DONNAFUGATA

PRESS RELEASE

Donnafugata: big new goals reached in sustainability and best practices

From GAP (Good Agricultural Practices) to ISO 22000 safe food certification: the environmental sustainability road continues

"Producing the highest quality with the least environmental impact" is one of the many definitions of environmental sustainability that Donnafugata has been putting into practice for more than ten years.

The new goals and challenges launched in 2011 have been met, enabling the Sicilian winery to broaden its best practices on behalf of the environment and transparency towards consumers.

In 2011 Donnafugata extended its Environmental Quality Management System also to **vineyard tending**, adapting GAP (Good Agricultural Practices) for the correct utilization of **plant health-protection products**, **water resources**, **grape harvesting methods** in order to minimize the impact of its work and protect the production environments.

This also permitted the winery to obtain, in March 2012, **ISO 22000 Food Safety certification**, making it possible to assess and demonstrate production conformity to food and produce standards and ensure effective oversight of various risk factors. A standard – required abroad and in a number of modern distribution channels – that guarantees the final consumer the **safety of the product "from vineyard to table"**.

Both GAP and ISO 22000 enrich the winery's Integrated Environmental Management System, permitting its extension throughout the production chain.

As José Rallo explains: "this is a path undertaken **in 2000** with ISO 9001, which enabled us to have **all-round quality**. From the technical and organoleptic quality of the wine to environmental protection and consumer health, reducing or offsetting environmental impact with good practices. From using fewer valuable resources (electricity, water, paper...) to producing clean energy (photovoltaic systems) to protecting the landscape and biodiversity and even reforesting. A modus operandi", continues Donnafugata's co-owner, "directed at sustainability, which shows our respect for and love of the territory".

Marsala, March 2012



10 YEARS OF BEST PRACTICES ON THE SUSTAIABILITY PATH

Contessa Entellina – Photovoltaic plant		
2002	Opening of the first installation of 18 kW (100% auto-financed)	
2009	New installation of 50 kW (Conto Energia prizes)	
79.000 kwH	Average annual production for both installations	
70%	Energy needs covered by the two installations in Contessa Entellina	

Marsala – Photovoltaic plant		
2009	2009	
69.000 kWh	69.000 kWh	

Cutting down CO2 emissions and making use of waste		
70%	The energy-savings in grape cooling by harvesting at night (since 1998)	
106,000 kg	Annual reduction in CO_2 emissions thanks to three photovoltaic installations	
	Construction of the underground barrels cellar (1600 sq. m. in area, 7 meters	
2007	below ground) providing heavy energy savings because it was carved out from living tuff	
2011	Planting cork forests together with Grandi Marchi and AzzeraCO ₂ to compensate for the CO ₂ emissions deriving from foreign promotional work	
30,000	Bottle corks collected by Donnafugata and CTS and consigned to Amorim Cork for recycling and reuse in bio-building and bio-furniture	

Biodiversity			
30 indigenous bio-	Planted at Contessa Entellina in the experimental area for native vines, 3 of		
types	which relic varieties		
33 bio-types of	From 4 different nations and planted in the experimental vineyard on Pantelleria		
Zibibbo	to select Zibibbo clones enhancing the island's viticultural potential		
1.000 sg. m	Of Mediterranean maquis reclaimed on Pantelleria, thanks to the recoup of 11		
	km of drywalls.		
100 vears	The age of the 7 ha vineyard of Zibibbo recouped at Khamma in 1999, with		
,	ungrafted vines.		
1 century-old orange	Contained in the Pantellerian garden, an example of an agronomic system self-		
tree	sufficient from the water-supply standpoint		