



COMPANY MISSION

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OUR MISSION IS TO OPTIMIZE THE VALUE OF THE GRAPES OF OUR PARTNERS IN ORDER TO MAKE THEIR WORK PRODUCTIVE KEEPING THE VINEYARD CUTIVATION IN OUR TERRITORY.



OUR AIM IS TO OBTAIN QUALITY IN CUTIVATION AND WINEMAKING, IN THE FIELD WE ARE INNOVATORS AND TECHNOLOGICALLY ADVANCED.



ALL OUR ACTIVITIES ARE ORIENTED TO IMPROVE THE QUALITY OF THE GRAPES AND TO SATISFY OUR PARTNERS NEEDS.



WE COMMERCIALIZE WORLDWIDE QUALITY WINES THAT DIVERSIFY THE MARKET AND HAVE DIFFERENT RANGES OF PRICE AND USE, CHARACTERIZED BY AN EXCELLENT QUALITY/PRIZE RATIO.



OUR ORGANIZATION RELIES ON OUR LOCAL PEOPLE AND WORKS FOR THEIR COSTANT DEVELOPMENT.



WE OPERATE WITH SOCIAL RESPONSIBILITY AND PARTICULAR ATTENTION TO SUSTAINABILITY IN ORDER TO INCREASE THE ECONOMIC AND CULTURAL DEVELOPMENT OF THE TERRITORY AND OF THE COMMUNITY.



INTEGRATED COMPANY POLICY

Cantine Settesoli proposes itself as a leading company in the production of quality white, red and rosé wines from native and non-native vines for the Italian and foreign markets in the traditional and large-scale distribution channels.

The Settesoli Cantine Policy is to provide products that meet the needs of the market; these products must be:

- Able to guarantee an adequate profitability of the grapes for the members;
- Responding to the different needs of the market areas served;
- Conform to the agreed specifications and compatible with the expressed and implicit customer requirements.

The awareness of the centrality of responding to the expectations of internal and external stakeholders has led the Cantine Settesoli Management to define an Integrated Management System in compliance with ISO 9001, ISO 22005, ISO 14001, ISO 50001, ISO 14046, ISO 14064, BRC and IFS standards and procedural guidelines VIVA e SOSTain, in addition to product standards 100% Vegan, Jas (Organic Japan) and Organic, which it also takes into consideration the ethical-social, security and sustainability aspects. To this end, the Management proposes to:

- Realize the needs of the interested parties in the requirements for the organization;
- Know, understand and communicate the needs and expectations of the interested parties at all levels of the organizational structure;
- Undertake to define and disseminate the objectives of the Integrated Management System and the related implementation programs within the company;
- Create a new business culture also through the active involvement of all staff in the review of processes (contribution to improvement) so that the achievement of the objectives becomes the common goal and the priority commitment of each and every one;
- Identify and monitor the business processes that have a direct impact on the quality and health of the product, on the environment, on the health and safety of employees, third parties, neighboring communities, ethical and social aspects, security;
- Proceed periodically to identify and assess the dangers in terms of food hygiene and safety, health and safety in the workplace, the environment, assets and products, security;
- Ensure that information on business risks, on the environment, on energy efficiency, on safeguarding the safety of assets and products, is disseminated to all workers; their formation is carried out and updated with specific reference to the tasks assigned;
- Spread and develop in the company the culture of quality and food safety;
- Introduce and develop a sensitivity of all company personnel to the prevention of fraud and counterfeiting;

- Make available to interested parties their company policy;
- Operate in compliance with the legislation and regulations in force, seeking continuous improvement of company processes, protecting the healthiness of products, the environment, energy, corporate assets, health and safety of employees, third parties and communities neighboring;
- Responding quickly, effectively and diligently to emerging needs during the course of one's work activities;
- Promote and enhance the product development activity in order to improve production processes in terms of time, costs and impacts;
- Promote the protection of the environment through a systematic reduction of consumption of natural resources, the correct management of all special waste;
- Promote the image of a company that is attentive to the territory and to all those initiatives that can raise awareness of respect for natural resources;
- Focus on pushing for purchase of energy, efficient products and services which can have impact on energy performances.

Finally, Cantine Settesoli, in respect of social ethical values, pursues the following principles:

- The work is freely chosen
- Freedom of association and the right to collective bargaining are respected
- The working conditions are safe and hygienic
- Child labor is not used
- Sufficient wages are paid to live
- Work hours are not excessive
- No discrimination is practiced
- Regular work is provided
- Cruel or inhuman practices are not permitted

This policy is reviewed every 12 months and updated when necessary.

Date-02/04/2025

President



