CANTINESETTESOLI

viticoltori in Sicilia dal 1958

COMPANY PROFILE

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Cantine Settesoli is a community, a vineyard and an authentic wine district in Sicily.

Established by a group of winemakers from Menfi in 1958, Cantine Settesoli was not only a cooperative where growers brought their grapes, but an organization that turned a simple product into something more valuable: wine.

Circular economy

Activities that started in Menfi have developed over time, becoming a proper parallel circular economy that is perfectly integrated with the territory, both in terms of wine production and tourism. Cantine Settesoli not only produces high-quality traditional and organic wines that are strongly rooted in the territory, but it also represents a model of ethical winery management established as a community: an economic and social point of reference.

The cooperative includes 70% of the approximately 5,000 families of the community, which stretches within the province of Agrigento, between Menfi, Montevago and Santa Margherita di Belice, along the Strada del Vino delle Terre Sicane. Today, Cantine Settesoli is one of the most important wine cooperatives in Europe, exporting to more than 44 countries around the world.

The earth is a force that generates culture, which in turn creates value: this is the virtuous circle of Cantine Settesoli, a cooperative that continues to write history, in the pursuit of environmental and social responsibility, 66 years after its foundation.

2024
Mandrarossa celebrates its 25th Anniversary

2021
Sicily SOStain Foundation (promoted by the Consorzio di Tutela Vini DOC Sicilia and the Associazione Vitivinicoltori della Sicilia – Assovini Sicilia) issued Cantine Settesoli and its line of organic products with the certification of sustainable Sicilian viticulture (SOStain Sicilia)

2020
the Italian Ministry for the Environment, Land and Sea awarded Cantine Settesoli with the VIVA certification

2019
the cooperative is certified **100% vegan by DNV**

2014
Ecofriendly Award in 2014 awarded by Vinibuoni d'Italia in collaboration with Verallia-Saint Gobain for its commitment to sustainability

2012
First time on TV with the commercial **"Settesoli, Gocce di Sicilia"**

2010
First mechanical night harvest aimed at preserving the aromatic quality of selected white grapes

2009
Cantine Settesoli is awarded **Winery of the Year** by the Almanacco del Bere Bene published by **Gambero Rosso**

With sales at over 2 million euros, a development trend growing by 6% and volume increasing by 9%, **Nero d'Avola Settesoli is the number one still red wine among retail chains**

2008
Installation of **the first photovoltaic panels** in collaboration with Enel

2003
Activation of the system of supply chain traceability

1999 the Mandrarossa brand is born

1999 the Inycon brand is born

2002 the Settesoli brand is born, along with its monovarietal references

1974
Cantine Settesoli is the first Sicilian wine cooperative to produce and market its bottled wines abroad

1985
beginning of field research and introduction of international varieties

1965
first harvest

1958
year of foundation

Achievements
Recognitions and Awards
Environmental Achievements
Birth of brands

Revenue breakdown bottled wines:
49% Italy,
51% Abroad

Members:
2,000
25% are women

Full-time employees:
58

Seasonal employees:
123

More than
40
countries
in the world

Total area:
5,700
Hectares

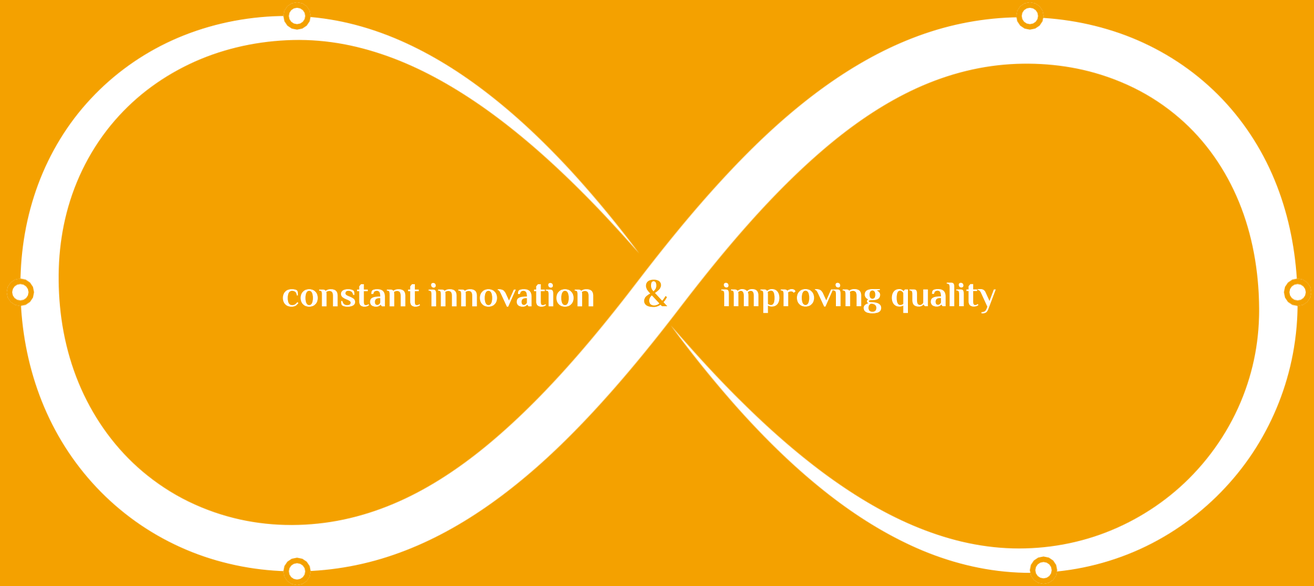
of which more than
1,098 are organic

Number of equivalent bottles produced per year:
18,417,236

Revenue percentage of bottled wine:
72% (28% in bulk)

Revenue on 30/06/2024:
49,723,248€

virtuous circle



The production of Cantine Settesoli includes native vines such as Grecanico, Grillo and Nero d'Avola, as well as international vines that have become classic Sicilian varieties like Merlot, Syrah and Chardonnay

35 cultivars

are grown within this vineyard area with more than **1098 hectares under organic management**

135 members

practice organic management

Cantine Settesoli's wine project dedicates further attention to **native vines**: the precise documentation of the pedoclimatic characteristics present in the vineyards allows to determine the best soil / variety combination, planting techniques, timing and method for pruning, fertilization, irrigation and harvest.

2 main global brands

Settesoli

off-trade in Italy and abroad

Mandrarossa

worldwide trade

Sustainability means continuous improvement of environmental indicators

Cantine Settesoli promotes sustainable cooperation not only by carrying out green practices, but also by being a model of ethical winery management established as a community, an economic and social point of reference for an entire territory.

This represents a full sustainability: thanks to the cooperative, 5,000 families spread over nine municipalities and three provinces work towards a brighter future. In Cantine Settesoli, sustainable development is a cultural introjection that must be fully accepted, shared and practiced by each member, starting with the agricultural management of the territory.

Environmental protection measures

11 active photovoltaic systems, and another 3 state-of-the-art systems currently under installation/ construction to entirely cover both F1 and F2 time slots

→ producing
1.549.332 Kwh
in 2023-2024

23% of energy produced by the 10 photovoltaic plants for self-consumption in 2023-2024

50% of the bottles used come from recycled glass

use of low consumption led lighting for both indoors and outdoors, equipped with astronomical timers and automated lighting system to reduce energy consumption

Decarbonizing winegrowing: a three-year project in collaboration with Enel X that involves operations in favor of decarbonization and circular economy, as well as equalization, in order to achieve carbon neutrality by 2024

100% materials for packaging, labels and boxes originate from paper that does not contain virgin wood fiber.

control of water to minimize the supplied quantity, through the use of a centralized pressurization system and an ozonation system for sanitation, and maximize the quality of water released back to the environment thanks to a state-of-the-art membrane-based purification system.

Cantine Settesoli also provides continuous technical assistance to members, **monitoring of the vineyards and carrying out of projects aimed at improving grape quality**

Projects aimed at improving the quality of grapes

Technical assistance to members

Vine pruning

meetings on technical matters, assistance and guidance in the field on how to carry out correct pruning based on the variety and plant development

Vine growth

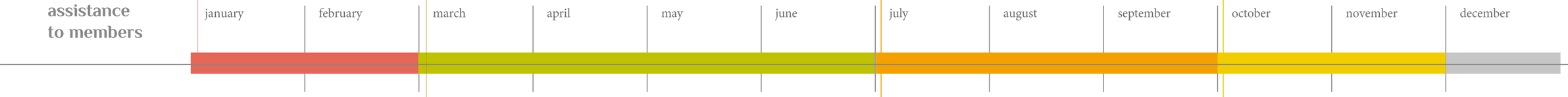
meetings on technical theory, assistance and guidance in the field on recognition, prevention and treatment of vine diseases, plowing, irrigation and fertilization

Grape ripening

assistance and guidance in the field regarding sampling of the grapes, relative analysis of sugar content, pH and acidity

Post-harvest

meetings on technical theory, assistance and guidance in the field regarding new plants, deep plowing and sowing of essences



Vineyard monitoring

Vine growth

during this period, all vineyards, divided based on municipality, district and variety, are constantly observed for potential occurrence of diseases

Grape ripening

in this period, production of all varieties are estimated in order to assess the year's production; grapes are sampled, and relative analyses of sugar content, pH and acidity are carried out to develop a ripening curve that will provide the necessary elements in order to study the ripening trend of different varieties and territories

Post-harvest

it involves the entry and processing of data collected from various projects and monitoring operations carried out during the year

The vinification project of calcareous soil macroterroir and microterroir

In 2014, after obtaining different yet better results from wines planted in calcareous soils, the land has been studied by analyzing the root system and the layers of the soil, with the help of a geologist from the Università degli Studi di Palermo, Alessandra Giorgianni, and Wine-terroir Consultant, Pedro Parra.

45 macrozones with distinct geological characteristics have been identified.

Calcareous soils present high total limestone content, particularly active limestone with a moderate alkaline reaction. Total limestone content refers to the set of carbonates present in the soil, mostly represented by carbonates of calcium, magnesium, iron, potassium and sodium.

The predominant element is limestone, composed of insoluble calcium carbonate ($CaCO_3$) and soluble calcium bicarbonate Ca $(HCO_3)_2$. Calcareous soils are generally well-structured, soft and easy to cultivate as long as a technique that preserves the structural state of the soil is adopted.

- 1098 hectares under organic management and 135 members; 989 hectares and 120 members participate in the Alta Qualità Bio project, while the remaining 109 hectares and 15 members are not part of the Alta Qualità Bio project.

- The limestone soils project involves 5 varieties and a total area of 56,1133 Ha, specifically:

- 4 Grillo wineries
  9 Ha

- 4 Syrah wineries
  7 Ha

- 4 Nero D'Avola wineries
  7 Ha

- 15 Chardonnay wineries:
  26 Ha

- 1 Grecanico winery
  5 Ha

The main purpose of this project lies in the following principles:

Produce sufficient quantities of grapes and high-quality wine

Work compatibly with natural cycles and living systems by using the soil, plants and animals present within the entire production system

Maintain and increase long-term fertility and biological activity of the soil using local cultivation, biological and mechanical methods

The winegrowers of Cantine Settesoli are called to carry out all cultivation techniques in constant communication with the technical office of the winery:

1. deep plowing of the soil after harvest at 60 cm

2. improve soil structure and fertility by using green manure and shredding vine shoots in the field

3. conservative pruning of the vine

4. mechanical weed control in the vineyards (in particular years, carrying out weeding under the row using non-residual products is evaluated together with technicians)

5. management of greenery with elimination of suckers and double shoots

6. avoid bundling of foliage and bunches

7. phytosanitary treatments with sulfur and copper (in particular years, the possible use of systemic products is evaluated together with technicians)

8. observe the harvest time indicated by Cantine Settesoli

Since 2003, traceability of the supply chain and certification of each stage of the production cycle has been in place: from the consignment of the grapes by each individual supplier, to the enological products used in the vinification phase, the process itself and the raw materials used in each stage of packaging

Certified quality means:

Each label is stamped with an identification code that allows to trace back the entire production process, up to the vineyards of origin

Geo-localized night harvesting of the most delicate white berried grapes to preserve their qualities and aromas

11 certified management systems (**6 with quality certification, 5 with energy, environment and sustainability certification**)

100% vegan products

In 2020, Cantine Settesoli has been awarded by the Italian Ministry for the Environment and Energy Security with the VIVA certification, the first cooperative winery in Italy to receive such recognition

Indicators of air and water sustainability considered by the VIVA project have great value for Menfi winemakers and the winery itself: these are acknowledged by the whole community as concrete signs of a healthy environment within the winegrowing area.

The **territorial** indicator also has great social importance to the entire Settesoli community: evaluated based on the impact of winery operations on the territory, it considers elements referring to biodiversity and landscape, economy and ethics and, under the section "society and culture", the importance of Cantine Settesoli to the local community in terms of enhancing the food and wine and cultural heritage.

QUALITY SYSTEM CERTIFICATION DNV ISO 9001 — COMPANY WITH QUALITY SYSTEM CERTIFIED BY DNV ISO 9001

PRODUCT TRACEABILITY SYSTEM DNV ISO 22005 — COMPANY WITH PRODUCT TRACEABILITY SYSTEM CERTIFIED BY DNV ISO 22005

ENERGY MANAGEMENT SYSTEM DNV ISO 50001 — COMPANY WITH ENERGY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO 50001

ENVIRONMENTAL SYSTEM CERTIFICATION DNV ISO 14001 — COMPANY WITH ENVIRONMENTAL SYSTEM CERTIFIED BY DNV ISO 14001

VEGAN CERTIFIED PRODUCT DNV STP 67 VEGAN PRODUCTS

100% Vegan 14421-2019-PC-ITA-DNV

WATER FOOTPRINT VERIFICATION DNV ISO 14046

GHG EMISSIONS VERIFICATION DNV ISO 14064 GHG PROTOCOL

BRCGS Food Safety CERTIFICATED

IFS Food

PRODOTTO BIOLOGICO

CONTROLLATO E CERTIFICATO DA: CSQA CERTIFICAZIONE BIOLOGICA

Progetto

ALTA QUALITÀ BIO

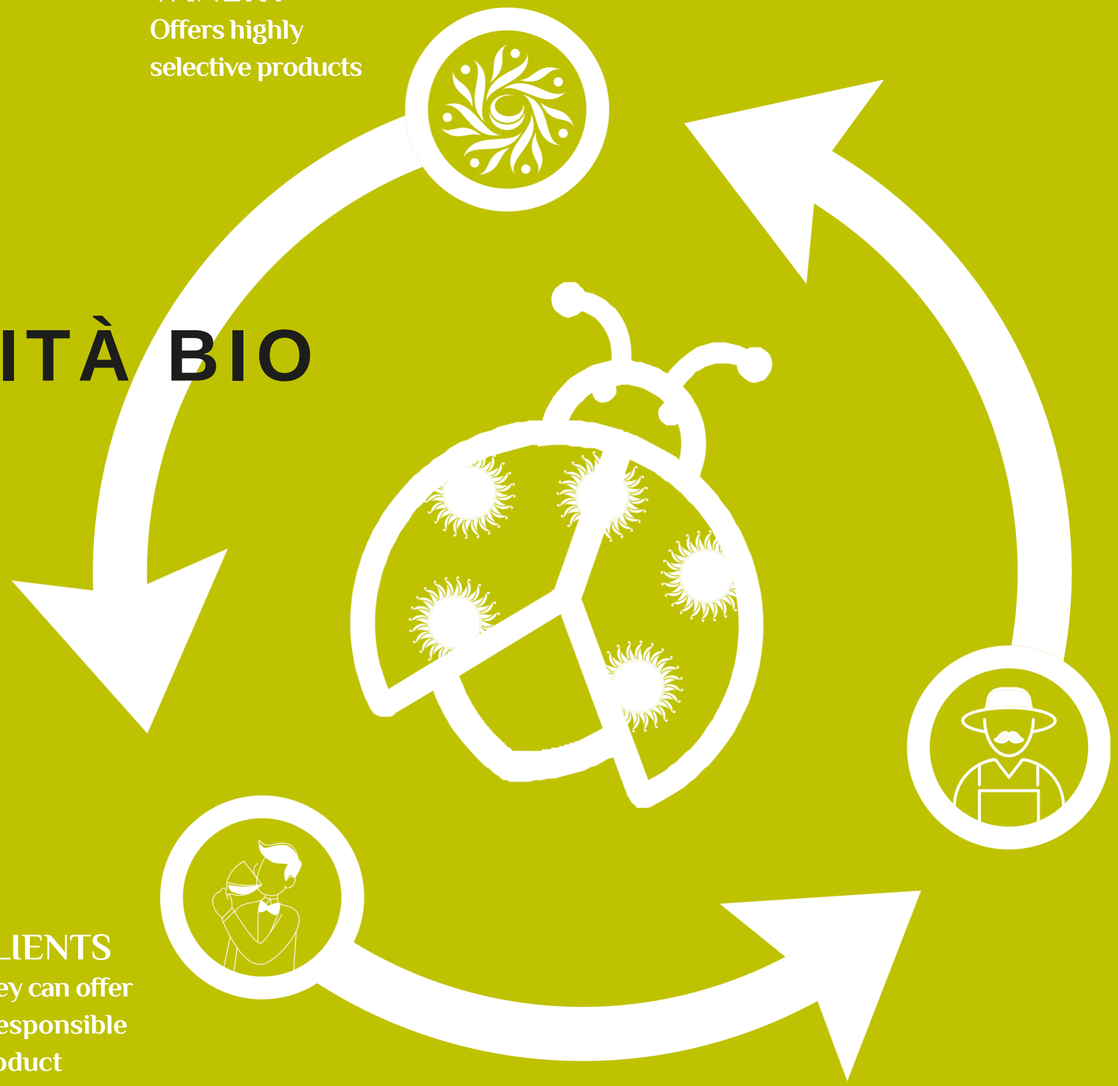
With the 2021 agricultural campaign, Cantine Settesoli kicked off the project Alta Qualità Bio, aimed at protecting and enhancing the territory, the agricultural community and the quality of Cantine Settesoli products.

The project currently involves
120 organic winegrowers, committed
to ensuring a higher quality of the grapes
and respect for the environment.

Aside from the over 30,000 control operations already in place, Cantine Settesoli drafted an internal disciplinary aimed at carrying out more restrictive controls on the vineyards (leaves and grapes) and on the grapes brought to the cellars, at different periods of the year. The regulation will further limit the approved values of phosphonic acid and ethylphosphonic acid residues, thus ensuring the production of organic wines with the highest quality.

Progetto

ALTA QUALITÀ BIO



WINERY
Offers highly selective products

WINEGROWERS
By following protocol, they are certain to be participating in an important project that will ensure better remuneration

CLIENTS
They can offer a responsible product

Cantine Settesoli is part of the **Strada Del Vino Delle Terre Sicane**, a wine district that includes Menfi, Contessa Entellina, Sciacca, Santa Margherita del Belice and Sambuca di Sicilia.

A rural territory teeming with biodiversity, characterized by a rich **winegrowing landscape**, and so much more: it features **historical and cultural treasures such as archaeological sites known all over the world**, like Selinunte, and places recounted in the book ***Gattopardo*** by **Tomasi di Lampedusa**, a masterpiece of Italian literature, published posthumously in 1958, the same year the winery was founded.

There are numerous enchanted places to discover: *Sambuca di Sicilia*, the city of Saracen alleys and baroque churches, nominated as "Borgo più Bello d'Italia"; *Menfi*, a city of wine and crystal-clear seas, waving its Blue Flag for 22 years; *Santa Margherita di Belice*, home to the "Parco Letterario del Gattopardo" and a symbol of memory; *Sciacca*, a city known for fishing and ceramics; *Montevago* and its springs; and *Contessa Entellina*, dwelling place of the Arbëreshë culture and the Rocca di Entella.

Established in 1987, the Blue Flag is a lighthouse that has stood out in the beaches of Menfi for 22 years and is a symbol of sustainable management of the land, a sign of the constant attention to the respect of the marine environment.

CANTINESETTESOLI
viticoltori in Sicilia dal 1958

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