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	ER 1 THE IDENTITY AND VALUES OF CANTINE SETTESOLI	4
1.1	Statement by the administrator	4
1.2	The identity of Cantine Settesoli	6
1.3	The Mission	8
1.4	Materiality analysis	9
1.5	Corporate governance	17
1.6	Methodological note	20
СНАРТІ	ER 2 COMMITMENT TO THE ENVIRONMENT	24
2.1.	Energy and water consumption	25
2.2.	CO ₂ and Climate Change	31
2.3.	Circular economy	
CHAPTI	ER 3 SOCIAL VALUE	
3.1.	Projects and programs to improve the living conditions of people and the environment	41
	ER 4 EMPLOYEE RIGHTS	
4.1.	Human resource management	50
4.2.	Health and safety at work	51
4.3.	Staff composition	52
CHAPTI	ER 5 SUSTAINABLE SUPPLY CHAIN	57
5.1.	Supplier management and process quality	57
5.2.	Procurement policies and supplier engagement	59
5.3.	Cantine Settesoli certifications	59
5.4.	Context and customer management	61
5.5.	Consumer awareness: legal and nutritional	62
CHAPTI	ER 6 ECONOMIC REPORTING	67
6.1.	Economic value generated and distributed	67
	ER 7 SUSTAINABILITY PLAN	
7.1.	Eutura projects	74
	Future projects	
CHAPTI	ER 8 GRI INDEX	/5
8 1	VSMF reconciliation table	80



Chapter 1 - The identity and values of Cantine Settesoli



CHAPTER 1 THE IDENTITY AND VALUES OF CANTINE SETTESOLI

1.1 Statement by the administrator

GRI 2-22

It is with great satisfaction that I announce the publication of our third Sustainability Report, a milestone that represents not only an important moment of accountability, but also an opportunity to reflect on our organization's concrete and constant commitment to an increasingly sustainable future.

I would like to congratulate the entire organization for its dedication, professionalism, and spirit of collaboration, which have enabled us to improve the quality and depth of our Sustainability Report year after year. In particular, this edition marks a significant step forward: for the first time, we have involved all categories of stakeholders through targeted surveys, in order to accurately identify the sustainability issues most relevant to our context and the territory in which we operate.

Cantine Settesoli has always placed sustainability at the heart of its strategic choices, as demonstrated by the commitment that has accompanied us over the years and which we continue to renew with conviction. Every year, we confirm our certifications in Quality, Environment, Organic Production, Food Safety, and Sustainability, including the prestigious VIVA and SOSTAIN (currently being renewed), tangible evidence of our integrated and rigorous approach.

Sustainable agriculture is the basis of our production. In addition, through our work with universities and through research, we are trying to raise awareness among our farmers about the benefits of more sustainable agricultural techniques, which reduce the use of pesticides and herbicides. Every year, we organize training sessions to share this information and guide producers towards increasingly responsible farming practices. Social sustainability is equally important, and we aim to integrate the environment and the local community, ensuring a better future for generations to come. This is our approach: combining economic, social, and environmental sustainability in an integrated project that involves all stakeholders in the supply chain.

Our commitment also translates into research, culture, and innovation projects. An example of this is the launch of the new "Mandrarossa Literary Prize" project, which combines the value of the territory with the promotion of culture.

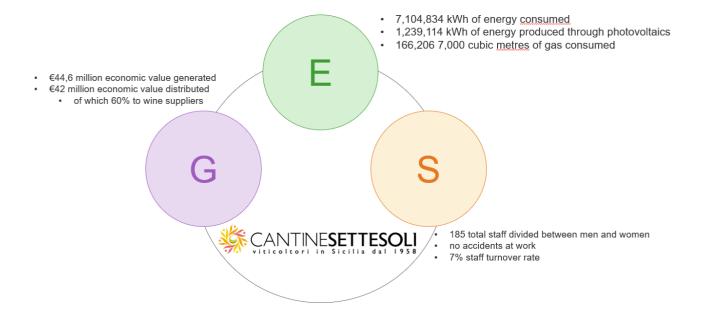
Numerous other initiatives and projects aimed at developing cutting-edge technologies and increasing the use of renewable resources in energy supply are currently in the planning stage.

Our goal is to improve operational efficiency and reduce our environmental impact. We are investing in photovoltaic systems to cover approximately 50% of our energy needs over the next 2-3 years, which will allow us to become more independent from the national energy system. In addition, we are working on digitalization and the implementation of energy-efficient machinery. These measures, together with the insulation of some tanks, aim to optimize production and reduce operating costs. Machinery is a



priority, as it will allow us to improve management and production quality. It is an ambitious plan that will allow us to be more competitive in the long term.

We will continue along this path with determination and with the convinction that sustainability is not a destination, but a daily journey of shared responsibility.



1.2 The identity of Cantine Settesoli

The history of Cantine Settesoli began in 1958, at a time when the historical and cultural climate was not favorable for Sicilian viticulture. At that time, the traditional system of selling grapes was based on the presence of a broker: a commercial figure ahead of his time who acquired almost the entire production, but only at a price that was extremely advantageous to himself.

If an agreement on price was not reached, the broker would have sourced the grapes elsewhere, but the winegrower would have lost the income from an entire year's work in the countryside. This sales system was based on a fundamental assumption: the price of grapes was set in advance and was very low, suited exclusively to the needs of the market and not those of the growers. Cantine Settesoli was created precisely to enhance the economic value of Menfi's farmers work. A small group of winegrowers with vineyards in the Menfi area had the incredible intuition, for the time, to set up a cooperative to which they could deliver their grapes, an organization that could not only purchase the product but also transform it into a commodity of greater economic value: wine. A document from 1958 bearing the signature the current president, Giuseppe Bursi's, grandfather, who was among the founding members, laying the groundwork for the growth of what is now one of the most key wine cooperatives in Europe, exporting to over 40 countries worldwide.

With the establishment of the cooperative, wine production was added to cereal cultivation, initially



intended almost exclusively for bulk sales. The first bottle did not appear until 1974, when the members, led by then-President Diego Planeta, decided to bottle part of their production. Cantine Settesoli thus became the first Sicilian wine cooperative to produce and market its own bottled wines, which also began to be sold abroad.

The next step came in 1999, when the Mandrarossa brand was launched. Today, it's a multi-awardwinning top Cantine Settesoli brand, which meets the need of boosting the quality and value of part of the production, focusing exclusively on hospitality and catering distribution. A brand closely linked to experimentation, attentive to vineyard management and grape quality, the result of the best selections available from approximately 6,000 hectares of cultivation, Mandrarossa conveys a message of innovation and quality that many did not believe possible for a cooperative winery. After more than 60 years, it adds value not only to the grapes but also to the territory: a virtuous circle generated by a clear and strategic vision. Since its inception, Cantine Settesoli has created a supply chain in the Menfi area that has developed over the years, giving rise to a true parallel economy perfectly integrated with the territory and wine production: this supply chain initially encouraged the creation of other private wineries and the production and sale of agricultural machinery and equipment (tractors, trailers, plant protection products), leading to the development of sector-specific services (e.g., transport). However, the real innovation came with the stabilization of a circular economy that involves not only the wine industry but also the development of tourism. For this reason, we can talk of 360-degree sustainability: Settesoli not only produces organic wine but is also a model of ethical management of the winery as a community, an economic and social reference point for an entire territory. The difference between a private winery and a cooperative winery is enormous, especially in terms of social responsibility, and it is thanks to the cooperative that 5,000 families spread across nine municipalities and three provinces can work towards a brighter future. Cantine Settesoli aims to be an example of sustainable development, both in terms of the territory and production, reinforcing the concept that working sustainably generates economic value.

Please refer to the Company's institutional <u>website</u> for further information on the history of Cantine Settesoli.



1.3 The Mission

Cantine Settesoli sells wines worldwide that segment the market and cover different price and consumption ranges, characterized by their excellent quality/price ratio.

The following are the five principles that make up Cantine Settesoli's *mission*:

- 1) Maximizing the value of the members' grapes in order to ensure a fair return on their work, while maintaining the cultivation and development of the surrounding area;
- 2) Ensuring the profitable enhancement, growth, and development of both the professional and personal skills of its resources employed in the territory;
- 3) Carry out all activities/operations in accordance with the main principles of social responsibility and in full compliance with the latest sustainability requirements, with the ultimate aim of contributing to the economic and cultural development of the territory and its community;
- 4) Implementing cutting-edge innovations and technologies capable of supporting the constant pursuit of quality in cultivation and winemaking processes;
- 5) Develop activities aimed at improving the quality of grapes and meeting the needs of its members.

1.4 Materiality analysis

GRI 3-1, 3-2, 3-3

Cantine Settesoli conducted a materiality analysis, following the Global Reporting Initiative (GRI) methodology to identify the ESG issues most relevant to its strategy and its stakeholders. This approach made it possible to identify the most significant issues for its activities, promoting sustainable management and transparent reporting.

The analysis was developed in four main phases:

- 1. **Context analysis**: Cantine Settesoli examined the consulting and professional services sector, analyzing internal and external data to identify key ESG issues and stakeholder expectations.
- 2. **Identification of key environmental, social, and governance issues**: Actual, verified ESG impacts and potential impacts likely to occur in the future were identified, considering their weight on business activities and stakeholders.
- 3. **Assessment of significance and relevance**: Each issue was assessed for its relevance to the environment and people, integrating the opinions and assessments provided by stakeholders into the relevance assessments.

8



4. **Prioritization of reporting topics**: The most significant ESG topics were defined, ensuring transparency and a strategic vision consistent with the company's sustainability objectives.

Thanks to this approach, Cantine Settesoli has been able to identify the material topics that best represent its ESG commitment, with the aim of integrating these elements into corporate governance and the services offered to customers.

In 2024, the analysis of impacts on people and the environment was revised compared to the previous sustainability report. Specifically, some sub-topics identified in 2023 were grouped under more general topics in 2024. For example, Energy Management and Combating Climate Change were represented under a single topice: Climate change. Topics relating to packaging and sustainable agricultural practices have been grouped under a single one: Circular economy. Compared to the list of topics for 2023, the Company has added two further relevant ones: Water resources and Consumer nutrition and well-being.

Stakeholder engagement

GRI 2-29

In previous reports, Cantine Settesoli identified the following categories of stakeholders and traditional channels of engagement.

Stakeholder category	Engagement channel
Shareholders or Members	Shareholders' meeting
Employees	Daily dialogue, coordination meetings, training activities
Customers - Private individuals - Large-scale retail	Daily dialogue, events, business relations, surveys
Business partners and trade associations	Business relations, events, provision of specialist professional services. SOStain Project
Banks, credit institutions, and other lenders	Regular meetings and administrative correspondence



Public administration	Tax compliance and communications
Local communities and non-profit organizations	Sponsorships, events, and donations
Media and public opinion	Press releases, website, interviews

In 2024, the stakeholder engagement process involved a sample of external and internal stakeholders with the aim of assessing the relevance of the issues previously identified by Cantine Settesoli through sector analysis and knowledge of its own context.

A questionnaire was administered to a sample of internal and external stakeholders in order to assess the relevance of the issues identified by the company for each material topic to people and the environment.

Stakeholder engagement activities were carried out with the support of various internal departments. The categories involved in 2024 were as follows:

- Customers
- Shareholders
- Shareholders (Directors)
- Suppliers
- Employees
- Banks

Figure 1- "Stakeholder engagement process"



RELEVANT ISSUES

- · Climate change
- Water resources
- · Circular economy
- Local development and corporate welfare
- Consumer nutrition and wellbeing
- Supply chain
- Product transparency and traceability
- Regulatory compliance
- · Wealth generated and distributed

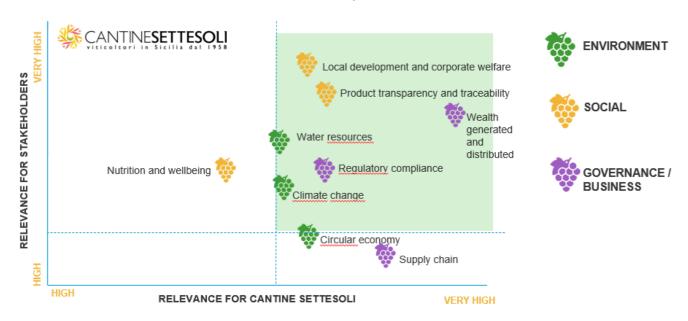


Cantine Settesoli intends to periodically consolidate the process¹ and stakeholder engagement in terms of the stakeholders involved.

Materiality matrix

In light of the results of the analysis carried out by the Company, the materiality matrix is reported below in accordance with the provisions of GRI 3: material topics².

Figure 2 "Cantine Settesoli 2024 materiality matrix"



¹ In the coming years, the company will adapt the responses of the most involved stakeholders and adjust the weighting of expectations to the actual weight of the economic value generated and distributed.

Cantine Settesoli's relevance matrix clearly highlights the strategic priorities for both the company and its stakeholders. The upper right quadrant identifies the issues that are relevant to the company and its stakeholders. The analysis shows that social issues such as local development and corporate welfare, as well as product transparency and traceability, are key elements for external stakeholders, as the community's expectations are focused on ensuring a fair, safe, and respectful working environment, and consumers are oriented towards quality, locally sourced products and clear, verifiable information.

On the other hand, the wealth generated and distributed is of strategic importance for the winery, as the entire economic activity of the Menfi area is closely linked to its business: the winery is not only a producer, but a real driver of local development. Finally, the supply chain is another important topic for the company, as efficient and responsible supplier management is essential in ensuring quality, sustainability, and operational continuity throughout the supply chain.

² The matrix representation provides for a materiality threshold of 5, with a minimum relevance of 0 and a maximum of 10. The approach used is qualitative. The relevant topics are identified in the upper right quadrant.



Although nutrition and well-being are linked to the final consumption of wine, they are less central to the perception of stakeholders and wineries, probably because wine is not generally considered a functional or health food, but rather a cultural and convivial product. Climate change, too, in spite of representing a global challenge for the agricultural sector, appears less relevant in the matrix, perhaps because its effects are perceived as indirect or long-term. However, it is an issue that could become more important in the future, given its potential impact on viticulture, water availability, and grape quality.



List of material topics

The following table lists the topics identified as material following the materiality analysis, highlighting those that have a significant impact on Cantine Settesoli's ESG strategy and activities.

Governance	
Material topic	Why the topic is material
Compliance	Cantine Settesoli adopts and promotes targeted policies and preventive measures aimed at combating crime in general, managing its business by adopting ethical behavior based on shared principles of legality. The Company's Code of Ethics allows its employees to work in accordance with certain moral principles, with the aim of enhancing the value of relationships with its stakeholders.
Wealth generated and distributed	Cantine Settesoli considers the creation and redistribution of economic value among its members to be fundamental, as a lever for ensuring equity, inclusion, and sustainable development in the region. Through a cooperative model, the wealth produced is reinvested in the local community, supporting employment, innovation, and the quality of agricultural production. This approach strengthens ties with the region by promoting widespread well-being and economic resilience.
Supply chain	In its approach to sustainability, Cantine Settesoli involves the entire supply chain, starting directly with the winegrowers. Each of the stages prior to delivery is monitored in order to identify progress and areas for improvement.
Transparency and traceability of raw materials and products	Cantine Settesoli promotes a transparent and traceable management system throughout the entire production chain. The aim is to provide consumers with clear information on the origin of ingredients, processing methods, and the quality of the final product. So as to strengthen customer confidence and enhance the work of its member growers.
Environmental	
Material topic	Why the topic is material
Climate Change and Energy Management	Cantine Settesoli is committed to identifying and integrating measures to combat climate change into its strategic plans and activities, with the aim of reducing its impact on the environment.



	Cantine Settesoli's monitoring of its energy consumption and commitment to meeting its energy needs using 100% renewable sources is particularly significant in relation to the environmental impact of its emissions and the need to mitigate the negative effects of climate change.
Water resources	Cantine Settesoli adopts agricultural and production practices geared towards the responsible use of water. Through efficient irrigation systems and consumption monitoring, the cooperative is committed to reducing waste and preserving local water resources.
Circular economy (sustainable packaging)	Cantine Settesoli adopts best practices in the field of circular economy through the increased reuse of recycled packaging components that have less of an impact on the ecosystem.
Social	
Material topic	Why the topic is material
Local development, corporate welfare	The Company is constantly committed to promoting products made in Sicily, especially "local" products from areas surrounding its headquarters, including through initiatives to support the wine-producing industry. This promotion is indirectly reflected in corporate welfare, as the company's workforce consists of members of staff who are related to the partners.
Nutrition and consumer well-being	Cantine Settesoli is committed to offering products that contribute to a healthy and balanced lifestyle, promoting conscious and responsible wine consumption. Through careful selection of grapes, controlled production processes, and transparency in nutritional information, the cooperative guarantees high quality standards. The goal is to promote wine as an expression of the territory and Mediterranean culture, in harmony with the principles of health and consumer well-being.

The sustainability reporting working group has begun updating materiality in this financial year, taking into account European reporting guidelines. The aim is to ensure greater transparency for institutional stakeholders such as banks, investors, public administrators, and shareholders. This analysis will be redefined in accordance with European standards for small and medium-sized enterprises. This year, each material issue identified has been linked to the sustainability issues defined by European reporting standards (Appendix B Voluntary Sustainability Reporting Standard for non-listed SMEs)



1.5 Corporate governance

GRI 2-9, 2-10, 2-11



"The business model is based on a long-term vision, promoting the heritage of our land and stimulating productivity and excellence. It is the driving force behind the company's success, paving the way for a promising future."

Giuseppe Bursi, President of Cantine Settesoli

Cantine Settesoli comprises two global brands and 73 private label references, with around 6,000 hectares of vineyards concentrated in a single territory.

A key element of the Company's operating model and mission is cooperation, which is the perfect receptacle for new potential, expressed by those who possess traditional knowledge but also by younger people with original ideas and innovative projects. This principle is not based solely on the regular performance of operational activities, but also requires its resources to cooperate, participate, and share the business risk as well as the fruits of potential success and the achievement of strategic objectives. In achieving its mission, Cantine Settesoli has always been strongly committed to pursuing ethics and integrity in the conduct of its activities and in its relations with all stakeholders, inspiring its internal and external activities by the highest standards of quality management and compliance with the principles contained in its Code of Ethics.



The 231 Organisational Model and the GRI 2-27 Reporting System

GRI 2-27

The decision by the Company's Board of Directors to adopt an organizational and management model is part of a broader corporate policy that involves measures and initiatives aimed at raising awareness among company personnel (from management to collaborators and employees) as well as all stakeholders who work to achieve the company's objectives, the transparent and correct management of the company, compliance with current legal regulations and fundamental principles of business ethics in the pursuit of the corporate purpose.

The Company, therefore, sensitive to the need of ensuring fairness and transparency in the conduct of its business and corporate activities, in order to protect its position and image and the work of its employees, has deemed it consistent with its corporate policies to implement the organizational and management model pursuant to Legislative Decree 231/01.

The ultimate goal of implementing the Model is to ensure the maintenance and updating of the system for identifying, mapping, and classifying *at risk activities*, which are also relevant for supervisory purposes (all of which is carried out in six *macro-phases*: Interviews with Key Officers; *Ex-ante* Exposure Risk Assessment (intrinsic risk); Mapping of Sensitive Activities and Control Standards; Gap Analysis; *Ex-post* Exposure Risk Assessment (residual risk); Corrective Actions and Action Plan).

In line with the principles of transparency, legality, and social responsibility, the company has adopted a whistleblowing system in accordance with current legislation that allows employees, collaborators, suppliers, and other stakeholders to report, in a confidential and protected manner, any conduct that is unlawful or contrary to the company's ethical principles.



The system guarantees the protection of the whistleblower's identity and provides a dedicated channel for submitting reports in accordance with Legislative Decree 24/2023.

This tool is part of the broader Organization and Management Model adopted by Cantine Settesoli, reinforcing the values of integrity and fairness in the conduct of business activities.

The latest organizational chart approved by the Company is shown below

Figure 3 "Organization Chart April 2025"





1.6 Methodological note

This Sustainability Report, prepared on a voluntary basis, refers to the financial year ended June 30, 2024, consistent with the financial reporting period. The following report has been prepared with reference to the "Consolidated set of GRI Standards" defined by the Global Reporting Initiative (hereinafter also "GRI") in 2021. Furthermore, with a view to gradually adapting to recent reporting standards, Cantine Settesoli has decided to include in this Document (Chapter 8.1) a reference to the disclosures required by the VSME (Voluntary Sustainability Reporting Standard for non-listed SMEs) standard adopted by EFRAG (European Financial Reporting Advisory Group). The material topics identified by Cantine Settesoli have been mapped against the sustainability issues defined by these standards, and a specific appendix has been included containing the minimum information required by relevant stakeholders such as investors and banks.

The document provides an overview of the actions taken, the strategies developed, and the results achieved in a context aligned with the choices of economic and sustainable growth.

The topics that the company is required to report on, relevant to its core business and sector, range from environmental and social issues to human resources and respect for human rights. In 2024, the materiality analysis and stakeholder engagement process was further enhanced, identifying new significant impacts on people and the environment.

The Report is divided into several chapters, each designed to provide a clear, comprehensive, and consistent overview of the Company's identity, commitments, and performance:



- Chapter 1: Presentation of Cantine Settesoli, focusing on its founding values, mission, strategic vision, and governance structure, as well as an illustration of the materiality analysis process.
- Chapter 2: An in-depth look at the Group's environmental commitment, highlighting initiatives to protect natural resources, combat climate change, and promote sustainable agricultural practices.
- Chapters 3, 4, and 5: These chapters address social issues, focusing on worker welfare, human capital development, inclusion, and the company's contribution to the community and sustainable supply chain.
- Chapter 6: Analyzes economic aspects, illustrating the creation and distribution of value, financial strength, and the role of Cantine Settesoli as a driver of development for the region.
- Chapter 7: The company reports on future sustainability projects it is committed to.
- Chapter 8: Includes the GRI Content Index to facilitate consultation of the information reported and information on GRI VSME interoperability.

The integration of sustainability information with financial information stems from the need to offer a complete overview of a company's level of sustainability. In a context where sustainable cooperation is a core value, this choice reflects a commitment not only to ecological practices, but also to the ethical management of the winery, understood as a living community and an economic and social reference point for the entire territory.

This document allows the company to organize the initiatives already underway in order to gain greater awareness of ESG issues, their impact, and how sustainability issues fit into the company's strategy.

The purpose of this document is to maximize transparency towards key stakeholders and pursue a path of annual reporting on ESG performance, defining Cantine Settesoli's improvement objectives.



This Sustainability Report has been prepared in accordance with the main reference frameworks, taking into account the reporting principles set out in the GRI Standards, such as: accuracy, balance, comparability, clarity, sustainability context, completeness, verifiability, and timeliness.

Information relating to the previous year, where available, has been included to ensure consistency over time in the analysis of the activities carried out. Furthermore, in order to ensure an accurate representation of performance and the reliability of the data reported, we have sought to minimize the use of approximations. Where estimates were necessary, these have been clearly indicated and treated with methodologies recognized as the most appropriate.

This document reports qualitative and quantitative data and information relating to the activities of Cantine Settesoli for the 2024 financial year; therefore, the year "2024" refers to the period from July 1, 2023, to June 30, 2024. The 2024 Sustainability Report has not been subject to assurance by a third party.

To help readers find information within the document, Chapter 8 contains the GRI Content Index.

Chapter 2 - Commitment to the environment



CHAPTER 2 COMMITMENT TO THE ENVIRONMENT

7,104,834

kWh of energy consumed in 2024 (-5% compared to 2023)

1,239,114

kWh of energy produced through photovoltaics in 2024 (+57% compared to 2023)

166,206

cubic metres of gas consumed (-53% compared to 2023)

600

TCO₂Scope 1 emitted in 2024 (-52% compared to 2023)

The wine sector continues to represent one of our country's areas of excellence, acting as an ambassador for Italian culture and quality around the world. In a global context increasingly marked by environmental and climatic challenges, the sector is accelerating its ecological transition by adopting innovative and responsible practices. Cantine Settesoli continues to be an active protagonist of this change, strengthening its commitment to sustainable viticulture, with a growing focus on organic production and reducing environmental impact throughout the supply chain.

In 2024, the company consolidated strategies aimed at mitigating climate change, protecting natural resources, and enhancing the value of the territory, aware of the crucial role that the agricultural sector can play in building a more resilient future.

The approach adopted is not limited to reducing emissions, but aims at continuous improvement in the quality of processes and products, promoting a development model that combines competitiveness, responsibility, and collective well-being.



2.1. Energy and water consumption

GRI 302-1, 302-3, 303-1

Cantine Settesoli conducts its business in full compliance with current regulations on environmental protection and production process sustainability. All of the Company's activities are subject to constant monitoring of consumption, ensuring compliance with high international standards and applicable national laws. The underlying objective is to improve production by minimizing the use of energy and resources, optimizing the management of environmental aspects (resources, water, waste, raw materials) in order to leave a "livable" environment for future generations.

The Company is also committed to promoting the responsible, efficient, and effective use of energy sources and ingredients. This commitment mainly translates into minimizing consumption and limiting waste production, with particular attention to the recovery of processing and packaging waste, as well as the proper disposal of special waste. In addition, natural sludge obtained from the purification of process water is used to fertilize some of the members' vineyards.

Energy consumption

In terms of consumption, Cantine Settesoli's activities involve the use of 5,865,720 kWh of purchased electricity in 2024. Consumption is mainly attributable to the use of electricity for the production process (winemaking and bottling), with a residual and minor portion relating to the use of energy for office and service lighting. In 2024, the company completed its investment in new, latest-generation photovoltaic systems. The company currently has 11 active photovoltaic systems. Self-produced electricity in 2024 increased by 57% compared to 2023. Most of this energy is used for self-consumption (78%), while 22% is fed into the grid.

Electricity consumption					
Туре	Unit of measurement	2023	2024	% change	
Purchased electricity	kWh	6,659,168	5,865,720	-12%	
Self-produced electricity with photovoltaics	kWh	790,656	1,239,114	57%	
Total energy purchased and self-produced	kWh	7,449,824	7,104,834	-5%	

Total purchased and self-produced energy consumption in 2024 amounted to 7,104,834 kWh. Self-produced energy from photovoltaic systems amounted to 1,239,114 kWh, accounting for 17.4% (up from 10% in 2023). In recent years, through the investments made, the company has increased the percentage of energy consumed from renewable sources through the partial implementation of investments,



demonstrating great attention to environmental improvement aspects. This percentage will be further increased with the implementation of the projects in progress reported in chapter 7.

To complete the information on energy consumption, evidence is provided on fuels from non-renewable sources.

Consumption of fuel from non-renewable sources					
Туре	Unit of 2023 2024 % change measurement				
Natural gas	Smc	351,239	166,206	-53%	
Fuel	L	39,053	38,245	-2%	

Settesoli also monitors its consumption using performance indicators such as the electricity intensity index, which is calculated on an annual basis based on the ratio between the electricity purchased and the quantity of wine processed in liters.

Electricity intensity index per quantity of product						
Index values	Unit of 2023 2024 % change measurement					
Electricity purchased	TEP ³	1,245	1,097	-12%		
Quantity of wine processed	1,000 L	26,201	26,258	0.2%		
Electrical intensity index	TEP/1,000 L	0.048	0.042	-0.125		

In 2024, there will be a slight reduction in the index related to lower consumption of electricity purchased from third parties during the year, with the same quantity of liters processed.

Water consumption

In 2024, Cantine Settesoli strengthened its commitment to sustainable water management, recognizing its strategic role within the wine production chain. Water is an essential element for both vineyard cultivation and winery activities, and its efficient management has become a priority within the company's environmental management system.

The cooperative constantly monitors water consumption at all stages of production, adopting technologies and practices aimed at reducing waste and optimizing the use of this resource. Particular attention is paid to assessing the water footprint, which considers not only the volumes of fresh water used and polluted, but also the territorial context in which production takes place.

During the year, the company continued to calculate its water footprint, extending it to the cultivation,



vinification, and bottling stages. This approach allows Cantine Settesoli to improve water planning, promote a culture of environmental responsibility among its members, and contribute to the protection of the territory's natural resources.

In order to provide an overview of water consumption, the following table shows water consumption, measured in cubic meters, of the Company in 2023 and 2024.

Consumption in 2024 comes from a well that draws 93% of its water from the underground water table and the remaining 7% from the municipal aqueduct.

Water withdrawals					
Source	Unit of measurement	2023	2024	% change	
Groundwater	m³	173,072	107,291	-38%	
Municipal water supply	m³	10,461	8,514	-19%	
Total	m³	183,533	115,805	-37%	

Specifically, certain quantities of drinking water are required for the following uses:

- Periodic cleaning of machines and premises;
- Sanitization of silos and tanks;
- Preparation of any additive solutions for winemaking, to be added to must and/or wine to improve filterability or clarification;
- Toilets.

The sources from which the water used is derived are:

- The municipal aqueduct of the municipalities of Menfi and S. Margherita di Belice;
- The well located on plot 339 ex 224, map sheet 17, in Contrada Cinquanta, Menfi.

Both sources of supply are used in all production sites, with the exception of the Contrada Cannitello site, where only water from the municipal aqueduct is used.

As part of the bottling operations, quarterly analyses are carried out on the primary water at various sampling points, such as wells, aqueducts, storage tanks, distribution networks, bottling lines, and sanitary facilities. These analyses are carried out by accredited external laboratories and cover a wide range of parameters, including chemical, microbiological, and Legionella-related parameters.

³ 1TEP = 5347.05 kWh



In addition, the water level in the extraction well is checked periodically and water is set aside as a reserve for the harvest period in special tanks, which is crucial to ensure the reliability and safety of the primary water source.

As for wastewater, monthly analyses are carried out during the off-harvest periods and fortnightly during the harvest periods. These samples are taken at the discharge points, such as the effluent or the aerated mixture from the oxidation tank in the absence of effluent.

A toxicity test is conducted annually on the wastewater from the Cannitello plant, which is particularly important given that it is discharged into a surface water body. This practice is essential for assessing the environmental impact of the activities carried out at the plant and for ensuring compliance with current environmental regulations.

These analyses, carried out regularly and accurately, represent a concrete commitment by the company to environmental responsibility and the protection of water resources, thus contributing to the sustainability of bottling operations.

For water drawn from wells, Cantine Settesoli has an annual permit that is renewed following the submission of a series of data (groundwater level, quantity drawn) and the payment of a fee. For wastewater, on the other hand, there is a Single Environmental Permit (AUA) for each site. A project is currently being developed for the transfer of wastewater with certain characteristics to the Consorzio di Bonifica (Land Reclamation Consortium).

At headquarters, two key objectives have been set to improve water use and reduce environmental impact:

- 1. Target of a 20% reduction in water consumption (well exceeded -37%) compared to the previous year through responsible use of the resource, staff awareness, and the implementation, as early as 2023, of a system for the production of ozonated water and the use of ozone gas for hygiene purposes, the purchase of a new system for washing tanks and basins, and, finally, the introduction of a new recovery system for cooling the water in pumps and filters.
- 2. Target for reducing the BOD5 value in effluent wastewater: this target of reducing the BOD5 value in effluent wastewater to ≤ 25 mg O2/1 (-28.6% compared to the 2022/2023 budget) will be implemented through the activation of a dedicated chemical laboratory at the SS115 wastewater treatment plant.

It is important to note that all water discharges are subject to the respective Discharge Authorizations (AUA) of the relevant plants. These authorizations establish not only the limits of acceptability (as in the case of the Cannitello plant, which discharges into a surface water body subject to Table 3, Annex V, Part III of Legislative Decree 152/2006, under the heading "Surface Waters"), but also the maximum volumes that can be discharged annually and the distribution of



these volumes among the various sites in the Municipality of Menfi (SS115, Covag, Puccia) based on the conditions specified in the authorizations for the municipal sewerage network.

These objectives demonstrate the company's commitment to reducing its environmental impact, improving water use efficiency, and ensuring compliance with current regulations, thus guaranteeing the sustainability of its operations.

All water discharges are subject to the relevant AUA (Single Environmental Permit) of the plant to which they belong, which sets conditions both in terms of acceptability limits (for the Cannitello plant, given that the discharge takes place in surface water, Table 3 Annex V part III of Legislative Decree 152/2006, item "Surface Water" applies; while for the SS115 and Covag plants, given that the discharges go into the municipal sewer system, the item "Sewer" applies) and in terms of maximum quantities that can be discharged annually and the distribution of the volumes to be discharged among the various sites in the municipality of Menfi (SS115, Covag, and Puccia).



2.2. CO₂ and Climate Change

GRI 305-1, 305-2, 305-3, 305-4

"Sustainability has always been at the heart of Cantine Settesoli's strategy. Much more than an ethical requirement, it is the main driver of innovation and value creation for the company, its wines, and its stakeholders."

Climate change continues to be one of the most pressing environmental challenges globally, with increasingly evident impacts on viticulture, particularly in Mediterranean areas. Greenhouse gas emissions—including carbon dioxide, methane, nitrous oxide, and fluorinated gases—remain among the main factors responsible for this phenomenon.

Cantine Settesoli is tackling this challenge with a proactive approach, considering sustainability not as an obligation but as an ethical and strategic commitment. The cooperative monitors and records its direct and indirect emissions annually, assessing the overall impact of the production cycle on the environment.

Through the calculation of the Carbon Footprint (CFP), based on the Life Cycle Assessment (LCA) approach, the company analyzes the entire life cycle of the product—from the cultivation of grapes to distribution and end of life—to quantify emissions in terms of CO₂ equivalent.

The CFP calculation is based on the Life Cycle Assessment (LCA) approach and deals with the impact category "climate change". The calculation therefore takes into account emissions linked to the extraction and processing of raw materials, as well as those linked to the production, distribution, use, and end of life of the product. The CFP study allows the carbon footprint of the product in question to be quantified in terms of CO₂ equivalent.

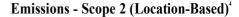
The main advantages are:

- a) The ability to better understand how to reduce the CFP
- b) Greater ability to demonstrate the environmental performance of the product
- c) Credibility of communication environmental and reducing the risk of greenwashing.

The following tables illustrate the values inherent in the implementation of carbon footprint measurement processes within Cantine Settesoli's operational processes, with reference to GRI 305-1 (Scope 1), 305-2 (Scope 2), and 305-3 (Scope 3).

Emissions - Scope 1

CO2 emissions - Gas (Scope 1)					
Туре	Unit of measurement	2023	2024	% change	
Scope 1	tCO ₂ e	1,258	600	-52%	
of which biogenic biogenic	tCO₂e	-			





CO2 emissions - Gas (Scope 2)				
Туре	Unit of measurement	2023	2024	% change
Scope 2	tCO₂e	2,158	1,477	-32%

Emissions - Scope 3

CO2 emissions - Gas (Scope 3)				
Туре	Unit of measurement	2023	2024	% change
Scope 3	tCO₂e	36,771	34,694	-6%
of which biogenic biogenic	tCO₂e	453.4	990	118%

⁴The GHG Protocol Scope 2 Guidance requires organizations to provide two different values for Scope 2 calculations: location-based and marketbased. With regard to Cantine Settesoli, the methodology adopted for the calculation is location-based. Specifically, the organization considers the average intensity of GHG emissions from the networks on which energy consumption occurs, mainly using data relating to the average emission factor of the



As with energy, the Company's total emissions are related to the liters of wine produced in order to provide a representative trend over the years and an idea of the impact of producing one liter of wine in terms of greenhouse gas emissions.

In the table below, the indicator is expressed as tons of carbon dioxide equivalent per liter.

GHG emissions intensity index				
Туре	Unit of measurement	2023	2024	% change
GHG emissions of the organization	TCO ₂	40,817	36,771	-10%
Quantity of product	L	26,201,186	26,258,420	0.22%
Emissions intensity index of emissions	TCO ₂ /L	0.0016	0.0014	-13%



2.3. Circular economy

GRI 301-1, 301-2 306-3

In recent years, the European Union has strongly promoted the transition to a greener economy in all productive sectors, with the aim of encouraging sustainability through more efficient use of resources and reducing environmental impact, including through the reuse and recycling of raw materials. This ambitious goal, one of the cornerstones of the 2030 Agenda, proposes moving beyond the linear "takemake-waste" model in favor of a regenerative and circular production system.

In this context, the economic activity generated in the Menfi area by Cantine Settesoli is a virtuous example of successfully applied circular economy. All products, from those with a short life cycle to those that are more durable, achieve extremely high recycling rates, creating a circular economy that is perfectly integrated with the territory, both in wine production and in the development of tourism.

Cantine Settesoli not only produces high-quality conventional and organic wines with a strong territorial identity, but also serves as a model of ethical management of the winery as a community. With over 2,000 members and more than 6,000 hectares of vineyards, of which over 1,000 are organically farmed, it is an economic and social reference point for the territory. Seventy percent of the approximately 5,000 families in the community, spread across Menfi, Montevago, and Santa Margherita di Belice, along the Strada del Vino delle Terre Sicane (Sicilian Wine Route), constitute the beating heart of Cantine Settesoli.

Materials used by the organization – Packaging – 2024			
Туре	Materials used in Kg	% renewable	
Glass	5,407,970	100%	
Cork stoppers	22,204	100%	
Screw caps	27,782	92% (8% non- renewable is the seal)	
PVC caps	11,297	Non-renewable material	



Materials used by the organization – Packaging – 2024			
Polylaminate capsules	2,160	36% (non-renewable 64% refers to the poly- laminate layer)	
PVC Brik caps	5,218	Non-renewable material	
Cardboard	600,408	100%	
Labels	30,069	100%	
Bags	15,953	Non-renewable material	
Carton	52,956	79% (non-renewable for 21% referring to the 3 layers of polyethylene)	
Cages	115	100%	

The following table shows the total number of products, broken down by category, used by the Company for packaging that is completely recycled within the production chain by other players in the sector.

Products used for packaging – 2024			
Туре	Number	%	% recycled materials used
Bottles produced	14,067,794	87%	56%
Bag-in-box products	521,149	3.2%	45%
Carton products	1,534,970	9.5%	42%
Pouch products	54,110	0.3%	61%
Total	16,178,023	100%	

The Company strives to minimize consumption and waste production, with particular attention to the recovery of processing and packaging waste and the proper disposal of special waste.

The table below shows the categories and quantities of waste produced by Cantine Settesoli during its activities in the calendar year 2024.



As can be seen, almost 100% of the waste produced, classified according to the EWC code, is *non-hazardous*. This waste was delivered to specialized companies registered in the register of environmental managers with facilities suitable for regeneration and eventual disposal.

Waste produced – 2024		
Waste characteristics	Tons	
Non-hazardous waste	279,64	
Hazardous waste	2,28	
Total waste ⁵	281.92	

Cantine Settesoli uses the Ecomatico platform, a digital system designed to improve corporate waste management. This technology optimizes traceability, simplifies compilation, and ensures the archiving of environmental documents in full compliance with current regulations. The system is also compatible with RENTRI (National Electronic Register for Waste Traceability), ensuring compliance with the recent provisions of Legislative Decree 116/2020. This integration allows Cantine Settesoli to be proactive in meeting regulatory requirements, already operating in line with the digital standards required by future national waste management.

During waste delivery, both the information contained in the national register of environmental operators (with regard to transport companies) and that relating to the authorization of recovery/disposal facilities are verified (in order to ensure the accuracy of the information that will be entered in the relevant FIR/loading-unloading registers: No. of authorizations and related deadlines, EWC codes present, recovery/disposal operations permitted for the various EWC codes).

• D15 = -

⁵ Of which:

[•] R13 = 248.5 ton

[•] R3 = 17.48 ton

[•] R10=15.94ton



Circular Economy Initiatives

The organization intends to optimize its winemaking process through measures promoting efficient waste management and waste reduction. The main initiatives implemented are as follows:

Valorization of Winemaking By-products:

Lees, pomace, and stalks are delivered to local distilleries.

• Improvement of Special Waste Management:

Cantine has an autoclave that transforms hazardous special waste into non-hazardous waste, facilitating its treatment and disposal.

• Sustainable management of sewage sludge:

Sewage sludge is used as natural fertilizer.

• Silicone paper recycling: transforming waste into a circular resource

Cantine Settesoli has launched an innovative circular economy project aimed at recovering and recycling siliconized paper, a by-product generated during the labeling process. Through a collaboration with Cycle4green, this material is collected, properly stored, and finally recycled to be transformed into secondary raw material, used in the production of new recycled paper liners. Silicone-coated paper, commonly classified as difficult to treat waste due to its silicone coating, is reintegrated into a sustainable production cycle. The recovered material is processed at Cycle4green's specialized facilities, where it undergoes separation and regeneration processes. This approach not only reduces environmental impact but also promotes greater sustainability throughout the entire supply chain. Cantine Settesoli has introduced specific procedures for the management and storage of waste rolls, ensuring traceability and logistical efficiency to guarantee an optimal and high quality recycling process.

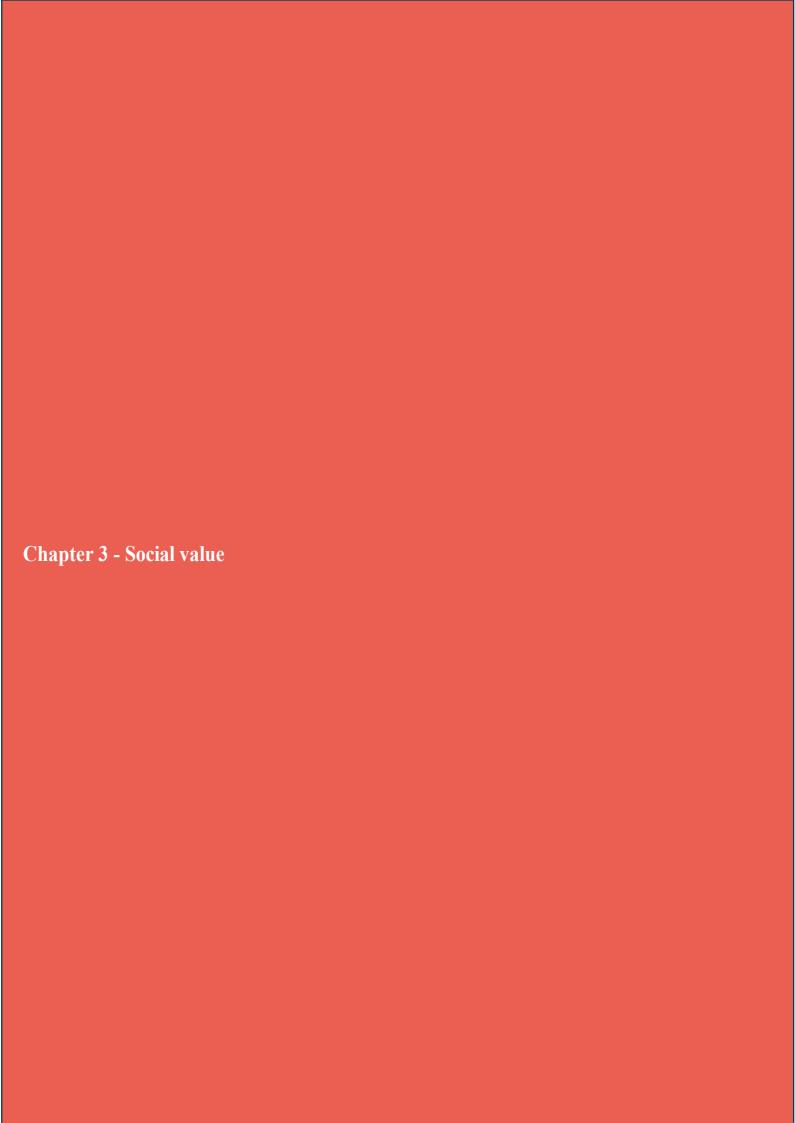


This closed model is a concrete example of the circular economy applied to the wine sector.



Finally, the organization has adopted a system for transferring chemicals into 1000L containers, reducing the use of plastic and thus minimizing waste generation in this sector.

These actions demonstrate the organization's active commitment to reducing waste production, implementing sustainable practices, and contributing to the promotion of responsible circularity within its activities.





CHAPTER 3 SOCIAL VALUE

3.1. Projects and programs to improve the living conditions of people and the environment GRI 413-1

5,000

families involved in the Cantine Settesoli network in nine municipalities

95

percentage of employees residing in the surrounding area

2,000

winegrowers protected and supported on a daily basis



"The difference between a private winery and a cooperative winery is enormous, especially in terms of social responsibility. We are positioned exactly at the intersection between entrepreneurship and social support; in fact, it is thanks to our cooperative that 5,000 families located in nine municipalities and three provinces can work with the perspective of a brighter future. I feel the weight of this responsibility every day, which is why the company I am fortunate enough to preside over must be managed efficiently and transparently.



Only in this way can it serve as a model for all cooperative wineries, both in terms of production and ethics".

Giuseppe Bursi, president of Cantine Settesoli since December 2017.

Cantine Settesoli is part of the Strada Del Vino Delle Terre Sicane (Sicilian Wine Route), an invaluable thoroughfare of the Sicilian territory dotted with enchanted places, from Sambuca di Sicilia, the town of Saracen alleyways and Baroque churches voted Italy's most beautiful village, to Menfi, city of wine and its crystal clear sea, having held its Blue Flag for 25 years; Santa Margherita di Belice, the place of the Gattopardo Literary Park and symbol of remembrance and memory; Sciacca, the town of fishing and ceramics; Montevago and its thermal baths; and Contessa Entellina, the home of the *Arbëreshë* culture and the Rocca di Entella.

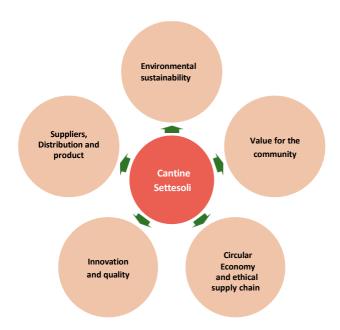
In this setting, Cantine Settesoli operates in perfect harmony with its surroundings. Indeed, Cantine Settesoli's business model has always been based on respect for people and the environment: being a cooperative places social responsibility at the heart of the company's overall vision. Beyond its business objectives, Cantine Settesoli feels a duty to actively contribute to sustainable economic development for the entire local community, improving relations with workers, guaranteeing income for winegrowers to support their families, and improving the overall quality of life. All this translates to decisive support for social, economic, and environmental development that maximizes the positive impact of the company. Since its foundation, the company has made sustainable development one of its main strategic priorities. Today, this commitment provides a strong response to the issue of corporate ethical responsibility in general and underlines the decisive role played in the social context.

From the outset, Cantine Settesoli was not just a cooperative to which grapes were delivered, but an organization that transformed the top product of these territories into wine, an asset of greater economic value, the perfect tool for rewarding the territory and the people who populate it with the riches received.

Networking is the language for deepening knowledge of the territory, activating collaborations, and developing relationships, leading to an even more efficient rooting of the company in the territory itself, which cannot be separated from constant dialogue and collaboration with the community and institutions. For Cantine Settesoli, this translates into meetings with winegrowers during annual assemblies, which provide an opportunity to share information on market trends, company figures, vineyard management, and investments, with the aim of creating a virtuous circle and promoting the alignment of information.

THE CANTINE SETTESOLI NETWORK





In addition to the above, it is worth highlighting the constant availability of the Board of Directors and the relevant departments in providing shareholders, employees, and suppliers with all the necessary information on a daily basis, as well as updates resulting from new regulations and directives. This structured information system not only ensures operational continuity and the achievement of objectives, but also fosters stable collaboration with institutions, research bodies, organizations, and associations in the same sector, with the shared goal of promoting the region and enhancing the perception of the quality and excellence of its typical products.

This vision has given rise to events such as the Mandrarossa Vineyard Tour, Inycon, the Terre Sicane Wine Fest, Sicilia in bolle, Cantine aperte, Calici sotto le stelle, and the new "Mandrarossa Literary Prize" project, as well as numerous other initiatives promoted or supported by Cantine Settesoli, aimed at strengthening the territorial identity and stimulating local economic and tourist development.

The cooperative plays a fundamental role in bringing people together, especially in a context characterized by small agricultural properties: member winegrowers own on average about 3 hectares of vineyards. Membership of the cooperative therefore represents a concrete barrier to the abandonment of viticulture, guaranteeing profitability, technical assistance, and quality development, encouraging investment in vineyards, and contributing to the productive evolution of the local wine sector.

The company's mission is to support the growth of each winegrowing member and their vineyards through rigorous protocols that respect specific characteristics and production autonomy, while offering the necessary resources to design, produce, and distribute wines on global markets through carefully selected channels.



Members are required to strictly follow company programs and strategies, particularly in vineyard management: from varietal choices to pruning, irrigation, and cultivation techniques, right through to determining the harvest period. Daily support from the agronomy team ensures that grapes are produced in optimal soil and climate conditions, guaranteeing quality and distinctiveness. In addition, the wine office provides technical and administrative assistance, supporting members in participating in tenders and managing paperwork.

Cantine Settesoli has always shown a strong social awareness, actively collaborating with voluntary associations, counseling centers, and service clubs in the area, offering visibility during corporate events, and supporting initiatives with products, advice, donations, and logistical assistance.

In selecting collaborators, employees, interns, and suppliers, the company has always prioritized professionalism and merit, with a particular focus on young people in the area, investing in their training and professional growth.

Inclusiveness, equal treatment, and gender equality are fundamental principles that are practiced on a daily basis. Since its foundation, the company has maintained a constant and transparent dialogue with public administrations, local political actors, institutions, businesses, and economic operators in the area.

The Mandrarossa Literary Prize

The Award represents Mandrarossa's commitment to culture, reflecting the values of quality and innovation that characterize its wine production. For over twenty-five years, Mandrarossa has been dedicated to researching and studying the territory, developing working methods based on the analysis of grape varieties, soils, and irrigation systems.

This literary project represents the natural continuation of the path undertaken by Mandrarossa: if every vineyard tells a story through its wines, now the company is opening up to new stories in written form. The aim is to promote culture in challenging contexts, drawing inspiration from the tenacity of the dwarf palm, the company's emblem, which thrives in arid environments.

Long-term projects

As previously mentioned, Cantine Settesoli has managed to preserve its family spirit: its business provides work for 5,000 families, 95% of whom live in the area surrounding the company, and for this reason it considers a long-term vision that guarantees the well-being of the local community to be a priority. Suffice it to say that the first point of the company's mission is to maximize the value of the grapes in order to produce increasingly high-quality wines, implementing organic farming methods to ensure income for winegrowers and undertaking commercial actions aimed at expanding global distribution.



The community now has 2,000 winegrowing members and is protected and supported on a daily basis, allowing future generations to study, grow, travel, and gain experience outside their home territory so that they can return and transfer the skills they have acquired to the territory, investing in viticulture but also in sustainable tourism. Cantine Settesoli, therefore, is geared towards promoting generational transition from member to member rather than opening up to new shareholders. Given the company's potential in terms of production, it is therefore important to: a) increase distribution, b) enter new markets, c) develop innovative products that are in line with consumer needs, increasingly sustainable, 'good, clean and fair'.

In terms of communication, Cantine Settesoli has always maintained constant dialogue with the community and local area, starting with regular and ancillary meetings during which information on markets, projects, investments, financial statements, and management results is shared, as well as the presentation of awards, recognitions, and participation in the most important trade fairs. This information, which provides a snapshot of the market scenario and the company's position within it, is tailored to the medium chosen to ensure wide dissemination, preferably in real time: whereas in the past it relied mainly on the local press for the drafting and publication of offline articles and the launch of traditional press releases, today, thanks to the viral effect guaranteed by the web and especially by social media, we have chosen to invest mainly in online communication. Communication today, and increasingly so in the future, is smarter and easier to share, also when dealing with technical issues, with the certainty of reaching even the youngest audiences, using simple language that is accessible to everyone, focusing above all on images and video content, in order to make the specific topic being communicated instantly accessible. As for internal communication, to ensure maximum disclosure, Cantine Settesoli's Public Relations (PR) and Communication department recently developed the content and graphics for a digital newsletter that reaches, via email, all company employees and collaborators with single click, updating knowledge of company everyone with news.



The "SOStain" PROJECT

413-1

Cantine Settesoli is part of the *Sostain Sicilia* Foundation, which has launched a sustainability program aimed at promoting Sicily and Sicilian companies producing organic, biodynamic, natural, or integrated viticulture wines, particularly in foreign markets.

With this project, the Foundation is pursuing its goal of promoting ethical and sustainable development in the wine sector, guiding wineries towards the constant measurement and reduction of the impact that agricultural practices have on the territory.

SOStain is based on the assumption that the impact of agricultural activities goes beyond the boundaries of the vineyards that are cultivated, also affecting the well-being of workers and the health of consumers, the involvement of local communities, the enhancement of the surrounding area, and the conservation of natural resources.

The program sets out 10 minimum requirements that companies must meet in order to obtain certification from an independent third party and the "SOStain" label from the SOStain Sicilia Foundation. Several labels will become certified during 2025.





CHAPTER 4 EMPLOYEE RIGHTS

185

total staff divided between men (155) and women (30)



no serious accidents at work recorded in 2024

7

turnover rate in 2024

4.1. Human resource management

GRI 404-1

Cantine Settesoli is closely linked to human capital, which represents the true core of the company's entire production. The company therefore strongly believes in the professional and personal growth of its resources, constantly investing in activities aimed at supporting not only their working careers but more generally their personal well-being as well.

During the financial year, there were no serious accidents at work resulting in serious or very serious injuries to the personnel registered. In addition, the Company carried out regular training and refresher courses for personnel on safety and first aid in the workplace, with a view to promoting the professional development of its employees as a prerequisite for the continuous improvement of its activities.

Cantine Settesoli operates in full compliance with regulatory and contractual provisions governing employment and has a Workplace Risk Assessment Document that complies with current regulations and adheres to company processes that do not present any significant risks.



4.2. Health and safety at work

GRI 403-1, 403-5, 403-9

Cantine Settesoli guarantees its employees and collaborators a healthy, safe environment and takes all necessary measures to prevent accidents and damage to health, in compliance with Legislative Decree 81/2008.

It should be noted that the company belongs to the agricultural sector, which is associated with a high level health and safety risk for the people who work there.

Cantine Settesoli, conscious of its high-risk position, has always paid the utmost and constant attention to reducing danger through the use of competent resources. In this way, it promotes the dissemination of good practices and the skills necessary in reducing risk, relying on colleagues who have gained greater seniority within the company. In addition to the regulatory requirements regarding worker health and safety, the company promotes the professional development and growth of its workers, both through training initiatives (refresher courses, participation in seminars, etc.) and through the transfer of its know-how and experience to its employees.

Types of accidents at work	U.M.	2024
Fatal accidents	No.	0
Permanent injuries	No.	0
Temporary injuries	No.	2
Hours worked	h	292,608



4.3. Staff composition

GRI 2-7, 401-1

The Company periodically conducts and updates an analysis of its workforce, indicating the breakdown by gender, type of contract, and contractual status.

In 2024, Cantine Settesoli had a total of 185 employees, including 1 executive, 51 office workers, 7 middle managers, and 126 workers.

Employees and contractual status	2024
Women	30
of which middle managers	2
% of women	7%
of which office workers	17
% women	57%
of which workers	11
% of women	37%
Men	15
of which managers	1
% of men	0.6%
of which office workers	5
% of men	3%
of which middle managers	34
% of men	22%
of which workers	115
% of men	74%



In carrying out its activities, Settesoli employs seasonal staff in addition to permanent staff (both permanent and fixed-term).

Type of staff	Men	Women	Total
Permanent staff	46	13	59
Fixed-term staff	10	6	16
Total permanent staff	56	19	75
Total ULA ° (permanent staff)	<i>47</i>	18	65
Days worked by seasonal staff (23,126)	23,126	1,524	24,650
Total FTE (seasona staffl)	105	11	116
Total ULA	152	29	180
Total employees	155	30	185

The total number of ULAs in 2024 is 180 (191 in 2023), of which 29 are women (28 in 2023).

In hiring, remuneration, and access to training, discriminatory behavior based on political or trade union opinions, religion, race, nationality, age, gender, sexual orientation, health status, or any other personal characteristics is not permitted. Cantine Settesoli condemns any activity that may involve the exploitation or subjugation of any individual and recognizes the primary importance of protecting minors and suppressing all forms of child labor.

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⁶ ULA (Work Unit) Full-time equivalent employee work unit



Other information on staff

Recruitment	2024
Women	3
Men	6
Total	9

Terminations	2024
Women	2
Men	1
Total	3

As shown in the tables above, in fiscal year 2024, nine new permanent employees were hired and 3 employees left the company.

Overall turnover rate	2024
new hires + departures /total employees	6%

The Company has a streamlined and flexible organizational structure within its permanent staff. The overall turnover rate as of December 31, 2024, was 6%, confirming the Company's strong ability to manage its resources and, at the same time, the dynamism in their replacement, a fundamental element for a company that bases its success on innovation and the talents of the surrounding area.

Negative turnover rate	2024
Departures /total employees	2%
recruitment /total employees	5%



Finally, with regard to the training obligations to which the company is subject, the table below shows the total hours of training (health and safety and food safety) provided in 2024 per employee and by gender. The total hours of training provided in 2024 amounted to 2418.

Training provided	2024
Average number of training hours per employee	14.65
Average number of training hours per female employee	14.86
Average number of training hours per male employee	9.86

Chapter 5 - Sustainable supply chain



CHAPTER 5 SUSTAINABLE SUPPLY CHAIN

2,782

customers, 53% of whom are located in Sicily

73%

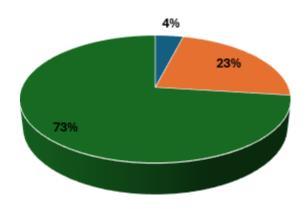
percentage of suppliers from Sicily

€50 million

total sales Core Business (92% Europe, of which 60% Italy and 8% Rest of the world)

5.1. Supplier management and process quality GRI 2-6

Cantine Settesoli's business is closely linked to its suppliers, who represent the majority of its shareholders. The choice of suppliers is a strategic factor, which is why the Company has defined a supplier qualification and management policy that also takes into account sustainability requirements that extend to all its fields. Cantine Settesoli therefore uses almost exclusively Italian suppliers, 73% of whom come from the region of Sicily.



Suppliers by geographical area:

Abroad 4% of which Italy 23% of which Sicily 73%

Cantine Settesoli's supplier selection criteria are based on the historical and consolidated relationship that suppliers have with the company, as well as their interest in being



directly involved in the company's performance. In the future, with the aim of strengthening its commitment to sustainability, it will launch a further process of analysis of its suppliers with the aim of also assessing their social, environmental, and governance performance.

The following table shows the percentages of supply chain purchases by geographical area. In line with the above, the following data show that approximately 66% of purchases are made in Sicily, while only 4% come from abroad.

Number of supply chain purchases by geographical area	2024
Italy	30%
Sicily	66%
Abroad	4%



5.2. Procurement policies and supplier engagement

GRI 2-6, 417-1

Cantine Settesoli is committed to selecting suppliers who care about: quality, innovation, cost, service, continuity, and ethics.

The Company undertakes to seek out suppliers and external collaborators who demonstrate the appropriate professionalism and commitment to sharing the principles and contents of the Code of Ethics, and promotes the establishment of lasting relationships for the progressive improvement of performance in the protection and promotion of the principles and contents of the Code of Ethics.

5.3. Cantine Settesoli certifications

GRI 2-23

In order to guarantee a quality service in its sector, Cantine Settesoli has decided over the years to obtain selected certifications. Indeed, with respect to the environment, the company bottles in various formats, including bottles, BIBs, and other types of containers of various sizes and recyclable materials. The production capacity of the packaging is over 20 million pieces per year.

Before bottling, the wine is analyzed to ensure compliance with certain parameters such as alcohol content, total and volatile acidity, free and total sulfur dioxide, and the concentration of iron, copper, proteins, bacteria and yeasts, all of which are important factors for the wine's shelf life and biological stability.

Cantine Settesoli has two complex glass lines and is equipped to carry out the following stages of the bottling cycle: bottle washing, filling, capping, capsuling, labeling, and packaging with a wrap-around system and palletizing. The main steps in the line are controlled by a sophisticated system of photocells that detect any anomalies, discarding the product and preventing it from reaching the packaging stage.



Type of certification	Brief description	Logo
ISO 14064-1:2018 ISO 14064-3:2019	Organizational Carbon Footprint	SO 14064
ISO 14046:2014	Organizational Water Footprint	DNV-GL
VIVA	The Sustainability of Viticulture in Italy	WWA LA SOSTENIBLITÀ DEL VINO WHO HAS SOSTENIBLITÀ DEL VINO WHO HAS SOSTENIBLITÀ DEL VINO *** FEDUTIERE A GES ANYES TIL
ISO 9001:2015	Quality Management System	ACIDACION SERVINA DE S
ISO 14001:2015	Environmental Management System	DNV
ISO 50001:2018	Energy Management System	DNV
BRCGS	BRCGS, the global standard for food safety.	BRGS Food Safety CERTIFICATED
IFS	IFS, the global standard for food safety	*IFS
ISO 22005:2007	Traceability of the agri-food chain	SO 22005
Vegan	Technical specification for vegan food products	KC: Square section of the section of
Organic	Organic production	CSQA CERTIFICATORI BIOLOGICA



5.4. Context and customer management

Cantine Settesoli places customer satisfaction at the heart of its business, striving to listen to and respond to customer feedback in order to continuously improve the quality of its products and services. The company pursues its goals of growth and competitiveness by offering high-quality, affordable wine solutions that comply with the principles of fairness and transparency in accordance with competition regulations. In addition, the organization protects consumers' right to receive safe products that do not compromise their health or physical integrity, while ensuring clear, complete, and verifiable information. Particular attention is paid to order management and traceability throughout the production chain, ensuring accurate control at every stage of the production and distribution process.

98% of customers are Italian (56% Sicilian), of which 1.7% come from abroad through exports and include foreign importers, consumers, and customers belonging to Hospitality and Catering industry and large-scale distribution.

Customers by geographical area	No. of Customers FY 22-23	No. of customers FY 23-24
Europe	2,842	2,737
of which Italy	2,750	2,633
of which Sicily	1,617	1,478
Rest of the world	49	45
Total	2,891	2,782

Total <i>Core Business</i> sales by geographical area	2023 € MLN	2024 € MLN
Europe	41	46.3
of which Italy	25	30.5
Rest of the world	3.9	3.8
Total	44.9	50.1



5.5. Consumer awareness: legal and nutritional

GRI 416-2 and 417-1

Cantine Settesoli offers consumers a series of legal and practical guarantees to ensure the quality and compliance of its products. Here is a summary of the main protections available:

- Legal guarantee of conformity: Pursuant to the Consumer Code (Legislative Decree 206/2005), consumers are entitled to a legal guarantee of conformity lasting two years from the date of delivery of the product. This guarantee covers conformity defects that become apparent within this period. In the event of a defect, the consumer is entitled to have the product repaired or replaced free of charge, without additional costs. It is important to note that the seller is responsible for applying this guarantee, even if the manufacturer is the entity that made the product.
- Procedure for reporting defects or non-conformities in the purchased product, which includes:
 - Contacting the organization;
 - Providing documentation: Attach photographs of the defect and, if possible, a copy of the purchase receipt or order confirmation.
 - Complaint deadline Cantine Settesoli will evaluate the report and, if the defect is confirmed, will replace the product or issue a refund.

Cantine Settesoli complies with current Italian regulations, using legal and transparent practices to guarantee the quality and safety of its products. Cantine Settesoli stands out for its adoption of sustainable and innovative agricultural and winemaking practices.

Consumer protection through a structured complaint management system

Cantine Settesoli places the customer at the center of its daily commitment, recognizing complaint management as an essential tool for ensuring quality, trust, and transparency. Every report is given the utmost attention and tracked through the "Non-Compliance Report," which collects all the information needed for timely and effective management. Complaints may come from multiple sources—our own customers, retailers, consumers themselves, internal departments and so on,— and are carefully analyzed by the RQ department, which involves the relevant company departments so as to identify the causes and define the most appropriate corrective actions.



Depending on the type of complaint, the Winery takes the following actions:

Type of complaint	Actions to be taken
Packaging	Trace the batch of products used and determine whether the problem is attributable to the supplier or to a production error. In the first case, it is necessary to notify the supplier, while in the second case, it is necessary to identify the reasons that caused the problem
Identification	Trace to the error of identification that occurred and immediately take corrective action
Product	Take retention samples and carry out the analytical checks necessary to identify the causes of non-compliance
Foreign body	Identify the foreign body and investigate where the contamination may have occurred

Responses are tailored to the complaint with the aim of protecting consumers and preventing the recurrence of critical issues. If it is necessary to withdraw the product from the market, Cantine Settesoli applies the Withdrawal/Complaint procedure. The company constantly monitors the progress of complaints, analyzing trends and frequencies by product type and packaging, and shares the results with management and technical representatives. This structured approach, geared towards continuous improvement, reflects Cantine Settesoli's commitment to building a lasting relationship of trust with its customers.

As shown in the table below, in the two-year period 2023–2024, Cantine Settesoli recorded a slight decrease in sales volumes of packaged products (0.75cl equivalent bottles). At the same time, there was a reduction in the number of complaints, from 28 to 22. This positive trend in complaints (-21%), in relation to the slight decline in sales volumes, confirms the effectiveness of the continuous improvement measures implemented by the company and the constant attention to product quality and customer satisfaction.



The decrease in complaints in relation to distribution volumes is a concrete indicator of the soundness of the management system and its ability to prevent and promptly resolve any non-conformities.

	2023	2024	Δ%
Sales volumes (0.75cl equivalent bottles)	18,739,892	18,417,236	-2%
Number of complaints	28	22	-21%

The new Settesoli labeling

GRI 417-2





In 2024, the packaging of the Settesoli Collezione line was restyled.

This line, with its new look featuring an eye-catching label, minimalist and elegant style, and designer die-cut, was presented during Vinitaly and also saw the launch of two new wines: Lucido/Sauvignon Blanc and Nerello Cappuccio/Pinot Nero. These two new blends, together with the previous ones already on the market (Grillo/Chardonnay and Nero d'Avola/Syrah), aim to promote Sicilian native varieties that are little known to consumers, pairing them with popular international varieties.



To ensure maximum transparency, each label has a QR code that allows consumers to easily access detailed information about the wine, its origin, and the sustainable practices used in its production.





CHAPTER 6 ECONOMIC REPORTING

€44,568,806

economic value generated in 2024

85%

percentage of value distributed to suppliers

€2,593,775

economic value retained

6.1. Economic value generated and distributed

GRI 201-1

If 2023 could be remembered as the year with the lowest wine production in the last 60 years, an "annus horribilis" (average losses of 50%) due to weather conditions and the presence of diseases in the vineyards, 2024 confirms that environmental atmospheric phenomena related to climate change affect the actual production of vineyards. The 2024 harvest was one of the most challenging harvests in Italian vineyards. It was significantly affected by widespread adverse weather conditions that put Italian winegrowers to the test from north to south, inevitably impacting grape production. In some areas, the earliest varieties were harvested with lower yields, while the later varieties experienced delays or early ripening, with a significant impact on the sugar and acid content of the grapes themselves.

This section shows the economic value generated by Cantine Settesoli S.c.A. and the distribution of this value to the main categories of stakeholders: suppliers, employees, and banks.

Furthermore, as explained in the methodology note, please note that the data reported in the following section refer to the period 01.07.2023 - 30.06.2024 for the 2024 financial year.

The determination of the economic value generated and distributed is a key element for Cantine Settesoli, through which it can express and quantify in monetary terms the wealth produced and distributed in the territory.

A) Economic value generated	2023 €	2024 €	% change
Revenues from sales and services	46,671,421	49,723,248	7%
Changes in inventories of work in progress, semi-finished and finished products	2,708,483	-7,796,811	-100%
Increases in fixed assets for internal work	713,392	630,702	-12%
Other income	1,459,754	709,918	-51%



Total economic value generated	51,582,408	44,568,806	-14%
Contributions during the financial year	0	1,207,156	100%
Financial income	29,358	94,593	100%

The following table shows the economic value generated by Cantine Settesoli in relation to the hectares of land cultivated.

Harvest productivity	2023 €	2024 €	% change
Economic value generated (€)	51,582,408	44,568,806	-14%
Hectares (ha)	4,925	4,942	0.35%
Euro generated per hectare of land (€/ha)	10,474	9,018	-14%

The direct economic value distributed, which represents the amount recognized to the Company's stakeholders, mainly consists of payments to suppliers (85% of the distributed value), totaling €35,732,296 in 2024. Of this amount, €25,127,965 (60% of the total distributed value) is used in the procurement phase for the purchase of raw materials, ancillary materials, and consumables⁷. The remaining portion of the value distributed to all suppliers (29.7% of the total distributed),

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The item "Wine supply chain suppliers" is expressed net of changes in inventories of raw materials, ancillary materials, consumables, and goods.



represents the share distributed to other suppliers of goods and services in line with the 2023 value.

B) Economic value distributed	2023 €	2024 €	% change
Wine supply chain suppliers	32,732,961	25,127,965	-23%
Other suppliers ⁸	10,362,736	10,604,331	2%
Remuneration of employees and collaborators	5,223,037	5,086,324	-3%
Remuneration of lenders	652,392	1,156,411	77%
Total economic value distributed	48,971,126	41,975,031	-14%

As of June 30, 2024, lenders will receive higher remuneration linked to the upward trend in interest rates. Finally, the following table shows the economic value retained by the Company. This figure is derived from the difference between the economic value generated and that distributed and amounts to a total of $\{0.593,775\}$ as of June 30, 2024.

Economic value retained (A-B)	2023 €	2024 €	% change
Write-down of receivables	48,630	33,549	-31%
Value adjustments on financial assets	6,714	0	-100%
Amortization	2,367,153	2,375,394	0%
Provisions	188,785	0	-100%
Other write-downs of fixed assets	0	184,834	100%
Total economic value retained	2,611,282	2,593,775	-1%

⁸Includes other operating expenses of €618,041 and other changes in raw material inventories of €413,846.





CHAPTER 7 SUSTAINABILITY PLAN

7.1. Future projects

The table below shows Cantine Settesoli's most significant current and future projects in terms of type of investment, project status, estimated development timescales, and energy and environmental benefits.

PROJECT NO.	TITLE	STATUS	WORK START TIMES	BENEFITS
1	Purchase of photovoltaic energy storage systems with Agrisolare 2 tender at Puccia (storage systems dedicated to MV systems)	Planned/Approved	2025	Possibility of storing self-produced electricity when production exceeds instantaneous demand
2	Agrisolare 2 tender - construction of photovoltaic systems on the following roofs: Mandrazzi bottling plant 103.20 kW - SS115 between offices and cellar 232 kW - Puccia headquarters 126 kW	Planned/Approved	2025	
3	N 2 Revamping of photovoltaic systems at the SS115 headquarters and Puccia headquarters	Planned/Approved	2025	
4	SS115 cellar: Installation of a cooling recovery system water pumps vacuum filters	In the design phase	Still in progress	Expected water savings of 40-120 m3/d
5	Supply chain project for innovation, digitalization, and adoption of energy-efficient machinery.	Planned	2026	Significant energy savings and automation of most of the production lines of SS 115



6	Supply chain project – Ground- mounted photovoltaic system SS 115 (approx. 4000)	Planned	2026	Achieve 50% of energy requirements from renewable sources
7	Supply chain project – Ground- mounted photovoltaic system at the former Covag plant (approximately 15,000 m ²)	Planned	2026	Achieve 50% of energy requirements from renewable sources
8	Supply chain project – Tank insulation	Planned	2026	Optimize production and minimize management costs
9	Planning of additional reverse osmosis filtration system	In the design phase	2025	Reduction in filter cartridge consumption
10	Replacement of inverter air handling units at Mandrazzi bottling plant	Planned/Approved	2025	Plant efficiency with lower consumption and better environmental quality
11	Renovation of glycol piping in silo area 1500 SS115	Planned/Approved	2025	Plant efficiency with lower consumption

ESG scope	Intervention	KPI
Climate change	Progressive increase in the percentage of electricity self-produced with	Self-produced electricity with photovoltaic systems in kWh / Total
	photovoltaics	electricity in kWh
Local development and welfare	Job continuity and loyalty among company staff	%Tumover
Transparency and traceability	Low number of complaints	Number of complaints / Sales volume (0.75cl bottles)
Wealth generated and distributed	Grape production	Hundredweight of grapes per year
distributed	Grape value	Total grape value Average price per quintal



Chapter 8 – GRI Index



CHAPTER 8 GRI INDEX

The table below lists the disclosures required by the GRI Standards reported in Cantine Settesoli's Sustainability Report. For each disclosure, the page number of this Report is indicated and, where the information is not contained in the body of the text, the index provides an explanatory note.

The list has been updated with the GRI 2021 following their publication in early 2023. In addition, the term "not relevant" has been added for KPIs not reported or information not applicable.

GRI Standards	
Disclosure statement	Cantine Settesoli reports information in reference to GRI standards for the period July 1, 2023 – June 30, 2024
GRI used	GRI 1: Foundation 2021
GRI industry standard applied	No GRI industry standard applied

Material topic/ GRI disclosure		References Chapter/Paragraph/ Direct information	Notes/ Omissions
The organization and its report	rting practices		
2-1	Details about the organization	Statement by the administrator Chapter 1. "The identity and values of Cantine Settesoli"	
2-2	Entities included in the organization's sustainability reporting	Cantine Settesoli does not belong to any group and is therefore not required to prepare consolidated financial statements	
2-3	Reporting period,	Methodological note	



Material topic/ GRI disclosure		References Chapter / Paragraph / Direct information	Notes / Omissions
	frequency and point of contact		
2-4	Review of information	Methodological note	
2-5	External assurance	Methodological note	
Activities and workers		····	<u>'</u>
2-6	Activities, value chain, and other business relationships	Chapter 5. "Sustainable supply chain"	
2-7	Employees	Chapter 4 "Employee rights" par. 4.2	
2-8	Non-employees		There are no non-employee workers
Governance			l
2-9	Structure and composition of governance	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.5	
2-10	Appointment and selection of the highest governing body	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.5	
2-11	President of the highest governing body		The Chairman of the Board of Directors is Giuseppe Bursi
2-15	Conflicts of interest	No conflicts of interest were detected.	
2-16	Communication of critical issues		No critical issues were reported to the Board of Directors in 2024
Stakeholder engagen	nent		
2-22	Statement on sustainable development strategy	Letter to Stakeholders	
2-23	Commitments made in policy terms	Chapter 5 "Sustainable supply chain" Supply Chain" par 5.3	
2-27	Compliance with laws and regulations		No sanctions for violations of environmental and social standards in 2024



Material topic/ GRI disclosure		References Chapter / Paragraph / Direct information	Notes / Omissions
2-29	Approach to stakeholder engagement	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.4	
2-30	Collective agreements		All workers are covered by collective bargaining agreements.
Material topics	<u> </u>		
3-1	Process for determining material topics	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.4	
3-2	List of material topics	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.4	
3-3	Management of material topics	Chapter 1 "The identity and values of Cantine Settesoli" par. 1.4	
GRI series 200 Econo	omic topics		
201-1	Economic value directly generated and distributed	Chapter 6 "Economic reporting" par. 6.1	
GRI 300 series Envir	onmental topics		
GRI 301 Materials			
301-1	Materials used for weight or volume	Chapter 2 "Commitment to the environment" par. 2.3	
301-2	Materials used that come from recycling	Chapter "Commitment to the environment" section 2.3	
GRI 302 Energy			
302-1	Energy consumed within the organization	Chapter 2 "Commitment to the environment" par.2.1	
302-3	Energy intensity	Chapter 2 "Commitment to the environment" par.2.1	
GRI 303 Water and w	astewater		
303-1	Water consumption	Chapter 2 "Commitment to the environment" par.2.1	
GRI 305 Emissions			
305-1	Direct GHG emissions (Scope 1)	Chapter 2 "Commitment to the environment" par.2.2	



Material topic/ GRI disclosure		References Chapter / Paragraph / Direct information	Notes / Omissions
305-2	Indirect GHG emissions from energy consumption (Scope 2)	Chapter 2 "Commitment to the environment" par.2.2	
305-3	Other indirect GHG emissions (Scope 3)	Chapter 2 "Commitment to the environment" paragraph 2.2	
305-4	Intensity of GHG emissions	Chapter 2 "Commitment to the environment" par.2.2	
GRI 306: Waste			
306-3	Waste generated	Chapter 2 "Commitment to the environment" par.2.3	
GRI Series 400 So	cial Topics		
GRI 401: Employm	ent		
401-1	New hires and turnover	Chapter 4 "Employee Rights" par.4.3	
GRI 403: Occupation	onal health and safety	***************************************	
403-1	Occupational health and safety management system	Chapter 4 "Employee Rights" paragraph 4.2	
403-5	Training of workers in occupational health and safety at work	Chapter 4 "Employee rights" paragraph 4.2	
403-9	Accidents at work		There were 2 temporary accidents at work
GRI 404: Training	and education	L	<u> </u>
404-1	Average hours of training hours per employee per year	Chapter 4 "Employee Rights" paragraph 4.3	
GRI 413: Local con		'	
	Activities involving local communities, impact assessments, and development programs	Chapter 3 "Social value"	
413-1		par.3.1	
GRI 416: Customer	· health and safety	<u> </u>	
Jan 110. Customer	una sujety		



Material topic/ GRI disclosure		References Chapter / Paragraph / Direct information	Notes / Omissions
416-2	Non-compliance incidents related to health and safety impacts of products and services	Chapter 5 "Sustainable supply chain" par. 5.5	
GRI 417: Marketii	ng and labeling		
417-1	Requirements regarding information and labeling of products and services	Chapter 5 "Sustainable supply chain" par. 5.5	



8.1. VSME reconciliation table

Material topics	GRI metrics	Sustainability issues VSME	VSME metrics
Wealth generated and distributed Transparency and traceability Compliance with regulations	 201-1 Economic performance 205-1 – Transactions assessed for corruption risks 2.6 – Supplier procurement policies 	Business Conduct Business Conduct	 N/A B11 – Convictions and penalties for active and passive corruption B2 – Practices and policies
Supply Chain	2-27 – Compliance with laws and regulations		Value Chain Disclosure
Circular economy	301-1 Materials used (grapes) 301- 2 Materials from recycling 306-3 – Waste produced	Circular Economy	B7 – Resource use and waste management
Working conditions	 401-1 – New hires and turnover 404-1 – Average annual training hours per employee 	Own workforce (Working conditions)	B8 – Workforce – General characteristics B9 – Workforce – Health and safety B10 – Remuneration, collective bargaining, and training
Climate change and energy management	302-1 – Energy consumed within the organization	Climate Change	B3 – Energy and greenhouse gas emissions



	302-3 Energy intensity 305-1 – Direct GHG emissions (Scope 1) 305-2 – Indirect GHG emissions from energy consumption (Scope 2)		C3 – Energy and greenhouse gas emissions
Water resources	GRI 303 - 1 Water consumption	• Water	• B6 – MC consumed
Nutrition and well-being	 417-1- Requirements for information and labeling of products and services 416-2 - Incidents of non-compliance with customer health and safety 	Consumers and end users	N/A