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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

2020 •

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

2014

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

2010

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

2008

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

- the Mandrarossa brand is born 1999
 - the Inycon brand is born 1999 •

1974

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

1958

year of foundation

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)

. 2019

the cooperative is certified 100% vegan by DNV

2012

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

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

_ 2003

Activation of the system of supply chain traceability

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

1985

beginning of field research and introduction of international varieties

1965

first harvest

Achievements

Recognitions and Awards

Environmental Achievements

Birth of brands



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Revenue breakdown bottled wines:

49% ltaly, 51% Abroad

Members:

2,000 25% are women 0000



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:

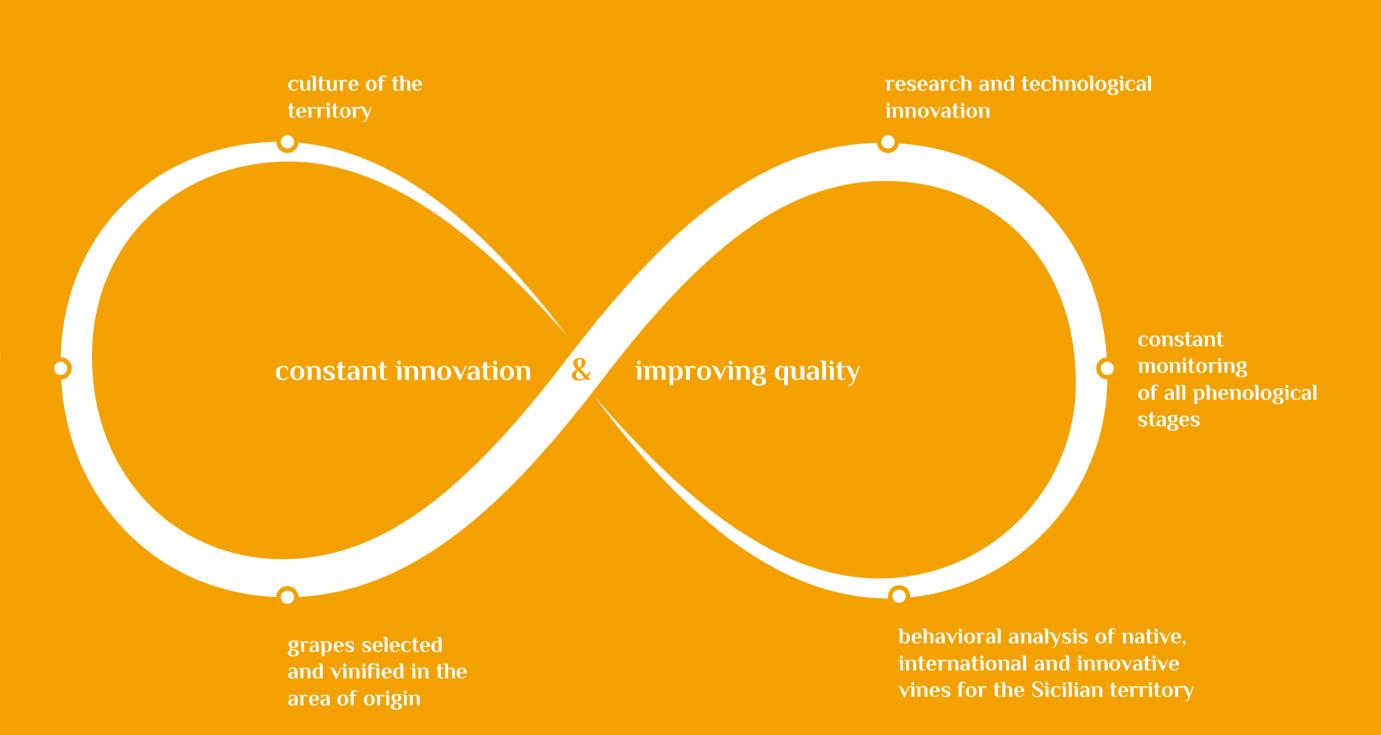
49,723,248€



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virtuous circle

respecting traditional methods





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





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2 main global brands



Settesoli
off-trade in Italy and abroad





Mandrarossa worldwide trade







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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



Decarbonizingwinegrowing: 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

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



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.

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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

		Vine pruning		Vine growth				Grape ripening			Post-harvest		
		meetings on technical matters, assistance and guidance in the field on how to carry out correct pruning based on the variety and plant development		meetings on technical theory, assistance and guidance in the field on recognition, prevention and treatment of vine diseases, plowing, irrigation and fertilization				assistance and guidance in the field regarding sampling of the grapes, relative analysis of sugar content, pH and acidity			meetings on technical theory, assistance and guidance in the field regarding new plants, deep plowing and sowing of essences		
	Technical assistance to members	january	february	march	april	may	june	july	august	september	october	november	december

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 CERTIFIED QUALITY
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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





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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

O. 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



DI AROMI, ARRICCHISCONO IL PROFILL LEND DI FIANO E CHENIN BLANC DAI

L200992209:4761

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.

















Progetto

ALTA QUALITÀ BIO



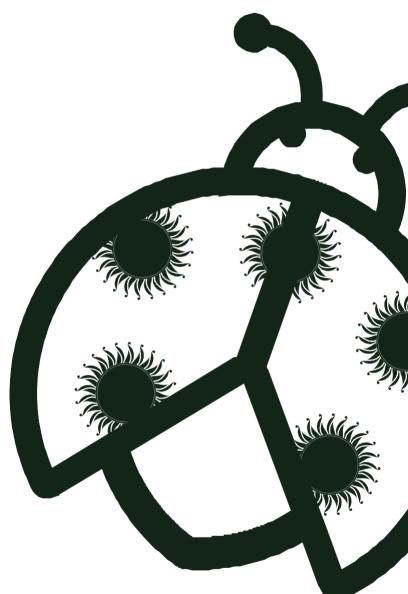
With the 2021 agricultural campaign, Cantine Settesoli kicked off the project Alta Qualità Bio, aimed at protecting and enhancing the territory, the agricultural community and the quality of Cantine Settesoli products.

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.







WINEGROWERS

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



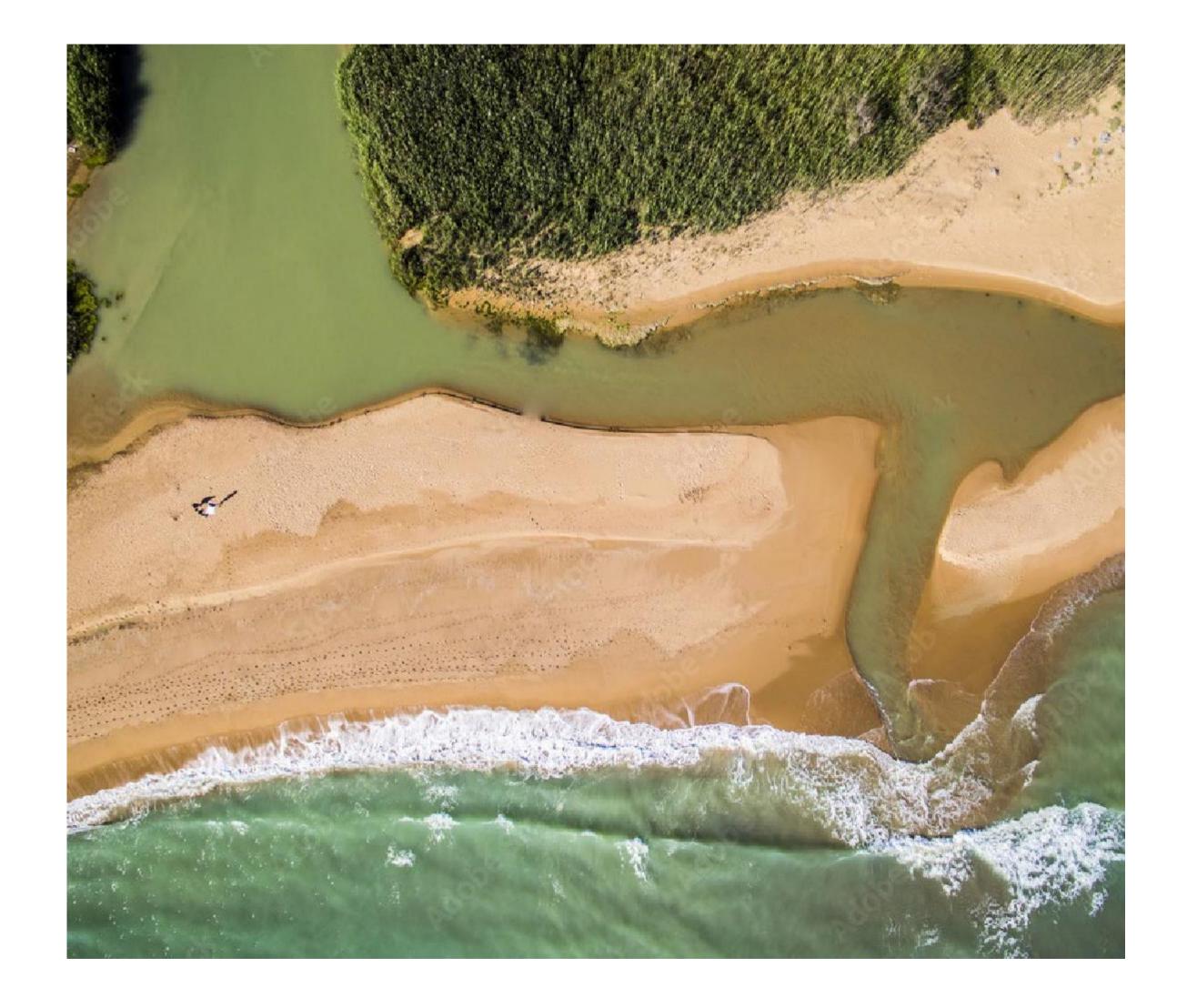
Cantine Settesoli is part of the Strada Del Vino Delle Terre Sicane, a wine district that includes Menfi, Contessa Entellina, Sciacca, Santa Margherita del Belice and Sambuca di Sicilia.

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.







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