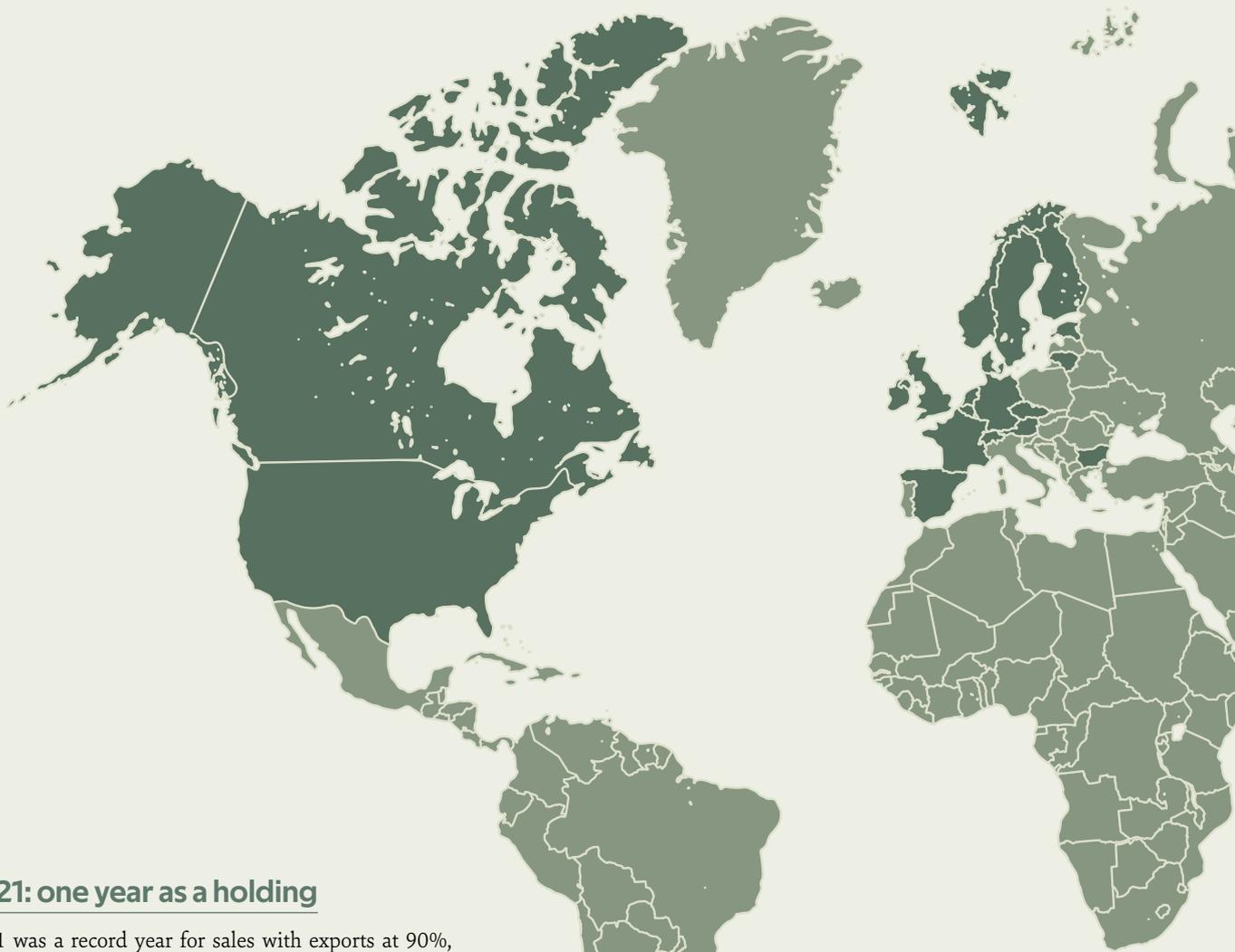
“The digital version of Millésime Bio 2021 gave us the opportunity to see our regular customers and potential new ones, reducing distances by meeting buyers from far away while staying in our winery. Considering the situation at the time, it was an important chance to introduce ourselves and talk about our projects, even if it was through a screen. The Digital Millésime was the first showcase for our Back to Basic line as we weren’t able to present it physically at an actual fair, and it was immediately well received. Created in 2021 to celebrate the fortieth anniversary of the Pizzolato family’s decision to produce organic wine, the line symbolises essentiality and corporate identity, focusing on production chain and wine sustainability, a growing trend on all the markets of the expert operators we met virtually during the online event.”

Francesca Coppola, Sales Manager

After a compulsory stop of over a year, our sales team had the opportunity to travel in Europe in the second half of 2021. The only international fair Pizzolato Group attended was to support our Polish importer at the Warsaw Bio Expo, 30 September to 2 October 2021, the only event in Poland and Central and Eastern Europe dedicated to the organic trade. It was a good opportunity to compare notes with a growing economy that has great potential for organic products.

In November 2021, we were finally able to meet physically with wine professionals and enthusiasts when our wines Pizzolato Malanotte D.O.C.G. ‘Il Barbarossa’ 2016 and Huakai Piwi I.G.T. Veneto featured in the 30th edition of the Merano Wine Festival at the Salone Bio & Dinamica dedicated to wineries that produce natural organic wines and wines from fungus-resistant grapes.





2021: one year as a holding

2021 was a record year for sales with exports at 90%, confirming the company's international bent. This interview with Sabrina Rodelli, export manager and one of the winery's owners, takes us through the sales year.

Which new markets did you reach in 2021 and what were your main sales activities?

"2021 was another year in which our organic wines acted as ambassadors of themselves, an experience that from our point of view cannot always be through a screen. We made many deliveries to different parts of the world, opening doors and creating the beginnings of commercial relationships we hope to consolidate in the future. A new, important market in 2021 was certainly Israel. Following two years of research and market surveys, we achieved Kosher certification for three wines that will be distributed in Israel through many specialist shops. In 2022 we will try to consolidate other markets such as Singapore, Iceland and China, where we have a new nation-wide importer. However, we are now observing world events with anxiety; the winds of war from the east will paralyse many aspects of the economy again."

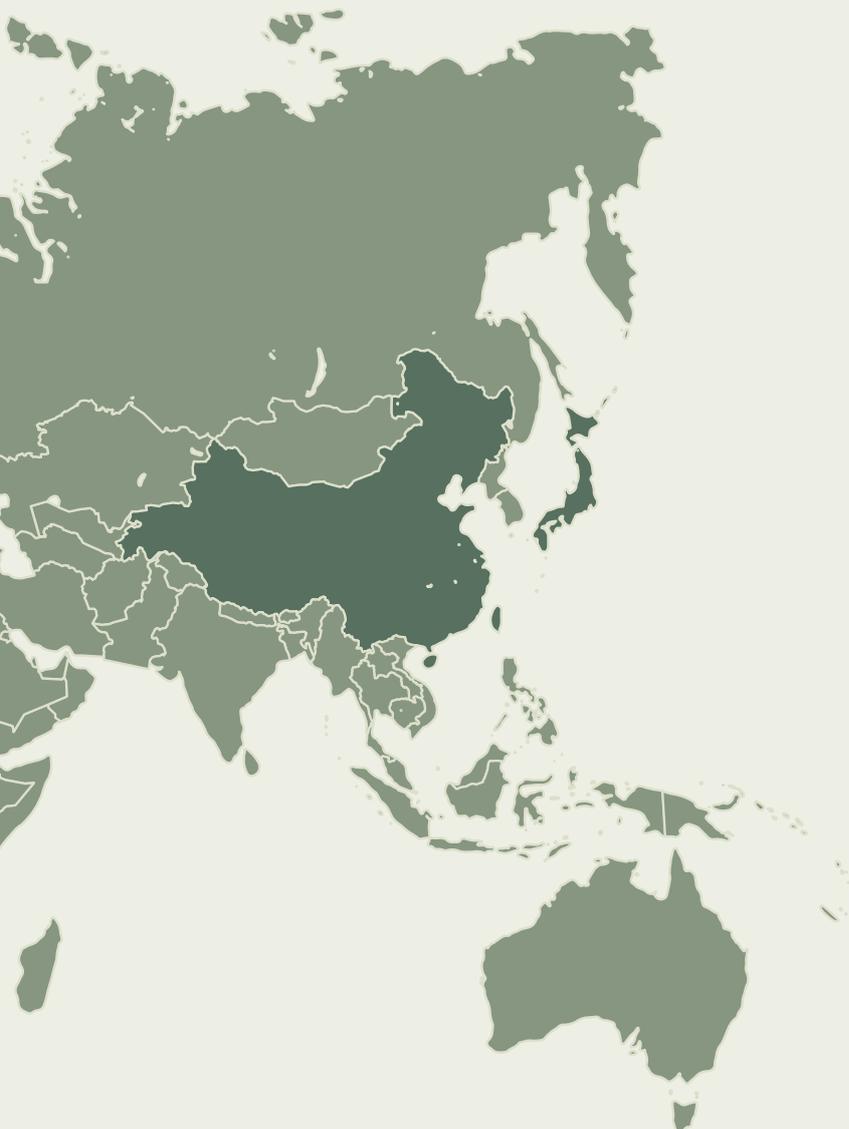
How did things go on the market, and what was your export percentage?

"2021 was a record year, confirming the positive trend star-

ted before the pandemic, with +25% over 2020, achieving a historic record for the company on its fortieth anniversary. The percentage of exports stood at around 90%, proving the company's bent for organic wine as well as the consolidated demand for organic wine on world markets. The winning factor for the Pizzolato winery was its coherence, producing more than eight million organic-certified bottles, making it one of the leading producers of organic wine. The winery is continuously evolving criteria and projects to meet market demand that appears to be moving away from established, static dynamics."

Winery activities in 2021: a new holding and a new Agri-Wine Bar. How did you achieve these demanding aims?

In the year 2021 the Pizzolato winery created the foundations for building the future of the next generations: a family holding. This was a very important step whose purpose was to consolidate certain investments in organic products with increasingly broader corporate, social and territorial involvement. Another step ahead, this time addressed to food and wine tourism, was the opening of our



NATIONS REACHED IN 2021

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

Agri-Wine Bar, 'L'Officina del Vino', which completed the architectural project for the winery started in 2016. The new building is surrounded by the greenery of the Villorba organic vineyards so that wine lovers can enjoy the view of the countryside and taste our wines. We truly believe in the hospitality aspect and dedicate time and energy to proudly receiving our guests and narrating our philosophy through experiences in the vineyard and the winery, as well as through our wines, which we serve with the produce of our farm."

Getting to the heart of the company: we have seen exponential growth in terms of turnover and employees. What's your vision for the future?

"Over the past two years our company has grown exponentially, almost doubling the number of personnel, from 20 to 38. To face this situation, which makes us proud but which needs careful management, in 2021 we began company coaching courses, redefined our organization chart and provided the opportunity for employees to improve the corporate atmosphere and their job satisfaction. Such a challenge is necessary for a company like ours that has performed magnificently, but wishes to safeguard the values of

a family business, providing workers with a professional, up to date workplace where they can improve their skills and be at ease. We think that now more than ever company projects must be centred on people, whose competence, energy and passion are what solid foundations are built on."



PIZZO

Organic



DOLLA TO

ic Wine

**“Nature does not hurry, yet
everything is accomplished”.**



lacantinapizzolato.com