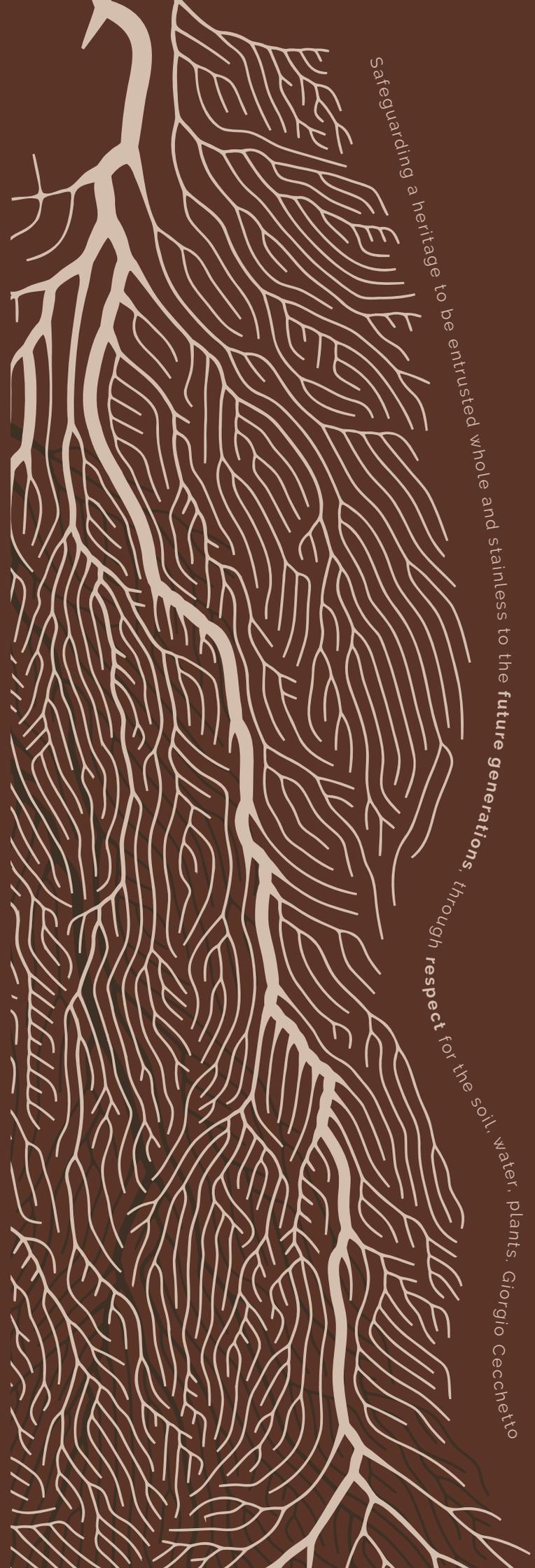


Cecchetto
TRADIZIONE E RICERCA

2021

SUSTAINABILITY
REPORT

Safeguarding a heritage to be entrusted whole and stainless to the **future generations**, through respect for the soil, water, plants. Giorgio Cecchetto



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LETTER TO STAKEHOLDERS

'Interacting with the environment we call home is fundamental; otherwise, being virtuous risks being an end in itself and stopping within the company: as entrepreneurs we must know how to give back to our territory and not just take.'



Being a **responsible winery** not only means adopting good practices in the vineyard and cellar, but above all trying to protect and preserve the land where we work, involving and educating local communities on issues related to the climate crisis.

Our path in this direction started in **2017** when we began to **measure and understand the company's sustainability performance**, realising that perhaps we needed to 'take a step back in order to meet the future,' that is, to return to farming in an integrated manner that differed from the single-crop models present today that cause territories to lose their biodiversity. At Coste di Maser (TV), in recent years we have divided an area of about 6.5 hectares into five different crops distributed as follows: 10% vineyard, 10% meadow, 20% olive grove, 20% fruit trees and 40% woods, precisely with the aim of adopting a broader approach to viticulture and raising awareness of climate change issues.

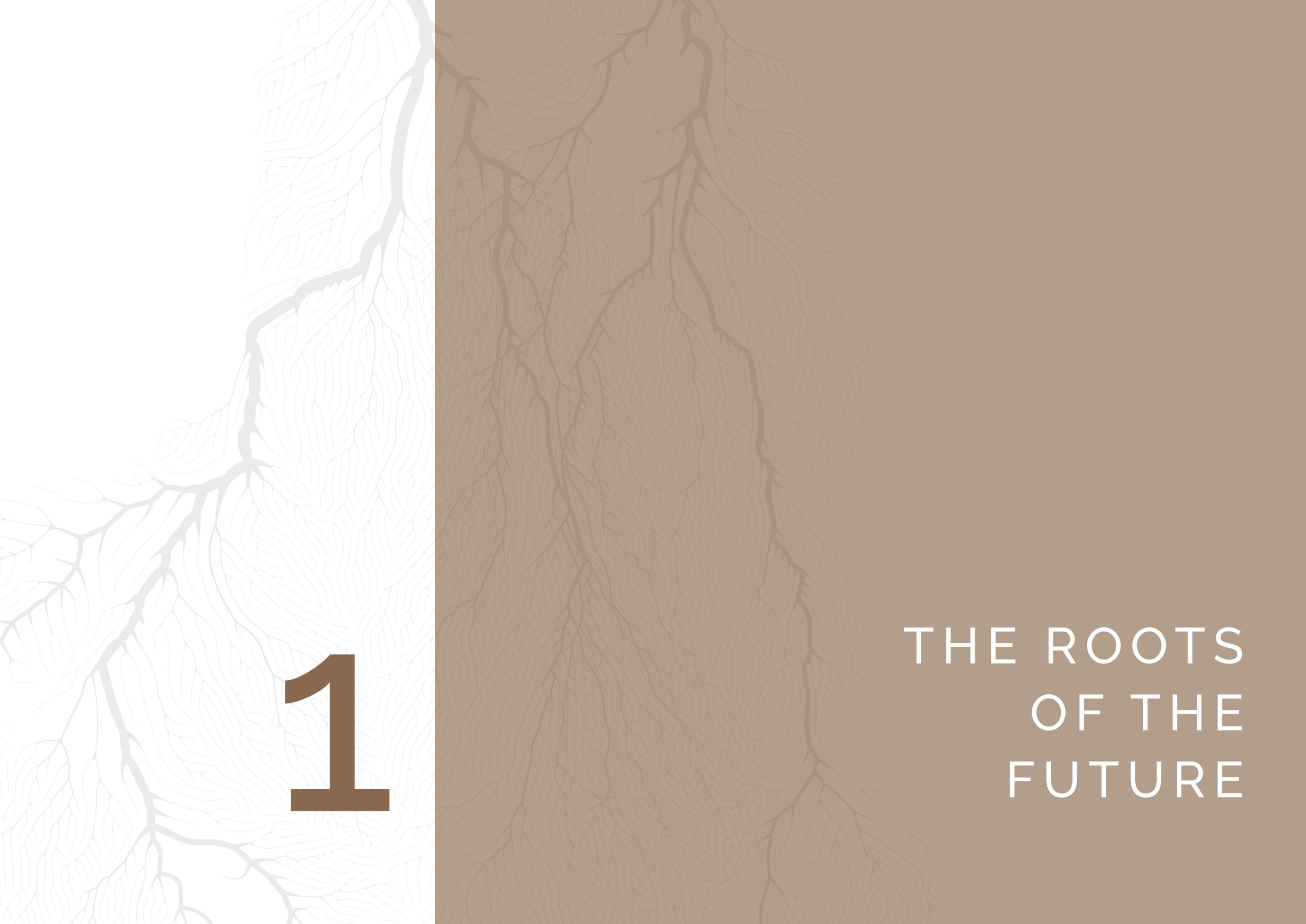
As a company, therefore, we not only assume **environmental responsibility**, but above all **social** responsibility, as we do not want to be a closed system, but an entity capable of fostering relations with the territory and communities, doing business in a shared and inclusive manner.

Our first Sustainability Report was created with this in mind, as an important tool that allows us to tell the story of our impacts as well as our many projects.

The work undertaken this year in drafting this document lays the foundation for the creation of our **Sustainable Development Model** that will lead us to become **Climate Positive** in 2026, meaning that we will retain more CO₂ than we emit. Furthermore, with the aim of raising awareness towards the pressing global challenges, we have integrated the **Sustainable Development Goals (SDGs)** defined by the UN's **Agenda 2030** in September 2015 into our material topics, all in order to **leave the world better than we found it**.

Enjoy the report.

Giorgio Cecchetto



1

THE ROOTS
OF THE
FUTURE

A long tradition unites the Cecchetto family in the cultivation of vines and the production of wine in Veneto, in the Treviso plains shaped by the Piave River. Raboso del Piave and its ruby hues, at times 'surly', are the incipit to a tale of rediscovery of the riches of a land to be handed down to future generations with awareness and respect.



Headquarters of Azienda Agricola Cecchetto Giorgio in Tezze di Piave (TV)

BETWEEN TRADITION AND RESEARCH

I have known Giorgio Cecchetto for more than 20 years, ever since I began professionally working in the wine business, and today like yesterday this Piave producer has not lost an ounce of his curiosity, his determination, his foresight. On the contrary. When I met him, a single thing predominated his thoughts: the unconquerable Raboso. And today, fortunately, things have not changed: Giorgio has tenaciously faced the most rabid grape variety in the Veneto region, and one of the most hostile on planet Earth. The first time we met, he told me that in the past three people were needed to face it, given its acidic-tannic disruptiveness: the first would convince the second to drink it, while the third would have to support him. Giorgio has dedicated research (historical, literary, ampelographic), experiments (viticultural, oenological) and a never-anecdotal series of vinifications and versions to Raboso (from the traditional red to the more 'modern' one with a drying percentage of the grapes, from passito proper to classic method sparkling wine aged for a long time on lees) that have made this red wine more complete and versatile. I have always told myself that this is the precise meaning of enhancing and interpreting a land. Even the company's website is dedicated to Raboso del Piave instead of bearing the winery's name.

But Giorgio didn't stop there. At the same time, he tried to get to the bottom of Manzoni Bianco, one of the most expressive whites in the Triveneto region from one of the best crosses, 6.0.13 developed by Professor Luigi Manzoni during his presidency at the Oenology School of Conegliano. He has not forgotten that his land was long inhabited by Bordelaise varieties: merlot, cabernet sauvignon, carmenère, recently also trying his hand at the reds of Asolo Montello. Nor did he

allow himself to be overcome by the collective pursuit of Prosecco, which moreover he interpreted with a bottle-fermented version that reconnects with historical tradition, choosing the Monfumo hill as terroir and flanking Glera with other local varieties at risk of extinction such as bianchetta (in even greater percentages), perera, verdiso and rabiosa.

Along the way, with the complicity of a documentary I directed and was featured in, I then discovered that wine could also be solidarity, witnessing youth with Down Syndrome harvest grapes at the Cecchetto Winery, all done without any media hype or patronising attitudes.

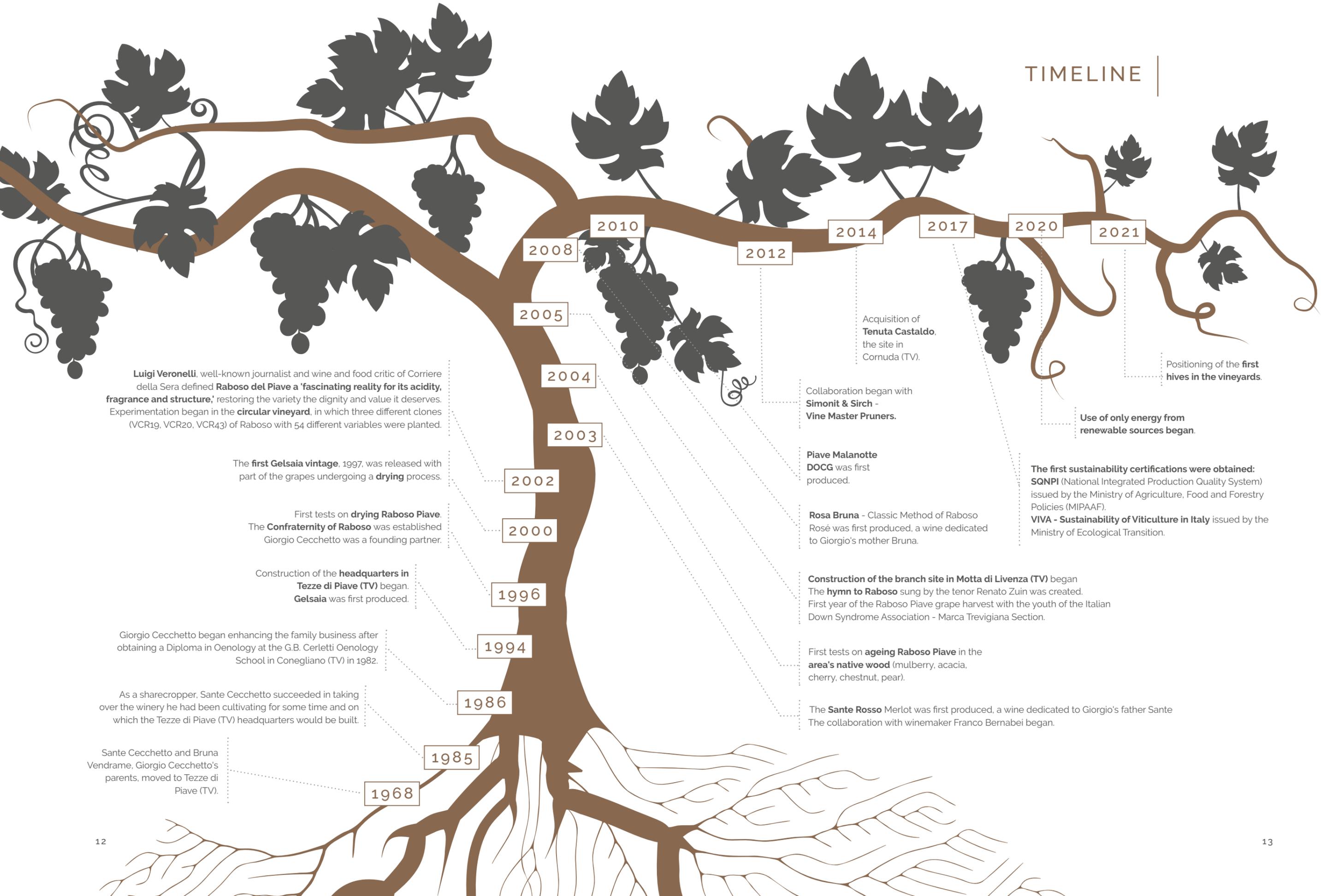
Thus I was not surprised to see this producer and his family (his three children Sara, Marco and Alberto, who represent the future of the company) committed to environmental sustainability, a point of no return in contemporary agronomic civilisation: the protection of biodiversity; the use of clean and renewable energy to protect the ecosystem; the recycling, reuse and regeneration of the raw materials used in their daily work (the labels, corks and glass of the bottles).

Commitment, professionalism, sensitivity: today as yesterday and for tomorrow.



Massimo Zanichelli
Wine journalist, professional taster and documentary filmmaker

TIMELINE



Luigi Veronelli, well-known journalist and wine and food critic of Corriere della Sera defined **Raboso del Piave** a 'fascinating reality for its acidity, fragrance and structure,' restoring the variety the dignity and value it deserves. Experimentation began in the **circular vineyard**, in which three different clones (VCR19, VCR20, VCR43) of Raboso with 54 different variables were planted.

The **first Gelsaia vintage**, 1997, was released with part of the grapes undergoing a **drying** process.

First tests on **drying Raboso Piave**. The **Confraternity of Raboso** was established. Giorgio Cecchetto was a founding partner.

Construction of the **headquarters in Tezze di Piave (TV)** began. **Gelsaia** was first produced.

Giorgio Cecchetto began enhancing the family business after obtaining a Diploma in Oenology at the G.B. Cerletti Oenology School in Conegliano (TV) in 1982.

As a sharecropper, Sante Cecchetto succeeded in taking over the winery he had been cultivating for some time and on which the Tezze di Piave (TV) headquarters would be built.

Sante Cecchetto and Bruna Vendrame, Giorgio Cecchetto's parents, moved to Tezze di Piave (TV).

2008

2005

2004

2003

2002

2000

1996

1994

1986

1985

1968

2010

2012

2014

2017

2020

2021

Acquisition of **Tenuta Castaldo**, the site in Cornuda (TV).

Collaboration began with **Simonit & Sirch - Vine Master Pruners**.

Piave Malanotte **DOCG** was first produced.

Rosa Bruna - Classic Method of Raboso Rosé was first produced, a wine dedicated to Giorgio's mother Bruna.

Construction of the branch site in Motta di Livenza (TV) began. The **hymn to Raboso** sung by the tenor Renato Zuin was created. First year of the Raboso Piave grape harvest with the youth of the Italian Down Syndrome Association - Marca Trevigiana Section.

First tests on **ageing Raboso Piave** in the **area's native wood** (mulberry, acacia, cherry, chestnut, pear).

The **Sante Rosso** Merlot was first produced, a wine dedicated to Giorgio's father Sante. The collaboration with winemaker Franco Bernabei began.

Positioning of the **first hives in the vineyards**.

Use of **only energy from renewable sources** began.

The **first sustainability certifications** were obtained: **SQLPI** (National Integrated Production Quality System) issued by the Ministry of Agriculture, Food and Forestry Policies (MIPAAF). **VIVA - Sustainability of Viticulture in Italy** issued by the Ministry of Ecological Transition.



GRI 102-13

HISTORY OF THE CECCHETTO FAMILY IN THE LANDS OF RABOSO PIAVE

The story of a farming family with deep-rooted wine-making traditions begins just a few kilometres from the prestigious Oenology School of Conegliano (TV), in the luxuriant lands of the Piave River where Raboso grapes have been cultivated for more than 500 years. It all started in 1985, when the sharecropper Sante Cecchetto managed to take over the vineyards that he had been cultivating for a long time with wisdom and dedication. In the meantime, his young son Giorgio obtained his oenology diploma in 1982. After acquiring some experience in a local company, he took over the reins of the winery in 1986.

Focusing on quality, strengthening the family business with the construction of a new cellar, making the value and prestige of a grape variety, of a wine with a difficult, almost 'ravid' historical heritage known outside the Piave area: these are the aspirations of Giorgio Cecchetto, who has intertwined his destiny with Raboso del Piave since the 1990s, a variety that is complex to handle, but able to amaze with its rough, bold character. Thus his production focused on his 'favourite son'. Countless trials and experiments, interpretations, strategies and wine-making refinements have followed over the years to smooth out the edginess of the Treviso grape variety and bring it towards a more elegant, modern style. A commitment confirmed by joining the Raboso del Piave Confraternity in 1986 as a founding member.

Giorgio has won this challenge, and together with his wife Cristina and their children Marco, Sara and Alberto, today he manages more than 220 hectares between leased and owned land in three locations in Marca Trevigiana: Motta di Livenza, Cornuda and Tezze di Piave, where the company's headquarters are located.

KEY NUMBERS

GRI 102-7



224 hectares

of vineyards
cultivated by us



87,400 quintals

of our own and purchased grapes
vinified



65,850 hl

of wine
produced



32

employees



€ 10.9 m

turnover



DIALOGUE WITH STAKEHOLDERS FOR A SUSTAINABLE FUTURE

GRI 102-11
GRI 102-40
GRI 102-42
GRI 102-43
GRI 102-44
GRI 102-47

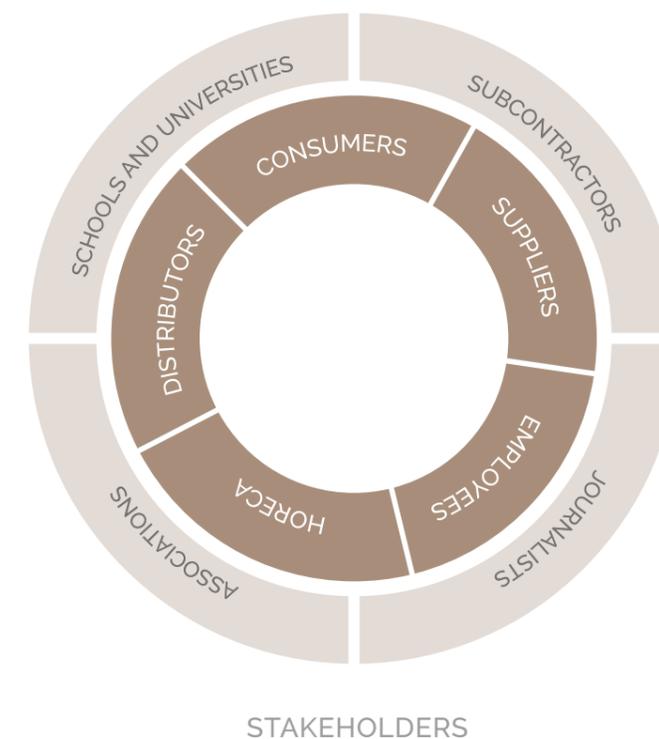
The Cecchetto Winery evaluates the risk management related to its production process by adopting Precautionary Principles aimed at minimising risk. Through periodic reviews, it verifies compliance with the mandatory regulations and voluntary standards to which it has adhered. It also examines the critical issues and solutions adopted to ensure the quality of its products and ongoing high sustainability performance. In 2021, it launched a stakeholder engagement plan and developed a materiality matrix to identify the topics most relevant to the company and its stakeholders.

In order to verify the correspondence of the company's internal vision with that of its stakeholders and to assess the areas for improvement to focus on, Cecchetto conducted a stakeholder engagement activity

Stakeholder categories	Completed questionnaires
Associations	24
Consumers	75
Employees	26
Distributors	14
Suppliers	25
Journalists	14
Horeca	39
Schools and Universities	5
Subcontractors	2
Total	224

in March and April 2021 through an online questionnaire submitted to its nine main stakeholder categories, subsequently classified into primary and secondary according to their level of influence on the company's business and path.

Thanks to the dialogue with stakeholders during these two months, it was possible to construct the materiality matrix, identify the relevant topics and areas for improvement useful for defining future



objectives and drafting this Report.

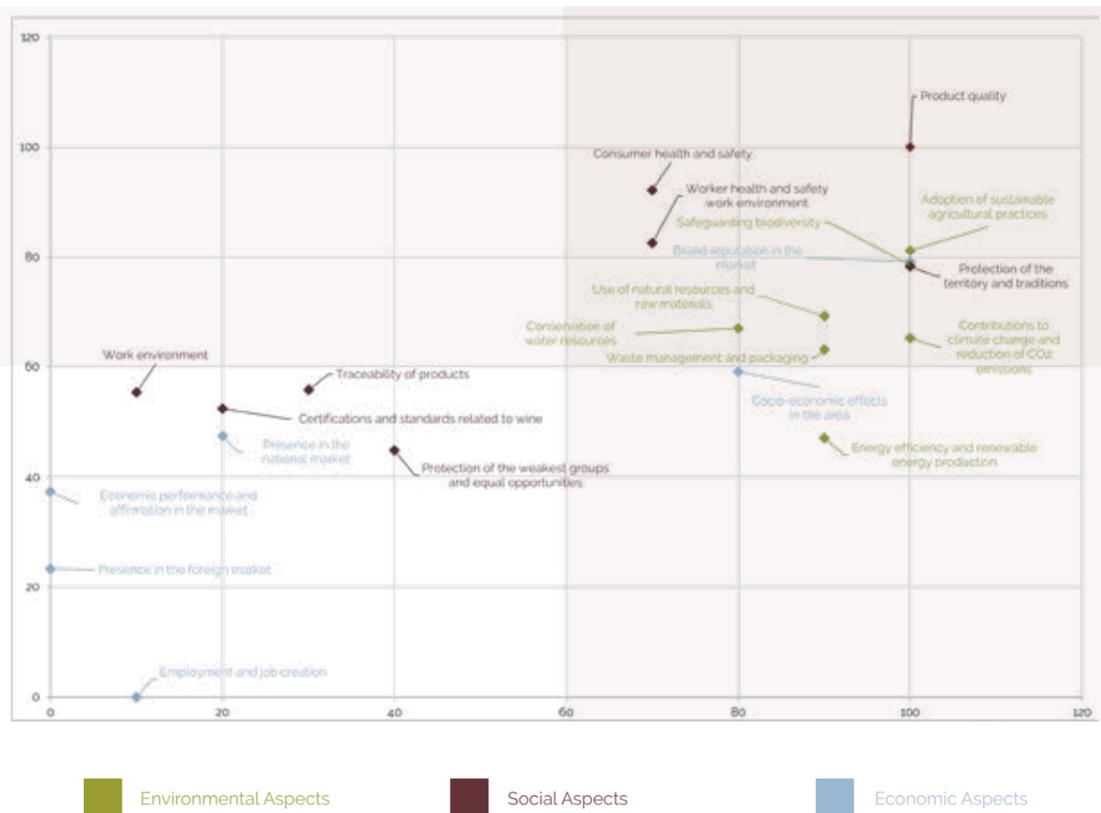
The matrix highlights the **material results**, meaning those aspects concerning the company's environmental, social and economic impacts that are considered of great importance by both the owners and the stakeholders engaged.

MATERIAL TOPICS

The 11 most relevant aspects that emerged from the materiality analysis are listed below.

These topics will be addressed in detail in the chapters of the Report.

1. Product quality
2. Adoption of sustainable agricultural practices
3. Safeguarding biodiversity
4. Brand reputation in the market
5. Protection of the territory and traditions
6. Contributions to climate change and reduction of CO₂ emissions
7. Use of natural resources and raw materials
8. Waste management and packaging
9. Conservation of water resources
10. Consumer health and safety
11. Worker health and safety





GRI 102-12

MATERIAL TOPICS AND THE SDGS

Over the years, Cecchetto Giorgio Winery has undertaken a series of actions based on environmental respect, social responsibility and the pursuit of economic objectives through the adoption of sustainable production models.

Through this Report, the company therefore measures its commitment to the material topics identified, correlating them with the Sustainable Development Goals affected by the company's activities. A summary table comparing the SDGs and corporate 'commitments' is shown below.

The 2030 Agenda for Sustainable Development is an action programme for people, planet and prosperity signed in September 2015 by the governments of the 193 UN member states. It encompasses 17 Sustainable Development Goals (SDGs) that represent common goals for all countries and individuals on a set of important issues for global development.





GOAL AGENDA 2030	MATERIAL TOPICS	CHAP-TERS	CECCHETTO'S COMMITMENT
 <p>Goal 2: Zero hunger Goal: End hunger, achieve food security and improved nutrition and promote sustainable agriculture</p>	Adoption of sustainable agricultural practices	Chapter 3	The company has been VIVA and SQNPI certified since 2017
 <p>Goal 3: Good health and well-being Goal: Ensure healthy lives and promote well-being for all at all ages</p>	Consumer health and safety Worker health and safety	Chapter 4	The company ensures employee training to ensure their health and safety. Furthermore, it periodically performs analyses on musts and wines to ensure consumer protection
 <p>Goal 4: Quality education Goal: Ensure inclusive and equitable quality education and promote lifelong learning opportunities for all</p>	Worker health and safety	Chapter 4	The company ensures compulsory employee training and also promotes training on sustainability issues
 <p>Goal 6: Clean water and sanitation Goal: Ensure availability and sustainable management of water and sanitation for all</p>	Conservation of water resources	Chapter 3	The company has adopted solutions to reduce water consumption in all company activities (e.g., Idroplan)
 <p>Goal 7: Affordable and clean energy Goal: Ensure access to affordable, reliable, sustainable and modern energy for all</p>	Energy efficiency and renewable energy production	Chapter 3	Cecchetto Giorgio Winery buys 100% green energy and has installed a photovoltaic plant

GOAL AGENDA 2030	MATERIAL TOPICS	CHAP-TERS	CECCHETTO'S COMMITMENT
 <p>Goal 8: Decent work and economic growth Goal: Promote sustained, inclusive and sustainable economic growth, full and productive employment and decent work for all</p>	Worker health and safety	Chapters 2-4	The company guarantees decent work for its employees, favouring local resources. The attention to social and environmental aspects translates into market recognition that enhances its reputation
 <p>Goal 10: Reduced inequalities Goal: Reduce inequality within and among countries</p>	Protection of the territory and traditions	Chapter 4	Every year the company organises a grape harvest with the youth of the Italian Down Syndrome Association
 <p>Goal 11: Sustainable cities and communities Goal: Make cities and human settlements inclusive, safe, resilient and sustainable</p>	Protection of the territory and traditions	Chapters 2-3-4	The company protects and enhances Veneto's social and environmental heritage through responsible production, establishing partnerships with local companies and promoting the cultural and historical heritage of the region
 <p>Goal 12: Responsible consumption and production Goal: Ensure sustainable consumption and production patterns</p>	Consumer health and safety Worker health and safety	Chapter 4	The company supports Wine in Moderation, promoting responsible consumption. It also adopts good practices that allow for environmentally-friendly production
 <p>Goal 13: Climate action Goal: Take urgent action to combat climate change and its impacts</p>	Contributions to climate change – Reduction of CO ₂ emissions	Chapter 5	The company intends to become Climate Positive by 2026
 <p>Goal 15: Life on land Goal: Protect, restore and promote sustainable use of terrestrial ecosystems</p>	Safeguarding biodiversity Use of natural resources and raw materials Waste management and packaging	Chapter 3	The company is committed to respecting the earth's ecosystem by encouraging pollinating insects, managing FSC-certified woods, choosing raw materials with sustainable criteria and facilitating consumer reuse and recycling



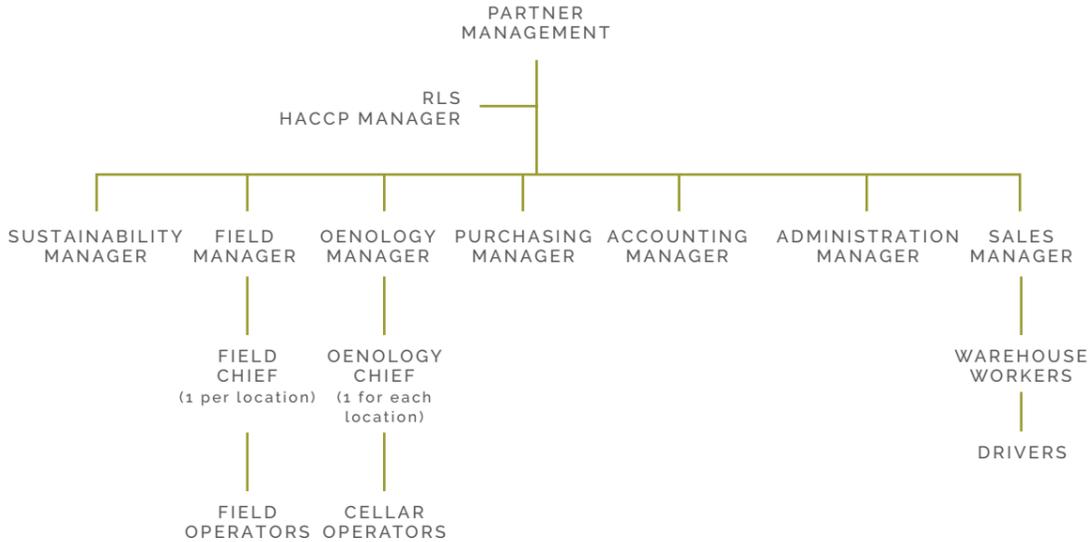
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THE COMPANY
TODAY

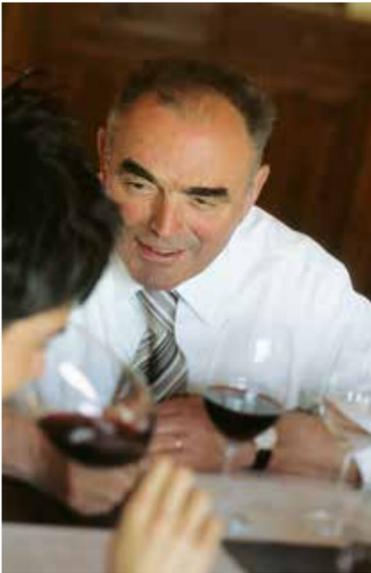
GOVERNANCE SYSTEM

GRI 102-5
 GRI 102-18
 GRI 102-45

The governance of the winery is currently in the hands of the Cecchetto family members, each of whom plays a key role in achieving environmental, social and economic objectives and protecting the company's interests. In fact, together with his wife Cristina, Giorgio has passed on to his children Marco, Sara and Alberto a love for the land and the conviction that the Earth is a precious asset to be protected and returned to future generations intact.



The Cecchetto family, from left Cristina, Giorgio, Sara, Alberto and Marco



Sante Cecchetto



Marco and Giorgio Cecchetto

WINES AS AMBASSADORS OF TERRITORIAL IDENTITY

GRI 102-2
GRI 102-7
GRI 102-10

Between legend and reality, it is an open-air theatre that boasts the representation of memorable historical and patriotic events: the Piave River is the absolute protagonist of an area that still narrates and uses the customs and traditions of the past. A river which is benevolent and maternal on the one hand, and powerful, almost devastating in its autumn floods on the other, giving rise to alluvial, gravelly and fertile soils, ideal for the cultivation of prized red grapes. Precisely here, in Tezze di Piave (TV), the Cecchetto company cultivates: **Raboso del Piave, Carmenère, Cabernet Sauvignon, Pinot Grigio, Chardonnay and Glera.**

Moving further east, Cecchetto's second location is in **Lorenzaga (TV)** in the municipality of Motta di Livenza. Over the millennia, this area has seen the passage of glaciation, melting and subsequent alluvial deposits, which have left minute particles of calcareous clay in the soil. There are layers of carbonate aggregation at shallower depths, hence the typical local saying 'caranto-rich soils'. A geological conformation that is ideal for reds such as **Cabernet Sauvignon, Cabernet Franc** and **Merlot**, of which our reserve deserves mention: **Sante Rosso** created to celebrate Sante, Giorgio's father, who succeeded in acquiring the land he had been cultivating in 1985, allowing his son to expand the company. A wine that already indicates its value from the label: each year it indicates the parcels and number of rows from which the best grapes are harvested.



In addition, as far as white wines are concerned, this area mainly produces **Incrocio Manzoni 6.0.13**, created from the research of Professor Luigi Manzoni, headmaster from 1912 to 1958 of the Viticulture and Oenology School of Conegliano (TV): it is a cross between Pinot Bianco and Riesling Renano.

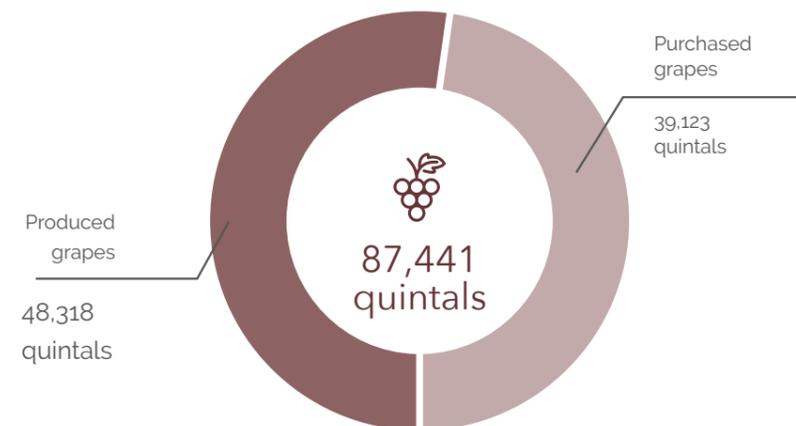
On the gentle hills of **Montello** and **Colli Asolani**, the company focuses on cultivating **Merlot**, **Chardonnay** and **Asolo Prosecco Superiore D.O.C.G.**, with **Glera** vineyards exposed to the sun all year round. The climate here is dry in summer and harsh in winter, and the surface substrate consists of reddish-brown, ferrallitic clay.



hl produced 2021



Grapes vinified 2021



The Cecchetto Giorgio Winery dedicates a great deal of attention and resources to vineyard management in order to obtain perfectly healthy and environmentally-friendly grapes. Strongly convinced that the quality of the wines is the result of enhancing a complete and balanced raw material, even the purchased grapes respect precise quality standards.

In 2021, the **vineyards** of the Cecchetto Winery were analysed **according to the VIVA Organisational Standard** (see Chapter 3). In the analysis, a sample of owned vineyards with a total area of 19.43 hectares was identified, which is greater than the square root of the total area of vineyards controlled by the company. These vineyards are representative of the cultivated lands and the company's history, as well as paradigms of the different soil and climatological characteristics within the viticultural area managed by the company.

The input data for the analysis included: weather, soil, machinery, estate characteristics, vineyard area characteristics, pest management, vineyard management in terms of fertilisation, tillage and mitigation implemented, landscape in terms of hours spent on vineyard management and ancillary green areas.

The overall **result** of the analysis carried out by the VIVA web application, which calculates the sustainability level achieved by the company in vineyard management, gave it a value within the **A grade**, i.e., Excellent.





GRI 102-2
GRI 102-7
GRI 102-10

Wines as Ambassadors of Territorial Identity RABOSO DEL PIAVE

"You, my land or bitter sweet river, have given us Raboso del Piave, aroma of history, our tradition, pride and passion"

Thus begins the hymn to the Treviso grape variety sung by the tenor Renato Zuin. A praise whose essence encapsulates the love that binds Giorgio to his land and to the wine that has written his story in the lands of the Piave River.

Aware of his roots and with the wine-making knowledge he has acquired, Giorgio accepts the challenge of vinifying and simultaneously enhancing a grape variety that was historically considered hard, harsh, at times undrinkable. Re-evaluating and making Raboso known beyond the borders of the Piave River is a task considered unattainable by some, but which - thanks to the valuable intervention of Luigi Veronelli in 2002, then a journalist and food and wine critic for Corriere della Sera - became possible. The late wine expert defined it as a *'fascinating reality in terms of acidity, fragrance and structure,'* restoring Raboso del Piave the dignity and value it deserves.

Numerous harvests, trials and wine-making strategies have been implemented to achieve Raboso's excellence: drying to soften the hardness and roughness of a historic vine, ageing in acacia, mulberry, cherry and chestnut wood, new clonal selections (VCR19, VCR20, VCR43) created together with the Rauscedo Cooperative Nurseries to enhance this grape variety.

The only indigenous red grape variety of Marca Trevigiana has been

interpreted by Cecchetto following a more modern style, which is now made in four versions: the 'traditional' **Raboso del Piave** with its ruby-red colour and violet hues, the innovative **Gelsaia** made by drying part of the grapes, **forerunner of the Piave Malanotte DOCG**, **Rosa Bruna** Classic Method Rosé and the **Passito RP**.

Produced from vineyards **more than 60 years** old (photo on the side), pruned according to the **Simonit&Sirch method**, which guarantees greater longevity and a better vegetative-productive balance for the plants, **Gelsaia** takes its name from the **mulberry tree** (*Morus alba L.*) that was used as a vine support at the beginning of the last century. **Gelsaia 2017**, the latest vintage of Cecchetto's prized wine, conveys the extraordinary frost in April 2017 - which damaged the buds and significantly reduced production - and the exceptional summer-autumn season which resulted in a high sugar content that was not transformed into alcohol by the subsequent alcoholic fermentation. A composition created by nature which exceeds the specifications of the Piave Malanotte DOCG on the one hand, but preserves the integrity of the wine on the other, yielding a product of the highest quality enclosed in just **3,600 bottles**.



Raboso del Piave is the winery's most representative wine and demonstrates its character already in the vineyard with a very long vegetative cycle: it germinates first and is one of the last grapes to be harvested. Strong and 'rabid', it takes time to reveal its best and to surprise upon tasting.



Rosa Bruna, on the other hand, is the **Classic Method Raboso Rosé**, a Brut quality sparkling wine that has been valorising the basic acidity of the grape variety since 2008, proposing an original interpretation of it. A wine dedicated to Giorgio's mother Bruna, who has been present at the winery since day one.



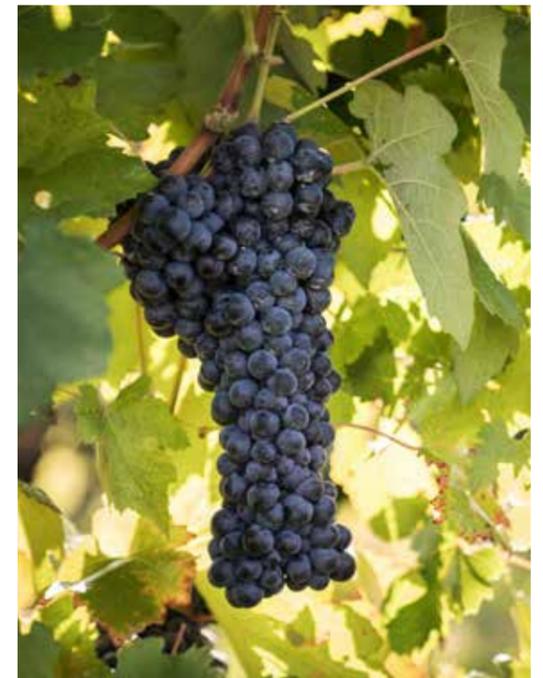
RP - Raboso Passito is the fruit of passionate research into the as-yet unexpressed potential of Raboso del Piave. The drying of the grapes emphasises the merits and defects of each vintage. Giorgio and his collaborators - supported by technique and experience - blend at least four vintages that stand out for their quality, ageing it for three years in oak to create a passito of great value.



Raboso Piave harvest



Marco Simonit
Owner of Simonit&Sirch - Vine Master Pruners



Raboso Piave bunch



MARKET PRESENCE

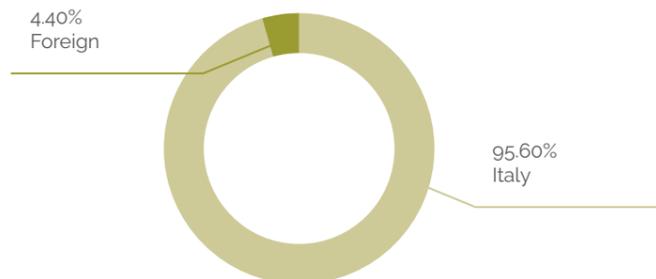
GRI 102-2
GRI 102-4
GRI 102-6
GRI 102-7

MAIN MARKETS



Almost all bottled wine is sold in Italy (95.6%), with a large part of production sold to customers who buy directly from the winery. The percentage of wine sold abroad is instead minimal (4.4%). This has a considerable advantage in terms of sustainability: the reduction of consumption and emissions linked to the packaging, bottling and distribution process allows to greatly reduce the company's carbon footprint, with considerable benefits for the environment.

🔍 Sales by market 2021



SALES CHANNELS

50% of bottle sales are direct sales to customers in the provinces of Treviso and Venice. The remaining share is divided between sales to the Ho.re.ca channel (29%) and distributors (21%).

🔍 Sales by channel 2021



SALES BY TYPE

The wine produced by Cecchetto is mainly sold as a bulk product, as the company has chosen to bottle only the small productions that are distinguished for their high quality characteristics, the result of intense and prolonged research.

🔍 Sales by volume 2021



RECOGNITIONS

The company's commitment to achieving high excellence levels in the quality of its wines, valorising the characteristics of the terroir, is evidenced by the fact that it has received numerous awards and recognitions both nationally and internationally.

Thanks to the company's commitment to reducing its environmental impact, the company's Sustainability Manager **Sara Cecchetto** was given the **'Special Young Entrepreneur Award,'** competing in the 'Best Management for Sustainable Development' category with the project 'Becoming Climate Positive by 2026'. Promoted by the Venice Rovigo Chamber of Commerce with the collaboration of Unioncamere and the patronage of the Ministry of Ecological Transition, the award is an important recognition for business owners or managers under 40 who have distinguished themselves for outstanding entrepreneurial skills, innovation and research activities dedicated to eco-sustainable development.

Environmental Enterprise Award:
Sara Cecchetto won the Special Young
Entrepreneur Award.



GUIDES

Giorgio Cecchetto took over the reins of the small family business 35 years ago and turned it into a company extending over many hectares on lands that lap the course of the Piave River. The property has expanded over time to include the areas of Motta di Livenza and Cornuda, each used to cultivate the vines that are best adapted to the soil and climate conditions. Glera in Cornuda, Manzoni Bianco and Bordelaise varieties in Motta, and of course Raboso as the prince surrounding the Tezze winery. RP Passito is the result of Raboso grapes that have dried for a long time in the fruit cellar, with an intense ruby-red colour and violet hues that act as a prelude to an aromatic framework where sweet and fresh notes continuously alternate, with the presence of oak only in the background. In the mouth, the sweetness is never overpowering and the wine is harmonious and agile. Merlot Sante '19 features aromatic richness and an interesting taste as a wine that combines form and substance.

GELSAIA 2017	🍷🍷
PIAVE RABOSO 2018	🍷🍷
RABOSO PASSITO RP	🍷🍷
SANTE ROSSO 2019	🍷🍷



A wine-growing company in the lands of the Piave River strongly linked to its alluvial territory and the grape varieties that best represent it: Raboso, Merlot, Manzoni Bianco and Cabernet Sauvignon. The estate of 42 planted hectares guided by Giorgio Cecchetto's philosophy is safeguarded with passion and dedication, adopting ethical and sustainable behaviour that protects the environment and promotes biodiversity, with the goal of becoming climate positive by 2026.

GELSAIA 2017	🍷🍷🍷🍷
PIAVE RABOSO 2018	🍷🍷🍷🍷
RABOSO PASSITO RP	🍷🍷🍷🍷
SANTE ROSSO 2019	🍷🍷🍷🍷
INCROCIO MANZONI 2020	🍷🍷🍷



Giorgio Cecchetto is famous throughout the area because he was the first to believe in the potential of the Raboso del Piave grape variety, in 1986. In fact, the company's website does not bear the name of the winery but that of the grape variety. Today, Marco and Sara work alongside their parents Giorgio and Cristina with a forward-looking vision thanks to innovative measures and the adoption of low environmental impact techniques. Raboso del Piave 2018 easily earns four stars. Intense dark red with a garnet parenthesis, the nose is reminiscent of wilted violet, plum, blackberry, Morello cherry, dark spices and notes of coffee. The palate has a harmonious union of fruit flesh and lively tannin to seal a marriage of great character. Excellent tangy persistence.

GELSAIA 2017	★★★★
PIAVE RABOSO 2018	★★★★
RABOSO PASSITO RP	★★★★
MANZONI BIANCO 2020	★★★★



LIFE - Giorgio Cecchetto, son of the Piave River, has successfully enhanced the identifying grape variety Raboso like few others. He took the small family business from his father Sante and transformed it, step by step, into the distinctive landmark of the Sacred River, also with the support of his wife Cristina Garetto. The future is bright with his son Marco, oenologist, and daughter Sara dedicated to communication.

WINES - Raboso is a wine that improves over time: a recent tasting of 21 vintages proves this. 'We have been harvesting it at full ripeness since 1994, waiting for it,' says Giorgio. Today work is also done in the vineyard to make it drinkable more immediately.

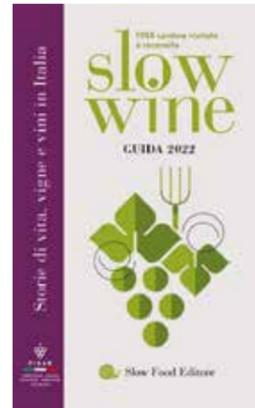
SANTE ROSSO 2019 The nose includes notes of chocolate, blackberry, currants, jam and a slight balsamic note. Lively and fresh in the mouth, it will last in time.

MANZONI BIANCO 2020 The aromatic notes typical of this great white wine alternate between tropical fruit and chamomile. Pleasant to drink, an interesting tang and a spiced finish make us look forward to it.

GELSAIA 2017 The nose is balsamic, and on the palate the drying of the grapes prevails at first, but a beautiful vitality emerges in the finish.

PIAVE RABOSO 2018 Energetic, fleshy, spiced.

RABOSO PASSITO RP Velvety, fruity, deep.



Luigi Veronelli, Corriere della Sera, April 2022: 'Raboso earned its name almost certainly because of the rabid reaction it causes, with a very acidic and strong first impact of both the grape and wine on the palate... when vinified badly!': A grape variety with unexpressed potential that the great critic finally found interpreted in a worthy manner by Giorgio Cecchetto. That Raboso amazed him to the point of describing it as 'a fascinating reality in terms of acidity, fragrance and structure'. From power to deed: Raboso has become authentic. Cecchetto has stubbornly continued on his path to excellence in these years. The production quality is now complemented by marked social and ecological responsibility. The company has embarked on a step-by-step journey to measure, understand and reduce its environmental impact with the goal of becoming Climate Positive by 2026. This means bees in the vineyard, protecting biodiversity. It means aiming for zero emissions, compensating through the protection and expansion of the already flourishing company woods in Maser, for example. Indeed, Cecchetto organises special events there, where interested visitors can participate in planting new trees. SL



"Raboso del Piave 2017 had alarmed us, as we thought this wine had lost its classic bite, but everything is back to normal with the 2018 production. We are much less concerned now and will continue to drink it, supported by a friend. Gelsaia 2017, on the other hand, is certainly a good wine, but perhaps too polished: just think, it can even be drunk on its own! GB

GELSAIA 2017 vote 90/100	★★★	SANTE ROSSO 2019 vote 88/100	★★
PIAVE RABOSO 2018 vote 90/100	★★★	CABERNET SAUVIGNON 2020	★★
RABOSO PASSITO RP vote 90/100	★★★	INCROCIO MANZONI 2020 vote 88/100	★★

There is an indissoluble bond between Giorgio Cecchetto and Raboso Piave, a grape variety that is often underestimated but which has recently been experiencing a renaissance thanks to those who have managed to tame its stubborn character and demonstrate its outstanding potential. A philosophy focused on promoting vines historically anchored in the land of the Piave River, sensitivity to environmental impact and social commitment give rise to excellences such as Gelsaia 2017, Sante Rosso 2019 and Raboso Passito, the result of a blend of four selected vintages.

GELSAIA 2017 vote 93.5/100
Very consistent dark ruby. Very deep and broad olfactory texture where chocolate, cherry jam, orange and cinnamon emerge. Taste with great structure and softness, held in check by the indomitable freshness. Masterful tannins and very long persistence. Bleu d'Auvergne.

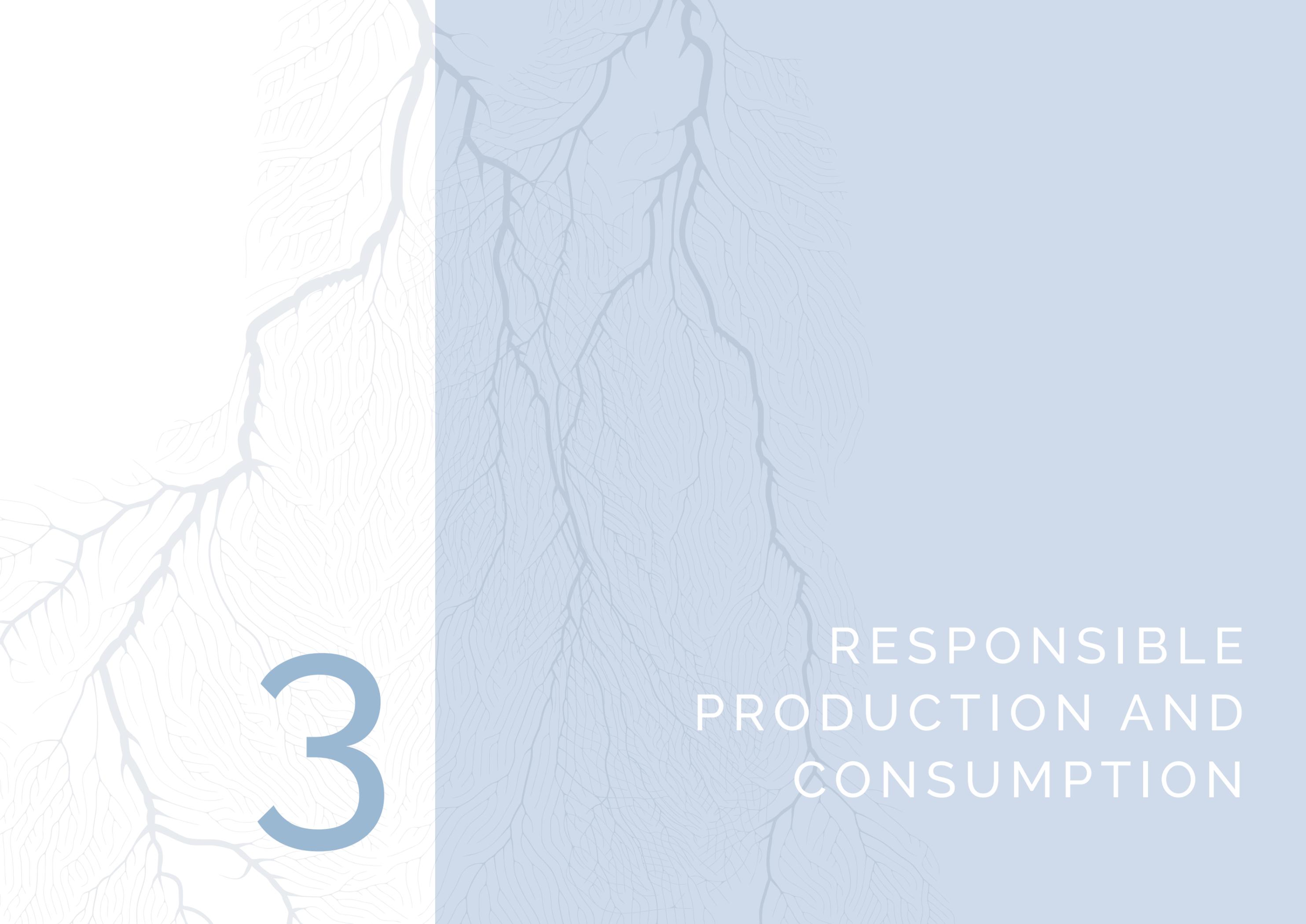
PIAVE RABOSO 2018	★★★★
RABOSO PASSITO RP	★★★★
SANTE ROSSO 2019	★★★★
INCROCIO MANZONI 2020	★★★★



The visit and meeting with Cecchetto first and foremost has Raboso as a landmark and reason for the trip: a versatile and indigenous variety par excellence, widespread in the Treviso area. Giorgio Cecchetto is among those who have worked to enhance the variety over the past 20 years. A well-rounded wine man, a graduate from the Oenology School of Conegliano with great personality and communication skills, he is at the helm of a family-run winery with his wife and children Marco, Sara and Alberto. He has thus continued the work of his father Sante, who started the winery in the 1970s. A commitment between experimentation and research on vineyards (the last one with three new clones), harvests, vinification, drying, local wood for elevation (acacia, mulberry, chestnut, cherry, elm). Cecchetto works in three sites and on three different denominations of origin: the main one in Tezze di Piave, the second in Lorenzaga (Lison Pramaggiore) and the third in the Montello Colli Asolani, in the Cornuda vineyard (Asolo). On a visit to the headquarters in Tezze di Piave, one can admire the barrel cellar with an elegant collection room where the labels of Gelsaia, the winery's cult wine, are housed. Since 1994, the year of the first vintage. There is a focus on hospitality with ongoing projects in the winery in Cornuda, in Colli Asolani. The winery has obtained two sustainability certifications for all three company sites: S.Q.N.P.I. and V.I.V.A. Sustainability of Viticulture in Italy, issued by the Ministry of the Environment. Certifications that affirm a remarkable sensitivity of the winery towards ethical and sustainability issues, for improved production under multiple profiles.

SITE 1/2	★★★★
HOSPITALITY 1/2	★★★★★
WINES 1/2	★★★★★





3

RESPONSIBLE
PRODUCTION AND
CONSUMPTION



GRI 102-7
GRI 102-16

SUSTAINABILITY FOR CECCHETTO

The production quality of Cecchetto is now complemented by marked social and ecological responsibility. The company has embarked on a step-by-step journey to measure, understand and reduce its environmental impact with the goal of becoming Climate Positive by 2026.

Based on this objective, Cecchetto achieved two important sustainability certifications in **2017**: **SQNPI (National Integrated Production Quality System)** and **VIVA - Sustainability in the Italian wine sector**.

SQNPI

As mentioned, the company has been **SQNPI** certified since **2017**, a 'sustainable quality' label issued by the **Ministry of Agriculture, Food and Forestry Policies - MIPAAF**; the aim is to guarantee an agricultural production system based on agronomic and defence methods that favour the use of natural resources and regulatory mechanisms, limiting the environmental impact.

The company declares that at least 50% of the vineyards' surface area is covered by the certification on compliance of the entire production process with the technical rules laid down in the SQNPI regulations. Within the context of its activities aimed at SQNPI certification, the company also confirms having restored and established hedges and maintained mixed grass covering.



VIVA - SUSTAINABILITY IN THE ITALIAN WINE SECTOR

The company submitted its application for VIVA certification for the first time in **2017**. It is issued by the former Ministry of the Environment and Protection of Land and Sea, now the **Ministry of Ecological Transition**, and the Research Centre of the **Sacred Heart Catholic University OPERA** (European Observatory for Sustainable Agriculture). It assesses the sustainability performance of the organisation at two-year intervals according to **four indicators (Air, Water, Territory and Vineyard)**: the results of the analysis allow the company to identify improvement actions for each of the sustainability indicators, with a view to implementing more and more sustainable wine-growing practices year after year.

The **AIR** indicator indicates the carbon footprint, i.e., the total greenhouse gas emissions associated with the production of a 0.75L bottle. The second indicator considers the consumption of fresh **WATER** used for irrigating the vineyards and for cellar activities. The third analyses the consequences of the company's activities on the **TERRITORY**, both in terms of landscape and socio-economic aspects. Lastly, the **VINEYARD** indicator assesses agronomic management practices.



VIVA organisation label



VIVA organisation label for the international market

The company's commitment to sustainability can be summarised in the following actions.

The drawings were created by Nicola Ferrarese, freelance illustrator for the publishing and advertising market and organisational director of the Treviso Comic Book Festival.



TERRITORY PROTECTION

Safeguarding and maintaining hedges, woods and historic vineyards, such as Bellussera.



LOW ENVIRONMENTAL IMPACT

Compliance with the guidelines of the integrated production system, which call for the use of natural resources and regulation mechanisms, limiting the impact on the environment.



VINEYARD BIODIVERSITY

Encouraging the settlement of insect pollinators, through grassing the vineyard during all the vegetative phases.



SOCIAL COMMITMENT

Development of projects in favour of the community, with the goal of doing business in a shared and inclusive way.



GUARANTEED AND TRANSPARENT SUSTAINABILITY

Certifying environmental commitment and sharing results with the consumer related to the impacts generated by the company's activities on air, water, vineyard and land.



HEALTH AND SAFETY

Constant checks on grapes and wines in order to guarantee quality and traceability.



LOCAL PRODUCTS AND SKILLS

Giving preference to staff, suppliers of grapes and materials from the local community.



REDUCE - REUSE - RECYCLE

Boosting the circular economy by participating in projects aimed at reducing the waste produced and choosing packaging and packing material that respects the environment.



ENHANCING TYPICAL LOCAL SPECIALITIES

Adhering to initiatives aimed at promoting the history and products of the territory, promoting tourism and wine tourism.



TRADITION, RESEARCH AND SUSTAINABILITY

Being aware of the impact generated by one's own business in order to implement sustainable actions aimed at preserving the territory and its history, guaranteeing future generations solutions that respect the environment and its resources.

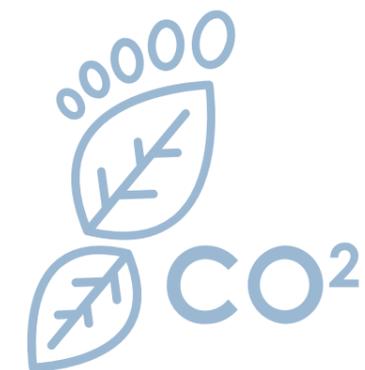


GRI 305-1
GRI 305-2
GRI 305-3

CARBON FOOTPRINT

Production chain control is essential for measuring the environmental impact of a company and making its resources and processes more efficient. The Tezze di Piave winery has been committed to reducing its CO₂ emissions by 2.5% year on year since 2018, and to collaborating with environmentally aware operators.

A photovoltaic plant installed in 2016, energy from only renewable sources since 2020, an environmentally-friendly fleet and agreements with carefully selected suppliers and couriers: Cecchetto has implemented these operations to defend and preserve the ecosystem, without excluding growth in terms of production and turnover for the company.





Carbon Footprint AIR

GRI 305-1
GRI 305-2
GRI 305-3

By measuring the **AIR** indicator as part of the **VIVA** certification process, Cecchetto consciously manages the main direct and indirect sources of greenhouse gases (GHG), in accordance with **VIVA 2019/2.1** and **ISO 14064-1:2018 - Greenhouse gases - Part 1: Specification with guidance at the organisation level for the quantification and reporting of greenhouse gas emissions and removal.**

In this regard, **six categories of GHG emissions** associated with the organisation's operations of NON-BIOGENIC and BIOGENIC origin (originating from vital biological processes, in the form of plant or animal secretions or constituents) have been identified.

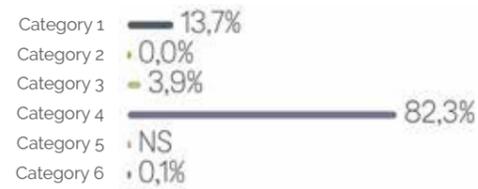
The Cecchetto Winery's total value of CO₂ equivalent emissions for the year 2021 was 2,198.39 tonnes.

Direct GHG emissions in t CO ₂ eq	
Cat. 1	EMISSIONS OF NON-BIOGENIC ORIGIN
	Mobile combustion of fossil fuels
	Direct emissions from business processes
	EMISSIONS OF BIOGENIC ORIGIN
	Nitrous oxide emissions from the use of organic fertilisers

Indirect GHG emissions in t CO ₂ eq	
Cat. 2	Production of electricity imported from renewable sources
Cat. 3	Emissions from the transport and distribution of goods purchased by the organisation
	Emissions from the transport and distribution of the organisation's products
	Emissions from the transport of waste produced by the organisation
	Emissions from employees' home-work commute
	Nitrous oxide emissions from the use of organic fertilisers
Cat. 4	EMISSIONS OF NON-BIOGENIC ORIGIN
	Subcategory 4.1 Indirect GHG emissions from products purchased by the organisation
	Emissions from the production of grapes, fermented or semi-fermented musts and wines purchased by the company
	Emissions from the production of other goods purchased by the company and used in the production process
	Indirect emissions from production processes of fossil fuels used by the company
	Subcategory 4.2 Indirect GHG emissions from services purchased by the organisation
	Emissions from solid waste disposal service
	EMISSIONS OF BIOGENIC ORIGIN
	Subcategory 4.2 Indirect GHG emissions from services purchased by the organisation
	Carbon emissions of biogenic origin contained in paper, wood and cork and re-emitted into the atmosphere in the end-of-life phase
Cat.5	NOT SIGNIFICANT (Emissions from the use of the organisation's products)
Cat. 6	Energy production processes and transport of electricity used by third companies (consumed for example by bottlers outside the company)



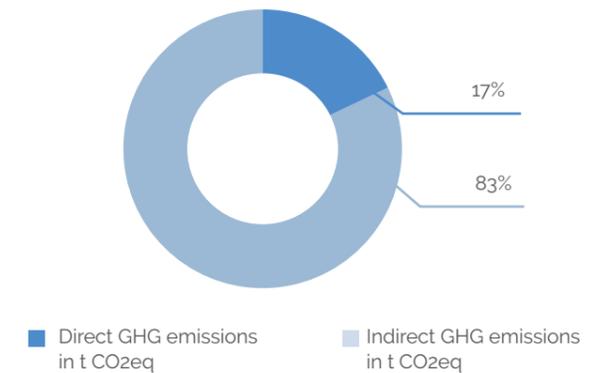
GHG emission categories



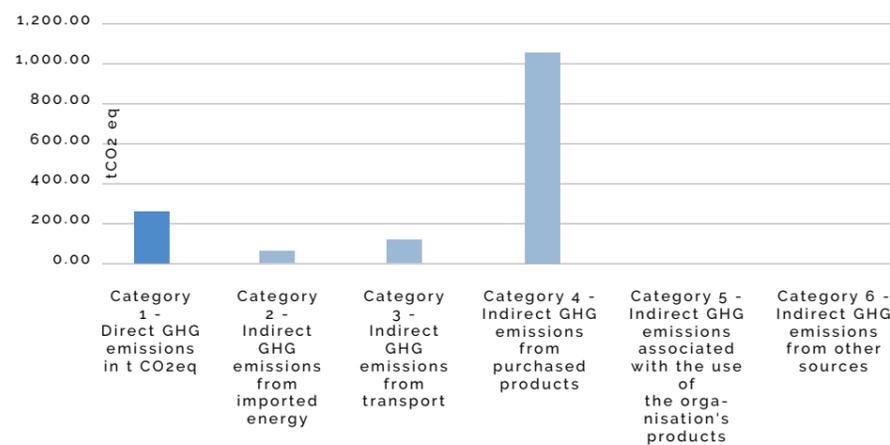
- Category 1 - Direct GHG emissions
- Category 3 - Indirect GHG emissions from transport
- Category 5 - Indirect GHG emissions associated with the use of the organisation's products (NS=Not Significant)
- Category 2 - Indirect GHG emissions from imported energy
- Category 4 - Indirect GHG emissions from products used by the organisation
- Category 6 - Indirect GHG emissions from other sources



Percentage breakdown of direct and indirect emissions



Summary table GHG emissions tCO₂ eq



An analysis of the tables and graphs above shows that the Cecchetto Winery's **major causes of GHG emissions** fall into category 4, 'Indirect GHG emissions from products purchased by the organisation'. In particular, the factors with the greatest impact are the emissions deriving from the production of grapes and fermented or semi-fermented musts; in fact, the company receives grapes from around **120 suppliers** located within the Province of Treviso. In this regard, the company plans to further examine which elements have the greatest impact on the individual activities of its members by analysing the CO₂ emissions of a representative sample of them.



Carbon Footprint ENERGY AND RENEWABLE SOURCES

GRI 302-1



Energy consumption mainly takes into account the electricity used for the production process (vinification and bottling) and the fuel used by the company's vehicles.

As mentioned, from 2020 onwards, all the energy that the Cecchetto Winery uses in its various production processes and which it is not able to compensate for with its **own**

photovoltaic plant have come exclusively from **renewable sources**.

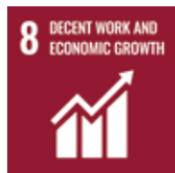
The main supplier is **Dolomiti Energia**, which harnesses the power of water from the Dolomites to supply hydroelectric power plants. It produces thousands of gigawatt hours of 100% clean energy every year, tracked and guaranteed by the Energy Services Manager (GSE) through **Guarantees of Origin (GO)**.

The Guarantee of Origin is an electronic certification that demonstrates and ensures the renewable origin of electricity produced by plants qualified as renewable by the GSE (Energy Services Manager). The GSE is a subsidiary of the Ministry of Economy and Finance and is the guarantor of sustainable development in Italy. It is responsible for the promotion and management of all incentive mechanisms concerning energy from renewable sources.

Company energy consumption

Emission source	UM-Unit of measurement	ID-Inventory data	FE Electricity from renewable sources (kg CO ₂ eq/kWh)
Electricity from the grid*			-
Electricity from the grid (consumed for example by an external bottler)	kWh	2,503.11	-
Electricity imported from renewable sources**	kWh	562,354.96	0.0000408
Imported heat or steam	TJ		-

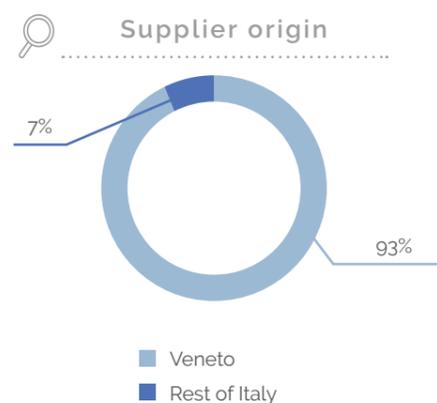




Carbon Footprint SUPPLIERS

GRI 102-9
GRI 102-10

The Cecchetto Winery almost exclusively uses suppliers of raw materials, products and services from the Veneto Region: out of a total **176 suppliers, 93% are based in Veneto**. The remaining amount includes suppliers from other regions of Italy.



In order to select the **most virtuous suppliers**, the company has decided to define a plan for assessing the **ethical, social and environmental requirements that must be met**, thus giving preference to local suppliers who operate according to ethical and sustainability principles promoted and implemented by the Cecchetto Winery.

Over the years, suppliers that have demonstrated and certified their commitment to protecting and safeguarding the environment have been selected. The virtuous companies with which Cecchetto collaborates include: **Garbellotto, Labelit, Amorim Cork Italia, Belbo Sugheri, Ondulkart and Dolomiti Energia**.



Carbon Footprint RAW MATERIALS AND WASTE MANAGEMENT

GRI 301-1
GRI 301-2
GRI 301-3

Cecchetto believes that being sustainable not only means measuring and monitoring all the stages of the production process, but in a historical period in which the valorisation of waste is a topic of great socio-environmental interest, it is fundamental to study solutions for the recycling, reuse and regeneration of waste materials in an industry that has always been attentive to avoiding waste.

Raw materials purchased in 2021

Raw materials by production stage (quintals) 2020/21	Harvest quintals	Vinification quintals	Bottling quintals
Grapes produced	41,052		
Grapes from Tezze, Motta and Cornuda	39,123		
Oenological components		2,139.51	
Other auxiliary materials		104.78	
Glass			1,254.24
Cork			15.63
Aluminium			3.84
Steel			0
Paper/cardboard			107.92
Plastic			0
Wood			3.37

Cecchetto participates in recycling projects for both the silicone paper label reels with RafCycle of UPM Raflatac and for corks with Etico of Amorim Cork Italia. The company uses bottles made from at least 49% recycled glass, the paper for the packaging and wood for the barrels are FSC® certified.

Complementing this commitment, since the beginning of the year the **Digital Environmental Label**, has been introduced. With this tool, a simple QR Code affixed on the back label of wines helps consumers to correctly dispose of packaging components.



The Cecchetto Winery only uses bottles made from at least 49% recycled glass, and the cardboard for packaging comes from responsibly managed forests (FSC® certified).



The silicone paper label reels are recycled thanks to the RafCycle programme



Through Amorim Cork Italia's ETICO project, the used corks are donated to non-profit organisations which check them and then sell them to green building companies

DIGITAL ENVIRONMENTAL LABEL



The wine label is not only the company's main business card, but also a very important communication tool. For this reason, the company has renewed and made its labels 'digital' thanks to a collaboration with **Junker**, Italy's most popular and advanced waste collection app. In fact, Cecchetto wines have a personalised QR Code on the label in addition to the most important information about the wine. **By framing the QR code with a**

smartphone, in any European country the user can directly view



the product's environmental label translated into ten languages and also accessible to the blind and visually impaired. The consumer can thereby learn what material each packaging element (bottle, cork and capsule) is made of and how it should be disposed of. The environmental label also includes further information on the sustainability of the product.

For the more curious, the company website provides detailed information on the products. In fact, the 'Wines' section allows to download technical data sheets with information on the wines' production methods and organoleptic characteristics, as well as awards and prizes won.





GRI 303-1

WATER FOOTPRINT

The careful use of water resources is a major commitment for Cecchetto. Aware that extreme droughts, heat waves and cloudbursts represent a danger not to be underestimated for vineyards and production sites, the responsible use of water becomes a key aspect in mitigating the effects of an increasingly unstable climate. In fact, the company optimises water consumption in the vineyard using **Idroplan** technology (photo to the side of the sensor detecting soil moisture at different depths) and follows the National Integrated Quality Production System (SQNPI) certification protocol to guarantee an agricultural production system based on agronomic and defence methods that favour the use of natural resources and regulation mechanisms, limiting the environmental impact.





Water Footprint WATER

GRI 303-1

WATER is one of the four indicators analysed as part of the pathway to obtaining VIVA certification and is aimed at assessing the potential qualitative and quantitative impacts, respectively due to the consumption and degradation of the quality of fresh water used in field and cellar activities.

Two impact categories and their respective midpoint indicators were selected for this purpose:

- **Direct Water Scarcity Footprint:** a measure of potential water scarcity due to the direct consumption of volumes of blue water, assessed through the 'Direct Water Scarcity Footprint' indicator expressed in [m³ H₂O-eq/year]. The potential impacts are calculated using the **AWARE (Available Water Remaining)** characterisation method: 'What is the potential of depriving another user (human or ecosystem) of available water when water is consumed in this area?'

- **Non-comprehensive Direct Water Degradation Footprint:** this provides an estimate of the potential degradation of the state of water quality, corresponding to the virtual volume of water that allows any contamination of the water body due to pesticides and fertilisers used in agricultural stages (application of treatments) to be brought below legislative or eco-toxicological limits. The reference indicator expressed in [m³ H₂O/year] is the 'Non-Comprehensive Direct Water Degradation Footprint', better known as 'grey vineyard water'.

The calculation was conducted in line with the requirements of **ISO UNI EN 14046**, while the impacts are assessed based on the methodologies proposed by **WULCA** (Working Group on Water Use LCA) and the **Water Footprint Network**.

In 2021, 95% of the total water used came from wells (groundwater),

while 5% came from the aqueduct (water mains); the latter is mostly used for the production process, i.e., the wine-making and bottling stages.

Company water consumption

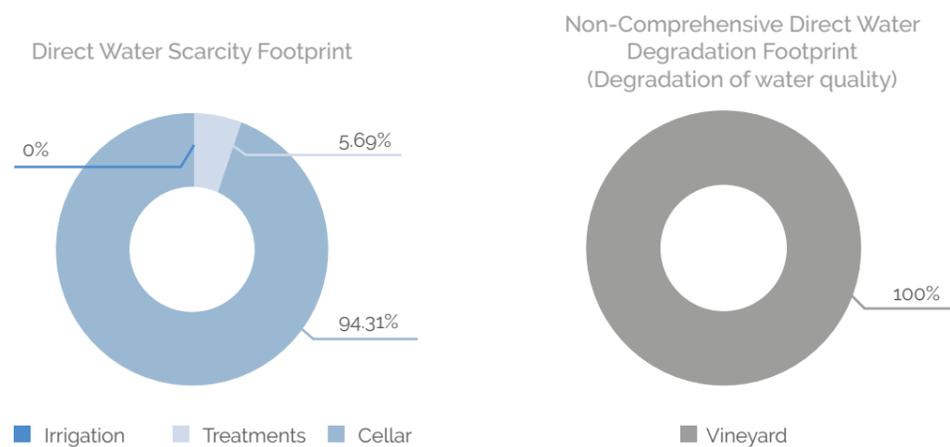
Emission source	UM-Unit of measurement	ID-Inventory data
Aqueduct water	m ³	790
Well water	m ³	15,081

Water indicator assessment

	m ³ H ₂ O eq/year	%
Direct Water Scarcity Footprint TOTAL	1.45 x 10⁴	
Vineyard (irrigation)	0	0
Vineyard (treatments)	8.27 x 10 ²	5.69
Cellar	1.37 x 10 ⁴	94.31
Non-Comprehensive Direct Water Degradation Footprint TOTAL		
Vineyard	4.67 x 10 ⁵	100

WATER INDICATOR ASSESSMENT

Breakdown of water consumption between cellar and vineyard



With regard to the cellar, which has the highest percentage of water consumption (94.31%), the total water consumed in the reference year in the three different locations owned by the company is broken down as shown in the following table (value in m³).

Breakdown of water consumption in the three company locations

Site address	Plant type	Total water consumed in the reference year (m ³)
Via la Valle, 46, 31041 Cornuda TV, Italy	Vinification	790
Via Largoni, 25, 31045 Motta di Livenza TV, Italy	Vinification	2,745
Via Piave, 67, 31028 Tezze Il TV, Italy	Vinification	12,336

WATER DISCHARGES

In accordance with the VIVA Organisation regulations, the Cecchetto Winery monitors and manages the **winery's wastewater**: it annually prepares a control plan to determine the composition of the wastewater to verify its compatibility for possible reuse (fertirrigation) according to the regulations in force.

Aware of the value of the resource, the Cecchetto Winery is always looking for ways to save water: to this end, it subscribes to the Idroplan research project to calibrate the need for irrigation in the vineyards and uses latest-generation machinery for treatments that minimise water use; with a view to continuous improvement, the company is evaluating latest-generation systems to recover the water used to wash agricultural vehicles.

IDROPLAN

As previously mentioned, Cecchetto uses **Idroplan** technology to control the water requirements of the vineyards, i.e., to understand the best time to irrigate, in order to balance input and waste as little water as possible. The Idroplan platform has also been implemented with specific software for disease monitoring; it allows to have a direct relationship between the weather conditions, detected by the weather-climatic station, and the possible disinfection of the vineyard against the main pathogens such as Downy mildew, Oidium and Botrytis. This technology thereby advises when and how to take action to achieve maximum winery sustainability, trying to limit and target the various phytosanitary interventions.

Idroplan is an irrigation monitoring support system that uses a hardware plus software system to control and monitor environmental parameters and soil moisture status. *Idroplan* was established in 2017 based on the idea of four engineers from Milan and Rome with the desire and need to intelligently manage water resources in agriculture. The start-up was created to enable significant savings by embracing technology in irrigation planning. Under the motto 'irrigation made smarter', Idroplan calls for the installation of a number of sensors capable of measuring moisture in the soil. Thanks to this information, customers are able to benefit from considerable savings in terms of both water and energy, as well as diesel for powering the pumps. More specifically, the system consists of nodes that collect information and communicate it via radio frequencies to the central gateway. This gateway is then equipped with an internet connection that allows it to update with weather conditions.



CELLAR SANITISATION PROCEDURES

Sanitisation procedures in the cellar phase cover all the physical and chemical treatments aimed at sanitising the environment in which the company operates.

The following stages are carried out:

- Removal of coarse dirt
- Cleaning
- Disinfection
- Possible descaling

CLEANING AND SANITISING STAGES



1. machine disassembly



2. removal and collection of residues



3. washing



4. cleaning



5. rinse



6. disinfection



7. rinse



8. drying

The Cecchetto Winery pays the utmost attention to the **sanitisation of the cellar environment**; in this regard, it has drawn up specific plans outlined below:

ROOM / EQUIPMENT	OPERATIONS - PRODUCTS AND DOSAGES	FREQUENCY	RESPONSIBILITY
GRAPE RECEPTION AREA	Floor: sweeping, removal of residues, floor washing with water + Enoidrosan (0.5%) using pressure washer	Start and end of harvest	Operator
	Steel parts (hopper): use water and Secoflow Oxy (0.2 -0.8%)		
STORAGE TANKS AND TRANSPORT TANKS	Washing with water at room temperature by means of a washing ball/tube to remove coarse and soluble residues	Before tank use	Operator
	The following is used for tartrate removal: • First cycle Removil (washing soda) at 3% for 10 minutes recirculating, subsequent rinse • Second cycle 3% citric acid for neutralising the soda and rinse with cold water	As needed and for tartrate removal	
	Sanitisation with Enoidrosan (0.5%) or Secoflow Oxy 0.6% -1.6%	Annual or as needed or before filtration	
WAREHOUSE AND LOADING/UNLOADING AREA	Sweeping the floor with a broom to remove residues, possible washing of the floor if a bottle breaks	Daily	Operator
CELLAR	Floor washing with water at room temperature using a hose or pressure washer	As needed	Operator
	Floor washing with water at room temperature with addition of Enoidrosan (0.5 %) using a pressure washer		

ROOM / EQUIPMENT	OPERATIONS - PRODUCTS AND DOSAGES	FREQUENCY	RESPONSIBILITY
TANKS AND AUTOCLAVES	Washing with hot water 40°C to remove coarse and soluble residues	With each cycle	Operator
	The following is used for tartrate removal: • First cycle Removil (washing soda) at 3% for 10 minutes recirculating, subsequent rinse • Second cycle 3% citric acid for neutralising the soda and rinse with cold water	As needed and for tartrate removal	
	Sanitisation with Enoidrosan (0.5%) or Secoflow Oxy 0.6% -1.6%	Annual or as needed or before filtration	
PUMPS AND PIPING	Washing with water at room temperature	Daily	Operator
	Enoidrosan (0.5%) or Secoflow Oxy 0.6% - 1.6% with subsequent rinsing every 15 days	As needed	
TOILETS/CHANGING ROOMS	Floor washing with water at room temperature + Amuchina or Napisan floor cleaner	Weekly	External Operator
	Toilets floor washing with water at room temperature		
	Spray treatment with Amuchina or Napisan solution		
LORRIES	Rinsing with water at room temperature	As needed	Operator
	Cleaning the goods loading area, removing any dirt, and checking the condition of the container in all its parts. Cleaning with broom and dustpan External washing of the entire vehicle with water and detergent		



In the opposite photo, Massimo Camata and Sara Cecchetto check the company hives



GRI 304-2
GRI 304-3

BIODIVERSITY: THE WOODS AND THE BEES

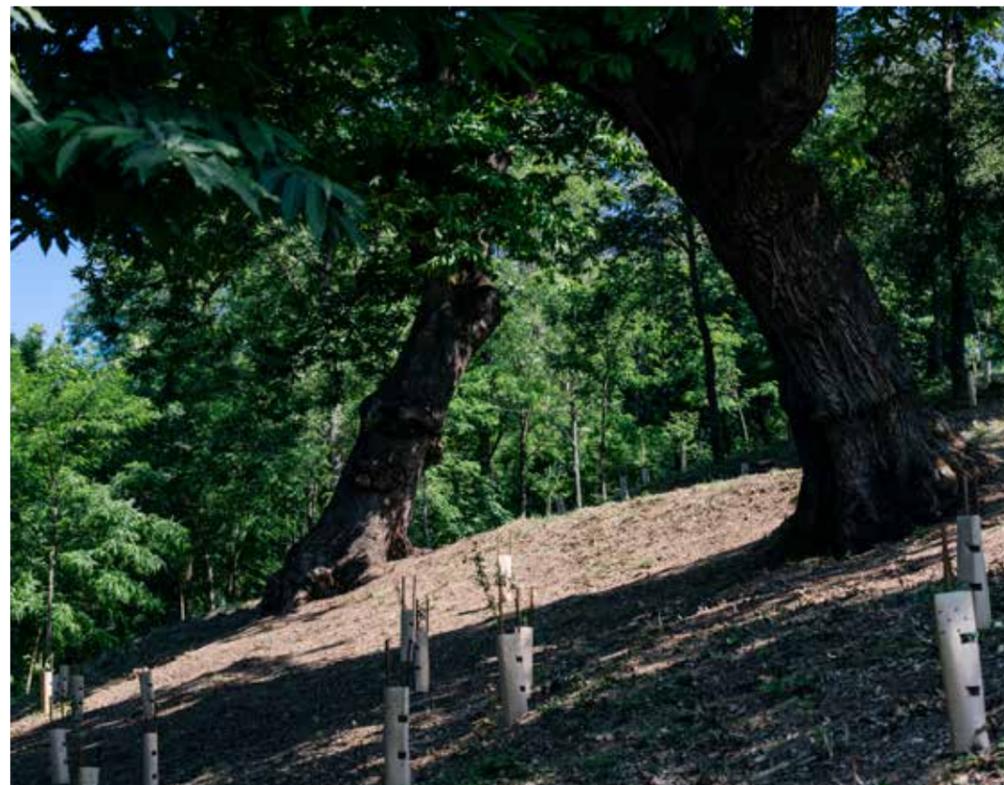
In order to combat environmental pollution and preserve biodiversity, Cecchetto looks after an increasing number of woods and bee colonies. In Coste di Maser and Cornuda (TV), among the Asolo hills, it responsibly manages and protects two woods it owns totalling about **six hectares, which are FSC® - C121844** certified in compliance with strict environmental, social and economic standards.

In particular, the woods located in Maser (TV), identified as the **Villa delle Coste** woods, have existed for over three centuries. Once abandoned, they have since been reborn in a landscape surrounded by olive groves and vineyards, included in the **Natura 2000** site and the **Unesco Mab reserve**. After an initial cleaning and habitat rearrangement process in 2018, educational activities were organised and new forest roads were created to protect this ecosystem and to make it known to tourists, nature enthusiasts and the entire local community. Strolling inside, visitors can admire centuries-old chestnut trees, wild cherry trees, ash trees, hackberry trees and many melliferous species under which a number of beehives have been placed, as the company has been a member of the **Veneto Regional Beekeepers Association** since **2021**.

The aim is to foster a healthy and virtuous environment in which the presence of bees becomes a tangible sign of the use of eco-sustainable processes, thanks to which animals and plants can coexist and produce in harmony, favouring the development of biodiversity.

In addition, the project aims to promote more land-conscious agriculture by involving and raising awareness among the local community with public open days where climate change issues can be discussed.

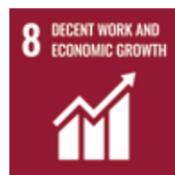
The responsible woods of Villa delle Coste is FSC®-C121844 certified in accordance with strict environmental, social and economic standards. Existing for over three centuries but abandoned in the past, it has since been reborn thanks to the planting of 1,000 new trees.





4

PEOPLE
FIRST



THE IMPORTANCE OF EMPLOYEES

GRI 102-7
GRI 102-8
GRI 102-41
GRI 401-1
GRI 401-2

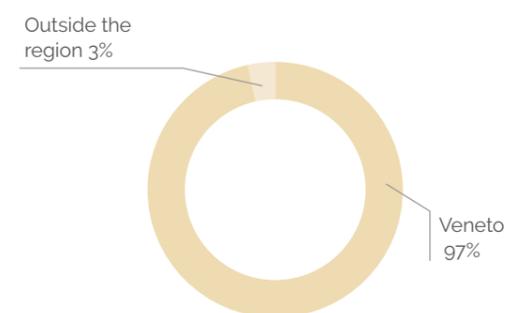
The Cecchetto Winery verifies that staff, including seasonal workers recruited through temporary agencies, cooperatives or external agencies during the reference period, are hired under a contract that complies with the National Collective Labour Agreement (CCNL); it also defines the recruitment methods and describes them in a company regulation which is also applied by third parties entrusted with recruitment. These regulations contain information on the timing and stages (if any) of selection. In addition, it undertakes to guarantee seasonal workers an appropriate contract and remuneration, and verifies that third-party companies recruit workers while guaranteeing the same conditions (request for Single Contribution Regularity Document, DURC).

Cecchetto has always favoured the seasonal employment of students from local high schools, such as the Oenology School of Conegliano or the University of Viticulture and Oenology Sciences and Technologies based in Conegliano (TV).

Using an updated list of employed workers, it monitors the company's turnover trends over time, indicating the type of contract applied, the worker's origin, gender, age, contract duration, length of employment and turnover.

Lastly, every year it calculates the number of employees hired on a permanent basis out of the total, as well as offering workers a discount on the purchase of Cecchetto and Tenuta Castaldo branded wines and giving cellar and vineyard managers free entry tickets to trade fairs and events such as Vinitaly, Merano Wine Festival, AIS events, SIMEI, and the Pruning Festival. Almost all of the company's employees, including those in management roles, come from the

Workforce by geographical area of origin 2020/21



Number of employees by age group

	2018/19	2019/20	2020/21
< 30 years	10	14	18
30-50 years	7	8	8
> 50 years	8	6	6
Total employees	25	28	32

Veneto region, confirming the strong connection with the local area and the ability to maintain qualifications and skills locally.

One characterising aspect of Cecchetto's human resources is the prevalence of young people under the age of 30, who account for more than 50% of the total number of employees.



Number of employees by gender

	2018/19	2019/20	2020/21
Women	4	3	3
Men	21	25	29
Total employees	25	28	32

Although men are prevalent (women are just under 10% of the total), efforts are being made to involve more female staff not only in administrative tasks but also in more technical and operational ones.



Number of employees by contract type

Employees by contract type	2018/19	2019/20	2020/21
Operators temporary contract	6	7	9
Operators permanent contract	11	9	10
Clerks temporary contract	0	0	0
Clerks permanent contract	4	5	5
Owner	3	3	3
Interns	1	4	5
Total employees	25	28	32



Number of employees by qualification

	2018/19	2019/20	2020/21
Executives	3	3	3
Clerks	4	5	5
Operators	17	16	19
Interns	1	4	5
Total employees	25	28	32

The growth in the quality of work over the past three years is also demonstrated by the absence of reports received on sexual, racial, health-related and political and religious discrimination.



Guyot pruning of Merlot Sante Rosso - Nikolas Marson



Guyot pruning of Merlot Sante Rosso - Marco Cecchetto

GRI 102-11
GRI 403-1
GRI 403-3
GRI 403-5
GRI 403-9
GRI 404-1

EMPLOYEE HEALTH AND SAFETY

CONTINUOUS TRAINING

The Cecchetto Winery **invests in the continuous training of its human resources** in order to provide the best professional quality to an increasingly demanding market. Training is organised and offered both in the company and in the vineyard so that there is a constant maintenance of knowledge that is ahead of the times, and focused on improving wine production and sales. The company **ensures mandatory training on workers' health and safety**, the correct use of plant protection products, the use of tractors, forklifts and chain-saws, first aid and fire-fighting, and monitors their expiry through a special register. In addition, it organises annual training days, during which **Simonit&Sirch*** grape experts train staff in the vineyard. In 2017, the company took part in an ESF training programme with regional funding entitled 'Innovation and diversification in the wine sector towards a Sustainability Label' (140h), while in 2019 it obtained funding for two courses through FOR.AGRI entitled 'The principles of drafting a Sustainability Report' (75h) and 'Integrated and sustainable production management systems' (75h). In 2021, a 28-hour bee-keeping course instead involved two company employees in addition to the owner Giorgio Cecchetto.

*Simonit&Sirch is a pruning method conceived and created by Marco Simonit and Pierpaolo Sirch, which is based on four main rules: controlled branching, flow continuity, respected wood, cuts and crowns.

INJURIES

With regard to **Workplace Safety** management, the company has both an internal **RSPP** (Prevention and Protection Service Manager) and an **RLS** (Workers' Safety Representative); the company has also drawn up a **DVR** (Risk Assessment Document) which is periodically updated.

With regard to injuries and related indices, a positive trend was observed from 2019 to 2021 for both operators and clerks.

The calculated indices are:

- **INCIDENCE** index: total no. of injuries x 1,000 (and, if less than a year of data is available, all x12) / no. of people exposed to risk (if less than a year of data is available, x the number of months surveyed);
- **FREQUENCY** index: ratio between the number of injuries and a measure of the duration of exposure to the risk, both homogeneously well-defined in time and space (territory, establishment, department, work sector, etc.). Formula = total no. of injuries x 1,000,000 / no. of hours worked;
- **SEVERITY** index: this is defined as the number of days lost per million hours worked. It is calculated as follows: Number of days lost x 106 / Hours worked.

Operator injury indices

OPERATORS	2019	2020	2021
Injuries: INCIDENCE	0	0	0
Injuries: FREQUENCY	0	0	0
Injuries: SEVERITY	0	0	0
Absences due to SICKNESS (days)	10	5	8
Absences from Work (hours)	8.25099	0	1.98529
% Holidays not taken*	0	0	0
% Staff rotation**	700	650	750

Clerks injury indices

CLERKS	2019	2020	2021
Injuries: INCIDENCE	250	0	0
Injuries: FREQUENCY	160.0727	0	0
Injuries: SEVERITY	0.32015	0	0
Absences due to SICKNESS (days)	11	18	45
Absences from Work (hours)	3.50291	0.27686	1.23536
% Holidays not taken*	26.12857	42.43102	47.92821
% Staff rotation**	50	50	50

* % holidays taken is a percentage calculation between holidays taken and not taken;

** % staff turnover is a percentage calculation between entries and exits



CONSUMER HEALTH AND SAFETY

GRI 102-13
 GRI 416-1
 GRI 416-2
 GRI 417-1
 GRI 417-2
 GRI 417-3

COMMUNITY

The Cecchetto Winery's priorities include ensuring the health and safety of the community in which it operates; policies, programmes and actions are aimed at managing any impacts of the company's activities on people. With regard to the conduct of vineyard activities, to better protect the 'neighbourhood', the company places signs with information while carrying out treatments. The information indicates not only the exact treatment date but also the appropriate precautions to be taken for passers-by. The company takes care to identify the most suitable time slots for its activities in order to avoid any disturbance to residents living near the cellars.

In order to facilitate dialogue with the neighbourhood, a procedure for handling complaints has been established; forms for the collection of any internal or external communications or complaints are available at the company shop.

CONTROLS

The company is very attentive to its customers' well-being and needs: consumers must receive products in line with their expectations, without risks to their health and safety. This is why it carries out constant checks on grapes and wines through an external analysis laboratory, guaranteeing product quality and traceability.

Parameters analysed:

Total acidity - Volatile acidity - Lactic acid - Malic acid - Tartaric acid - Alcohol - Glucose/Fructose - pH - Copper - Free sulphur Total sulphur - Protein stability - Tartaric stability

 Average number of samples analysed by external laboratory

	2019	2020	2021
Average number of samples analysed* in the external laboratory	2308	2828	1448

*estimated average value

Given the need and importance of receiving the product testing results in a timely manner in order to be able to act promptly if the need arises (especially during busy periods in the cellar), the company established an in-house analysis laboratory in 2019.

Routine analyses of wines and musts are carried out in the laboratory. The laboratory's activity has been increasing over the years; numerous samples are analysed (in 2021, more than **1,556 analyses were carried out in the in-house laboratory**) and less and less analytical work is outsourced to external laboratories, thus shortening the testing time.

Constant monitoring of the chemical-physical parameters of the wines ensured that no non-compliance with current regulations concerning health and product safety impacts were detected in 2021.

RESPONSIBLE CONSUMPTION

Aware of the **health and safety risks** of excessive alcohol consumption, the Cecchetto Winery has decided to join **Wine in Moderation**, the wine industry's leading social responsibility programme. This movement offers wine professionals the information and tools to present wine in a responsible manner and inspire consumers to fully appreciate wine and its culture in a healthy, positive and convivial manner.

As part of the initiatives undertaken to promote responsible wine consumption, the company only allows those who have reached the legal drinking age according to the laws in force in their place of residence to access and browse its website. In the absence of relevant legislation, the minimum age for visiting the site is 21.



GRI 102-13
GRI 413-1

SOCIAL PROJECTS

As well as representing the territory and its history, Raboso del Piave also shows its support by contributing to projects that support the community, with the aim of strengthening the value that can arise from the sincere desire to do business in a shared and inclusive manner.

Solidarity Distillation 2020

This project was created during the Covid-19 health emergency: 26



wineries of the Marca Trevigiana area joined forces by donating a portion of their marc to Distilleria Castagner for the production of more than 10,000 bottles of sanitising spray to be donated to the Veneto Civil Defence.

The spray product is called Maxi Grado because it has 77 degrees alcohol, obtained through a double distillation of the marc. It is fully traceable, high quality, sustainable and above all 100% Italian.

TCBF - Treviso Comic Book Festival

International comics and illustration event for which the company has awarded the Cecchetto Prize since 2018, a financial award to support the best emerging talent.

Raboso Piave grape harvest with youth from the AIPD - Italian Down Syndrome Association

Every year since **2005**, these young people have turned into winemakers and oenologists, producing around 1,500 bottles of Raboso del Piave, which they proudly present at the Veneto Region stand at Vinitaly in Verona in spring. The initiative is carried out as part of the **Social Autonomy Project** that involves the youth in all the stages of wine production: from the grape harvest to the pressing, from the processing to the bottling, right up to the creation of the labels, which are strictly hand-drawn.



Stefano Dalla Colleta tips the bunches of Raboso Piave grapes collected into the crusher, to the side a series of labels hand-drawn by AIPD youth

In addition to the above-mentioned initiatives, the company financially contributes to local community development by supporting the Conegliano women's volleyball team (**IMOCO VOLLEY**) and the **Giovanni Comisso Literary Prize**.





GRI 413-1

FOOD AND WINE TOURISM

The doors of the Cecchetto Winery are always open to wine lovers, who can book guided tours to discover the wines and the territory. After a walk through the vineyards to touch on the secrets of sustainable grape production and appreciate the beauty of the vines trained in the Bellussera method (a vine cultivation method devised by the Bellussi family of Tezze di Piave (TV) at the end of the 19th century, which consists of arranging the vines in rays around a support, where very often mulberry trees were used), the tour continues in the cellar where guests can visit the vinification and ageing rooms and learn about the production techniques of the different wines. The luckiest wine tourists who book a tour between late October and early January can see first-hand how the Raboso Piave grapes used for the production of DOCG Malanotte del Piave and Passito are dried.

The visits conclude with a guided wine tasting, customised to the preferences of the participants. The wines are accompanied by typical products from the Veneto region, such as Bibanesi, famous breadsticks produced in Bibano (TV) or cheeses from local dairies.

After the winery visit and tasting, a visit to other local areas is encouraged.

Borgo Malanotte

A small village in Tezze di Piave whose origins date back to the mid-17th century when the 'Malanotti' (or 'Malenotti') – wealthy wool merchants – moved from Trentino and bought the first land and houses in this area. In the following years, the village founders began the construction of the splendid villa which stands alongside the settlers' dwellings and the buildings for the granaries and stables, located along the road in three parallel rows.

Borgo Malanotte, the local architectural pride, also gave its name to the DOCG Malanotte del Piave in 2011, a renowned local wine based on Raboso.

Church of San Giovanni Battista

A church dating back to the 1400s located in the municipality of Vazzola with an architectural blend of Byzantine and Lombard styles. Here visitors can admire frescoes by Francesco da Milano (Leonardesque school) such as those depicting the Four Evangelists with the Risen Christ, the Lamentation over the Dead Christ, the Baptism of Christ and Preaching to the Turks, and those by Beccaruzzi painted in the 16th century depicting the Head of the Virgin, St Nicholas of Bari between St Jerome and St Catherine of Alexandria and the Head of St Paul.



Borgo Malanotte

British Cemetery

British military cemetery located in Tezze di Piave that holds the remains of 356 British soldiers. Its construction dates back to 1920 when the Italian state granted the United Kingdom a place to bury and commemorate the men killed during one of the battles of the First World War.

Church of San Giorgio

A church set amidst vineyards and cultivated fields just a few kilometres from San Polo di Piave; its interior contains splendid 15th-century frescoes recently attributed to Giovanni di Francia. The depiction of the Last Supper stands out, in which the diners are portrayed intent on consuming crayfish, which were present in large quantities in the waters of the Piave River at the time, and red wine probably representing the ancient Raboso typical of this area.



'Last Supper' Giovanni di Francia, 1466
Church of San Giorgio (14th century) San Polo di Piave (TV)

The background features a vertical split. The left side is white with a faint, light-colored pattern of overlapping leaf shapes. The right side is a solid, muted brown color with a darker, more pronounced pattern of overlapping leaf shapes. The number '5' is positioned in the lower-left quadrant, overlapping the white background.

5

CONTINUOUS
IMPROVEMENT

Future Goals and Projects BECOME CLIMATE POSITIVE BY 2026

GRI 305-5

The UN's Agenda 2030 and the European Green Deal show that climate change has disrupted all the international scenarios. In fact, extreme events worldwide have become the norm, and in order to cope with this climate crisis today, companies must not only aim to eliminate their environmental impact, but must set up sustainable and responsible production protocols that allow them to capture more CO₂ than they produce in order to restore the ecosystem that has been damaged in the past.

The Cecchetto Winery has made these needs its own by identifying a path to measure, understand and reduce its socio-environmental footprint with the virtuous goal of becoming *Climate Positive* by 2026 according to a precise programme of activities, described below:

1. MEASURING SUSTAINABILITY PERFORMANCE

In 2017, we began measuring our impacts by obtaining two sustainability certifications for all three of our company locations: S.Q.N.P.I. and VIVA (Sustainability in the Italian wine sector).

2. REDUCING ENVIRONMENTAL IMPACT

After measuring and understanding our environmental impact, we began to develop two-yearly improvement plans with the aim of scaling back our 'incorrect' behaviours and creating new, more ethical and sustainable ones to guarantee future generations solutions that respect the environment and its resources.

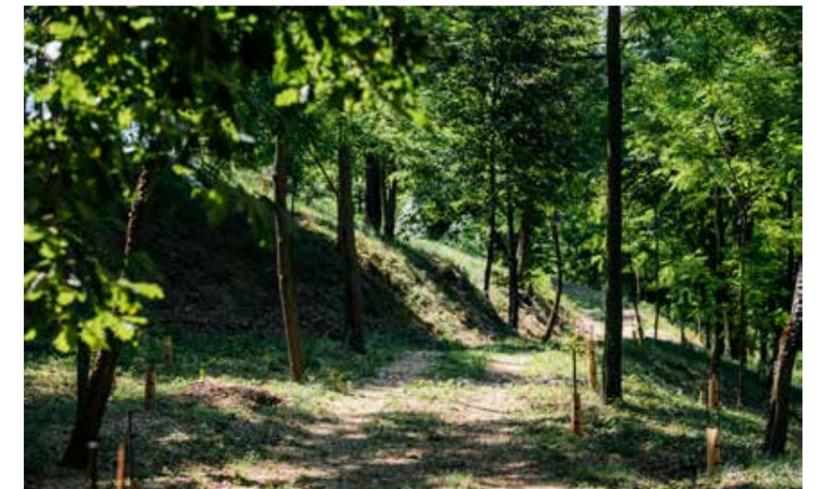
3. CAPTURING RESIDUAL EMISSIONS

We will offset the remaining CO₂ emissions through projects that have a positive impact on the environment, with the goal of becoming Climate Positive by 2026.

We developed a business plan with Etifor to achieve this important goal, divided into two phases:

1. management of our woods according to certified international protocols and development of a food-forest;
2. adherence to national and international reforestation initiatives.

In addition to capturing our CO₂ emissions, the project is meant to be an opportunity to foster biodiversity and involve local communities in initiatives aimed at protecting and improving the territory, doing business in a shared and inclusive manner.



Future Goals and Projects HEADQUARTERS EXPANSION IN MOTTA DI LIVENZA (TV)

GRI 305-5

One of the projects currently underway is the expansion of the Lorenzaga production site (Motta di Livenza - TV), which envisages the construction of a new wine cellar of approximately 6,400 m² for the vinification of grapes from directly and non-directly managed vineyards, must and wine storage, and sparkling wine production, with the aim of providing a certified finished product ready for bottling.

The construction aims to have as little impact as possible on the environment and the surrounding landscape, thus the materials used will be environmentally friendly and the choices related to the various plants will be based on systems with a low environmental impact (e.g., heat pumps, fully insulated tanks). The energy consumed will come from the 250 kW photovoltaic system and certified green energy suppliers. In addition, there will be an innovative recovery and storage system with subsequent slow release of rainwater (Acquabox).

The headquarters will also include a warehouse part for storing the bottled product and offices with a tasting room for receiving visitors.

The expansion will bring the creation of new jobs; as is its practice by now, the company will identify workers with technical backgrounds and preferably residing in neighbouring municipalities in order to foster the development of local economies.



METHODOLOGICAL NOTES

GRI 102-46
GRI 102-50
GRI 102-52
GRI 102-54

The sustainability path undertaken by the company began by obtaining the certifications SQNPI - National Integrated Production Quality System and VIVA 'Sustainability in the Italian wine sector' promoted by the Ministry of Ecological Transition.

In order to transparently report and disclose its commitment to reducing the impacts generated by its business activities, in accordance with the principles of environmental, social and economic sustainability, the Cecchetto Giorgio Winery has decided to draw up its first Sustainability Report.

To ensure that the information is communicated in a way that is clear and understandable to all of the company's stakeholders, this report has been prepared in accordance with the GRI Standards: Core option.

The data in this Report refer to the calendar year 2021, specifically to the period between 1 January 2021 and 31 December 2021.

The reporting scope refers to the cultivation, vineyard management, vinification, bottling and sales activities carried out by the Cecchetto Giorgio Winery at its headquarters in Tezze di Piave and branches in Motta di Livenza and Cornuda.

Each disclosure reported is expressly mentioned in the document, at the beginning of the relevant section. A list of GRI contents is given in the appendix, with a summary of the disclosures considered.

GRI 102-55

GRI CONTENT INDEX

The management approach related to each relevant topic that emerged from the materiality analysis is reported in this Sustainability Report in the introduction and in each specific section.

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