



SAN FELICE

Sustainability



Equalitas Certification

We are a Sustainable Organisation

EQUALITAS — Standard SOPD

certified

both in San Felice Chianti Classico and Campogiovanni Montalcino estate, respondent to sustainability standards compliance about the management of the following activities:
grape cultivation, production and aging of still, white and red wines, packaging in glass bottles and Bag in Box.

Born from Federdoc and Unione Italiana Vini, with the co-operation of CSQA Certificazioni Srl, Valoritalia, 3Avino and Gambero Rosso, **Equalitas Srl** promotes **sustainability** within the agri-food supply chain of wine, through an innovative approach that brings together the best initiatives of **best practices**, creating an Italian **sustainable quality** model recognized worldwide, based on three fundamental pillars:
environmental, social and economic.

The companies that adopt it, spread a collective guarantee mark for the consumer.

Find out more about our practices and embrace our philosophy

#forabetterworld

The **terracing** and the constant analysis of the flora and microfauna in the vineyards help us to preserve the soil by limiting its erosion.

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The sustainable management of the vineyards thanks to “**precision viticulture**” allows us to carry out ad hoc treatments for each plant, leading to a lower environmental impact and a higher quality of the product.

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Through **Georeferencing** and **Maps of vigor** we can identify differences of vigor per area and decide ad hoc treatments exclusively based on actual need.

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Forecasting Models allow us to take defense measures of the vineyards, making treatments just if and where necessary, thanks to meteorological and risk of infection data crossing.

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We have always paid great attention to the **biodiversity of the grape varieties**: with the experimentation started in the Vitiarium, hundreds of varieties have been planted and studied for over thirty years, to avoid the loss of their genetic heritage and for the precious contribution they can give to the viticulture of our winery and beyond.

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The construction of a new **purification plant** serving the cellar and the adjoining resort has allowed us to be sustainable in terms of water management, through a very sophisticated purification process equipped with totally remote-controlled automation.

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Additionally, the investment in photovoltaics has made us 100% self-sufficient in the production of electricity, saving the environment from the emission of 285,000 kg of CO₂ and 142,500 kg of oil into the atmosphere in a year.

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Sustainability in San Felice also means participation in **social agriculture** projects such as L'Orto Felice (Happy Garden), promoted by the UMANAMENTE Foundation of the Allianz Group: a project that aims to improve the quality of life of children with disabilities, promoting their integration through horticulture activities carried out in the field, with the involvement of some elderly residents of the area; thanks to them it has been possible to create important synergies that have favored the transfer of knowledge linked to the traditions of this unique territory. The fresh and **seasonal products** of the Happy Garden are also used by our Chefs at the Restaurants within the Borgo to create and customize their dishes.

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Our hotel is committed to the optimization of recycling, the reduction of waste and the replacement of any plastic material (gifts, amenities, courtesy line) with biodegradable or recyclable materials.

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We heat our rooms and the wellness center through a wood chip biomass system which is an excellent alternative to fuels. In fact, contrary to fossil-based energy sources such as gas, woody biomass is a renewable raw material.

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Our **laundry is sustainable** too thanks to our partnership with the Soddu industrial laundry, a certified laundry with zero-impact production cycles, powered by energy and raw materials from renewable and reusable sources only.

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We have obtained the **My Care certification** from the DNV certification body, which has verified and certified the implementation of proper management of the risk from Covid-19 infection in our hotel.

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We use 100% **renewable energy** thanks to Enel Energia company, which helps us to safeguard the environment by guaranteeing the origin of energy exclusively from renewable sources: wind, photovoltaic, solar thermal, geothermal, hydroelectric, and even that produced by the wave motion of the tides, as well as biogas and biomass.

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Our Borgo, part of the Relais & Châteaux circuit, embraces the philosophy of the association and shares a common cause: to preserve, transmit and enhance the uniqueness and excellence of each cuisine.

A Look to the Future

Our commitment to
Sustainability
does not stop there, but looks far away.

From **2022**
plastic will be completely replaced
with biodegradable or recyclable materials,
both in the vineyard and in Hotel.

