



SUSTAINABILITY REPORT YEAR 2025

Prepared by: Team Cinciano

Edition Year 2025 – Rev 0 dated 15.04.2025

- Key Highlights
- Chapter 1. Our identity
 - History and Tradition
 - Mission
 - Values
 - Sustainability improvement plan and projects
- Chapter 2. Our wine
 - Our wine
 - Our work ethic
 - Our labels
 - Climate trends in Tuscany
 - Certifications 2023
- Chapter 3. The sustainability for Cinciano
 - Our stakeholder
 - Goals and material topics
 - Environmental impact
 - Social Impact and Goals 2025
 - Financial economic impact

Key highlights



28 hectares of vineyards located in the Chianti Classico region



8 local grape varieties



250-300 mt Cultivation altitude



9 Average staff in 2024

Our Identity – History and Tradition

Our philosophy is entirely focused on enhancing and strengthening, as much as possible, the unique characteristics of Sangiovese, our main grape variety. Our greatest attention is devoted to manual operations in the vineyard (bunch selection, harvest), which are essential tools to achieve the highest quality of our grapes. In the cellar, with simple and appropriate techniques, we aim to highlight the organoleptic characteristics of this grape variety.

Cinciano's vineyards cover approximately 28 hectares, mostly cultivated with Sangiovese. Other varieties include Canaiolo, Foglia Tonda, Malvasia Nera, Trebbiano Toscano, Malvasia Lunga Bianca del Chianti, Merlot, and small portions of Cabernet Sauvignon and Petit Verdot. The soils are of medium texture, some with abundant skeleton, others slightly clayey with the presence of sand. The training systems adopted are spurred cordon, guyot, and the double Tuscan arch.

Harvest, although varying from year to year, generally begins around mid-September and ends in the first ten days of October. Harvesting is manual, using baskets.

In the cellar, grapes from each vineyard are fermented in separate tanks to preserve the characteristics of each vineyard and variety. Fermentation for white and rosé wine takes place without skins for 15-20 days at temperatures between 15 and 18°C, while for red grapes, fermentation occurs with skins for 10-15 days, followed by post-fermentation maceration that can last up to 20 days. Wines for the Chianti Classico line are aged accordingly.



Mission and Values

To offer the opportunity to intimately experience Nature in all its forms through:

- Its products, particularly high-quality wine linked to conscious use
- The work of humans, as a team, wise and ancient
- Good living in a healthy, vital, and unspoiled environment
- Deep and universal meanings such as the passage of time, day and night, seasonal changes, astral influences
- The Chianti Classico landscape as widespread beauty and vitality
- Passion for continuous new challenges



Cinciano's values:

1. Passion for the territory: Cinciano's history reflects its bond with the Tuscan territory. We commit to enhancing its wine and tourism excellence through our wines worldwide.
2. Quality: All our wines are made with selected grapes from our vineyards in Chianti Classico, respecting local winemaking traditions. We never compromise on quality.
3. Innovation: Despite respecting our local tradition, we invest in innovation and modernization of production processes through long-term collaborations with professionals and specialized companies.
4. Professionalism: Our team is made up of highly qualified and passionate professionals who work hard in order to improve production efficiency, reduce waste and our impacts.

5. Environmental sustainability: Daily efforts to minimize our environmental impact using sustainable farming techniques, eco-friendly solutions in vineyard and winery, and implementation of Equalitas Winery Certification.



SUSTAINABILITY IMPROVEMENT PLAN AND PROJECTS

Fattoria di Cinciano has always been known for its traditional approach regarding the production of high quality wines.



In 2024, we carried out several innovative projects to further improve.



- **WE PRACTICE VITICULTURE THAT RESPECTS PLANTS AND SOIL TO SOW THE FUTURE**

As a significant historical viticultural heritage, Fattoria di Cinciano is committed to managing soil and vines with full respect for the environment and biodiversity.

- Careful pruning that avoids water stress and reduces the risk of wood diseases
- Low yields per hectare to reduce ecosystem exploitation
- Management of spontaneous grass cover
- Natural antagonism through targeted and well-studied pest control strategies

- **VINEYARD ECOSYSTEM**

Due to the scarcity, over the last decade, of high-quality organic matter (such as cattle manure), agriculture has seen an increase in the use of chemical fertilizers. While this practice has led to immediate increases in production quantity, in the medium to long term it has caused significant soil stress and depletion.

Fattoria di Cinciano is committed to using manure and organic preparations to enrich vineyard soils.

- **AVOIDING POINT SOURCE POLLUTION**

One of the causes of contamination of surface and groundwater comes from point sources. These contaminations originate from limited or localized areas, such as during sprayer filling or equipment washing. Proper technical measures and suitable infrastructure can prevent or reduce these negative effects.

Fattoria di Cinciano has installed a system that collects the water used to clean equipment, minimizing the risk of this type of contamination.

- **ENERGY AND WATER**

A concrete commitment in the vineyard and winery.

With Equalitas Certification, Fattoria di Cinciano commits to reporting its Carbon and Water Footprint calculations by 2025.

- **BIODIVERSITY**

We practice low-impact viticulture. Where possible, we regenerate abandoned land. With Equalitas Certification, Fattoria di Cinciano commits to reporting on biodiversity by 2026.

We safeguard biodiversity:

To ensure a stable and lasting habitat for local flora and fauna.

We prevent the risk of erosion:

We take care of tree roots as they support the soil, and their leaves provide protection against wind and rain erosion.

We reduce the vulnerability of our vines: We do this naturally, through reforestation and forest management, which support the presence of insects and animals capable of controlling pests.

- **CIRCULAR ECONOMY**

Packaging materials (lightweight bottles and recycled polymers from marine waste)



Fattoria di Cinciano is committed to using packaging materials that align with the principles of the circular economy. In particular, the use of lightweight bottles and polymers recycled from marine waste represents the main strategy to reduce the environmental impact of wine production.

Our wines



PREZIANO BIANCO IGT TOSCANA

100% SANGIOVESE

Last born in the winery, it is a 100% Sangiovese vinified in white: grapes are simply destemmed and moved to the press where, by simply draining the must, it is obtained a must with no color which is then fermented at low temperatures for about twenty days. The color is straw yellow with golden hues, with very intense floral scents and a persistent bouquet typical of Sangiovese. To the taste stands out the acidity which, together with the sapidity, prolongs the aftertaste. As well as aperitifs and white meats, it is also an excellent accompaniment to traditional Tuscan first courses, such as pici cacio e pepe.

[DATA SHEET](#)



GOTIFREDO ROSATO IGT TOSCANA

100% SANGIOVESE

Produced with 100% Sangiovese, the grapes are pressed enough to reach the desired color point. Alcoholic fermentation is then carried out at low temperatures.

It is a wine characterized by a great richness of aromas, mainly fruity, with a good complexity and structure, very balanced, fresh, extremely enjoyable. Excellent as aperitif, it goes well with Tuscan appetizers, fish and white meat dishes and with first courses with light sauces.

[DATA SHEET](#)



CHIANTI CLASSICO DOCG

100% SANGIOVESE

Obtained with 100% Sangiovese, it is the wine that best expresses all the peculiarities of Cinciano's many terroirs. In fact, it is produced with Sangiovese grapes harvested from vineyards having different altitudes, expositions and soils, which are matched with the different ages and styles of vines, giving life to an elegant, fine and balanced wine.

Very pleasing, it can be matched with all meat dishes.

[DATA SHEET](#)



CHIANTI CLASSICO RISERVA DOCG

100% SANGIOVESE

Riserva di Cinciano is a 100% Sangiovese coming from some of the best plots of the estate, located at about 250m asl and with a south-west exposure, perfect for obtaining an excellent and balanced level of ripeness. After the alcoholic and malolactic fermentation, this wine ages in large Slavonian oak barrels for about 18 months.

Intense color and hints of violet and cherry are its distinguishing features, together with a long drinkability and a structured, soft and medium tannic body.

In addition to meat dishes, it also pairs very well with semi-mature Tuscan cheeses.

[DATA SHEET](#)



CAMPONI CHIANTI CLASSICO RISERVA DOCG

**85% SANGIOVESE - 15% MALVASIA
NERA-CANAILOLE-CILIEGIOLO**

This is the product that best expresses all the characteristics of the "old style" Sangiovese grown in Cinciano, in the oldest vineyard of the estate, planted in 1971. It is a wine of great character, of excellent structure, austere, characterized by a fascinating very marked tannin and a pleasant acid note. It perfectly matches with all the great meat dishes of our tradition.

[DATA SHEET](#)



CHIANTI CLASSICO GRAN SELEZIONE DOCG

100% SANGIOVESE

Produced with 100% Sangiovese, whose grapes are carefully and directly selected in the vineyard giving it a modern and fascinating expression. It is aged for at least 24 months in large Slavonian oak casks and about 12 months in bottle before release.

Endowed with elegance and finesse, roundness and balance, it has very complex and intense aromas, fruity and at the same time spicy.

It is certainly a meditation wine which goes very well with all meat dishes, important first courses and many aged cheeses.

[DATA SHEET](#)



PIETRAFORTE ROSSO IGT TOSCANA

40% MERLOT, 40% CABERNET SAUVIGNON, 20%
SANGIOVESE

Produced from a blend of three different grape varieties, Merlot, Cabernet Sauvignon and Sangiovese, separately aged in barriques and tonneaux, it is a wine of great structure, very smooth and round, accompanied by complex aromas, in which fruity notes combine with pleasing and noble spicy notes. Perfect in matching with game dishes, roasted and grilled meats.

[DATA SHEET](#)



VINSANTO DEL CHIANTI CLASSICO OCCHIO DI PERNICE DOC

100% SANGIOVESE

The grapes used for the production of this historic sweet wine are harvested at the end of September and dried, according to tradition, in a very ventilated room until the beginning of December, when the grapes are mellowed and left to ferment for at least 5 years in a chestnut, acacia or oak cask.

With a very pleasing taste, round and elegant, it goes well with all dry pastries and with blue cheese and medium seasoned cheeses.

[DATA SHEET](#)

Our wines – Our work ethic

Fermentation mainly takes place in steel tanks, while aging can occur in steel or wood. Aging occurs in an underground cellar protected from light and with controlled temperature variation, preserving wine quality over time.

Equalitas Winery certification demonstrates our transparency and commitment to customers.

Climate Trends in Tuscany

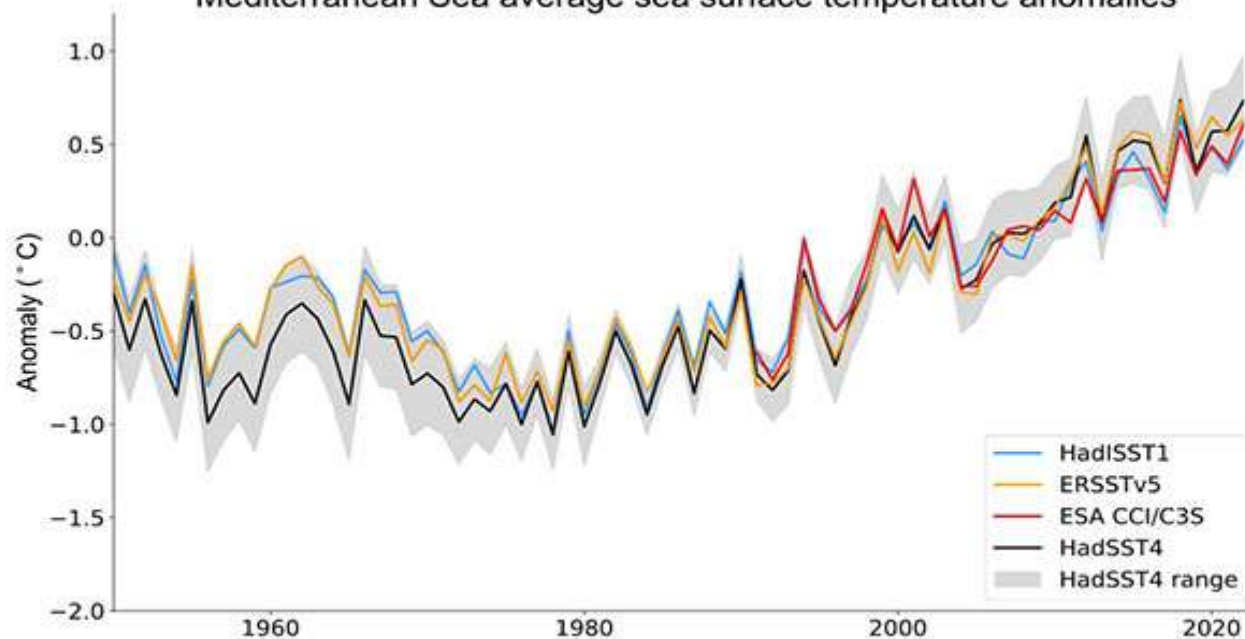
2024 estate

TOSCANA 

anomalia temperatura media mensile



Mediterranean Sea average sea surface temperature anomalies



Vintage 2020

A classic vintage, with average temperatures and a vegetative pattern typical of the past 20 years. The lack of rainfall did not significantly affect the vintage thanks to the previous years, which were relatively rich in precipitation. Regular production. The result is wines with fruity characteristics and good tannin ripeness.

Vintage 2022

A very hot year, very similar to 2015. However, in this case, water shortages had a greater impact on the phenological performance of the vines. Phenological ripeness was not always achieved. The vines experienced stress, halting vegetative activity. Wineries that managed grass cover and organic matter in the vineyards produced riper wines.

Vintage 2024

A very rainy year that severely challenged the management of plant protection treatments. Unlike 2023, the crop load was very high, forcing us, in some plots, to thin the grape clusters in July to achieve the high-quality standards required. The veraison process progressed slowly, leading to a slightly later harvest compared to previous years, also due to the rainy weather that lasted until the end of October. The resulting wines are high in acidity and have significantly lower alcohol content compared to recent years, almost never exceeding 14% alcohol, with an average around 13%.

Certifications





In 2024, we launched the Equalitas Winery certification project. This certification scheme represents a nationally shared approach in Italy to sustainability in the wine sector, based on the three pillars of social, environmental, and economic responsibility, and the promotion of a collective quality assurance label for consumers. Thanks to the technical, cultural, and political resources of its broad social base, Equalitas aims to gather the best consolidated and innovative best practices to establish an Italian model of sustainable quality at a global level.

Sustainability at Fattoria di Cinciano

Stakeholders

Every day, in the course of our activities, we interact with various stakeholders—individuals and groups who may be affected by the actions of Fattoria di Cinciano and who have an interest or a “stake” in its operations. These stakeholders can be categorized as internal or external, depending on their direct relationship with the company.

Internal stakeholders are those directly involved in the daily operations and management of the company. These may include employees at all levels, from manual laborers to executive management. Internal stakeholders have in-depth knowledge of the company’s operations and can directly influence strategic decisions. Employees, for example, have a personal interest in the success of Fattoria di Cinciano, as their livelihood and professional well-being depend on it.

On the other hand, external stakeholders are not directly part of the company but are interested in or influenced by its activities. These may include customers, suppliers, consultants, local communities, shareholders, environmental organizations, financial institutions, and other external interested parties. External stakeholders may have various interests and expectations, such as product quality, environmental sustainability, social engagement, or financial performance. Fattoria di Cinciano must consider these interests and strive to maintain strong relationships to ensure ongoing support and trust in its operations.

The stakeholders of Fattoria di Cinciano can be summarized in the following categories:

Internal

Employees: Fattoria di Cinciano values its employees as a vital resource and continuously engages their talent and commitment. The company offers training and professional development opportunities to support skill growth and career advancement. Additionally, Fattoria di Cinciano promotes an inclusive work environment, with a strong focus on equity, diversity, and inclusion. The company encourages active employee participation through open communication channels and welcomes their contributions to continuously improve processes and performance.

Management: The management of Fattoria di Cinciano plays a key role in guiding the company toward success. Company leadership is actively involved in strategic decision-making processes, providing vision and direction for the entire organization. Management helps define company goals and strategies, offering support and resources for implementation. Moreover, the management team is committed to fostering a collaborative and motivating work environment, inspiring employees to reach their full potential.

External

Customers: Fattoria di Cinciano maintains direct contact with its customers through satisfaction surveys, guided tasting experiences, winery visits and direct sales, as well as food and wine events. Additionally, we have maintained an active presence on social media to interact with customers, answer their questions, and gather feedback.

Product and service suppliers: Thanks to a short supply chain, Fattoria di Cinciano interacts with its suppliers almost daily, discussing various aspects to improve production efficiency and the quality of our wines.

Local communities: Fattoria di Cinciano is committed to engaging with local communities through social responsibility programs, participating in community events, supporting local organizations, and promoting local employment.

Organizations and institutions: Fattoria di Cinciano actively collaborates with various external organizations and entities to promote sustainability and create shared value. We also cooperate with public institutions, such as the Chamber of Commerce and industry associations, to build synergies, share best practices, and promote the adoption of sustainable initiatives within the wine sector and the surrounding community.

Financial institutions: Fattoria di Cinciano has maintained relationships with financial institutions through regular meetings to discuss financing needs, investment opportunities, and financial management. We have provided accurate and transparent financial reports to ensure a trustworthy relationship.

Material Topics

To define its material topics—those areas of action that have a significant impact or will significantly influence the evaluations, decisions, and actions of its stakeholders in the short, medium, and/or long term—Fattoria di Cinciano has chosen to adopt a “double materiality” approach.

Following an analysis of its activities, processes, and supply chain, conducted in collaboration with its stakeholders, Fattoria di Cinciano has identified the following material topics:

- ✓ Water consumption
- ✓ Raw material use and circular economy
- ✓ Biodiversity
- ✓ Social impact
- ✓ Employee health and safety
- ✓ Local community
- ✓ Product health and safety

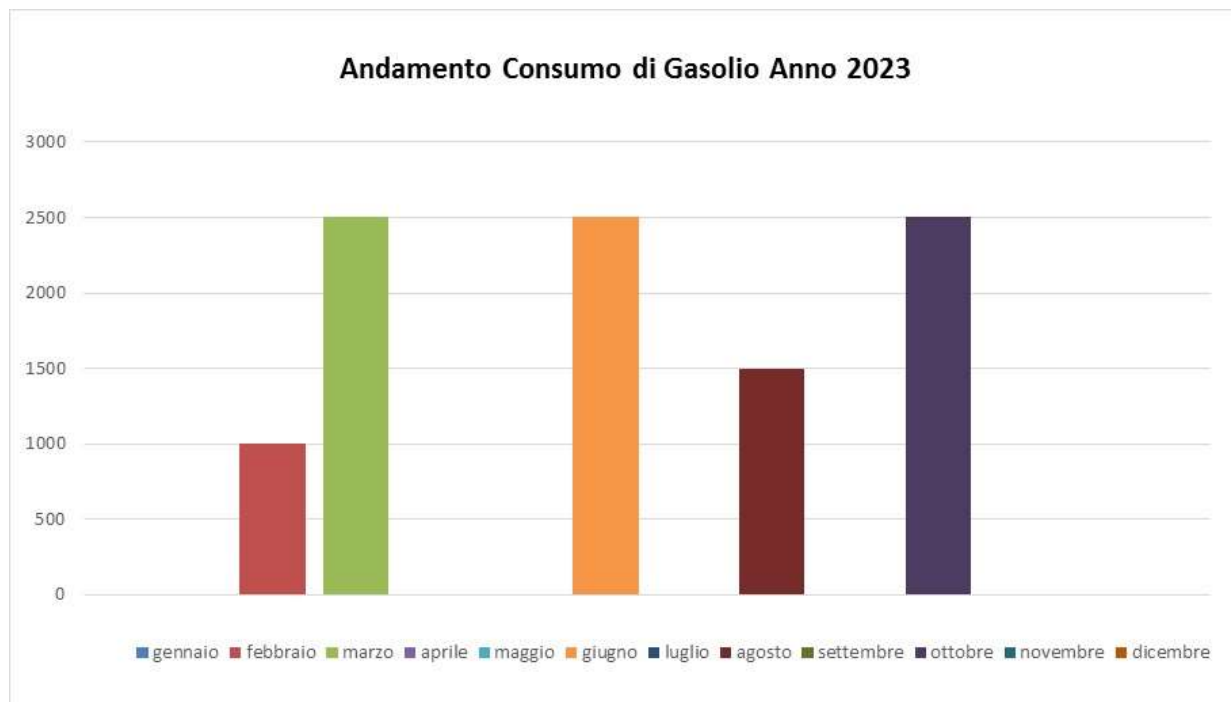
Environmental Impact 2023-2024

Water consumption

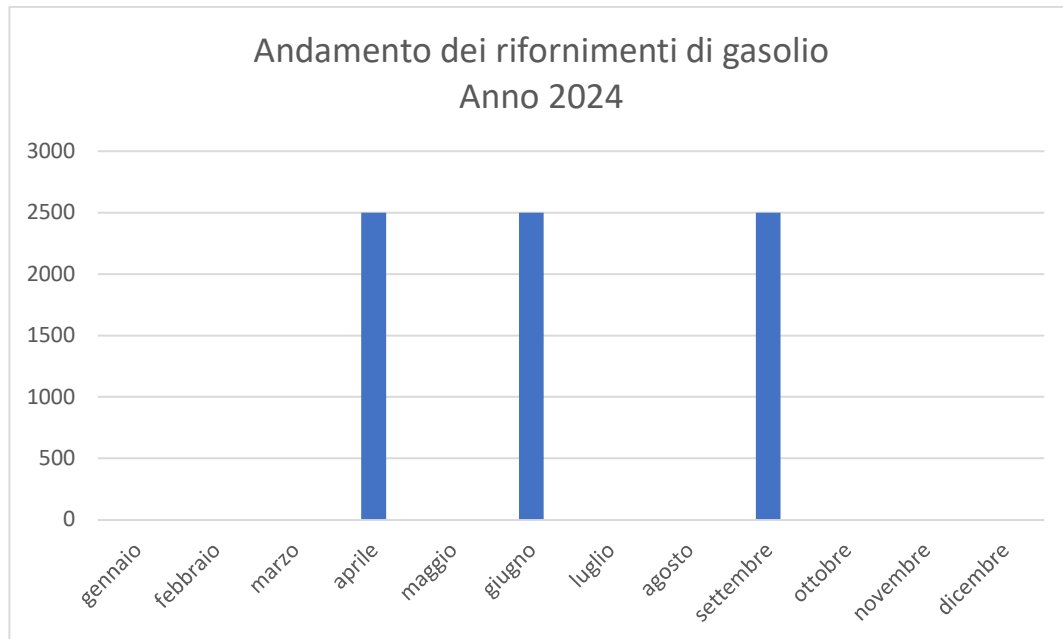
There is no water drawn from the municipal aqueduct, as all water comes from a well. Fattoria di Cinciano, in order to manage water resources responsibly, sources its water exclusively from a well rather than the public supply. The company takes into account several factors, including the volume of water extracted, the quality of treated wastewater, and water-use efficiency, actively collaborating with local authorities and other stakeholders to address water management issues in the area.

Diesel

2023 consumption: 10,000 Liters



2024 consumption: 7,500 Liters



Use of Raw Materials and Circular Economy

Materials Used: Fattoria di Cinciano monitors and reports the materials used throughout all stages of the production process, including bottles, labels, packaging, and winemaking tools. The company is committed to selecting and using sustainable materials, with particular attention to their origin, efficiency, and recyclability.

Special focus is given to the use of lightweight bottles, which currently represent the majority of bottles used by Fattoria di Cinciano. In 2024, lightweight bottles accounted for approximately 81% of total usage. This significantly reduces the amount of glass handled, resulting in a lower environmental impact.



Biodiversity

As part of its commitment to sustainability and environmental protection, Fattoria di Cinciano places particular emphasis on the conservation of biodiversity. The company recognizes the importance of biological diversity for the proper functioning of ecosystems and the health of soil, plants, and organisms living within its wine estate.

Fattoria di Cinciano implements a series of targeted practices aimed at promoting and preserving biodiversity within its territory.

Sustainability Goals 2024-2025-2026

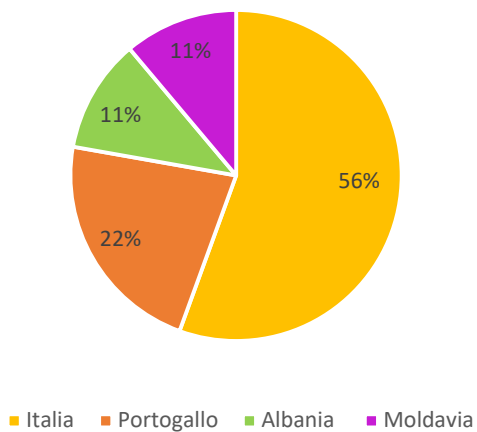
Carbon Footprint Calculation	Calculate the Carbon Footprint index to optimize the assessment of the impact of production activities on the ecosystem	By the year 2026
Water Footprint Calculation	Calculate the Water Footprint index to optimize the assessment of the impact of production activities on the ecosystem	By the year 2025
Biodiversity Calculation	Calculate the Biodiversity index	By the year 2025

Social impact

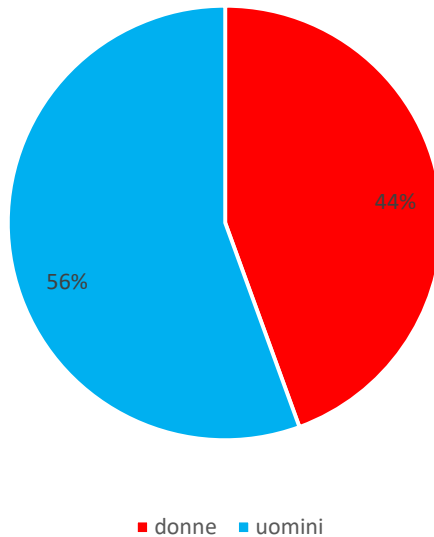
2023 staff avg	n.9
Employee beginning of the season	n.8
New hires	n.1
Positive turn over	11%
Average age	44 Anni
Young managers	2

Team Data

Employee nations



Gender





2025 Staff Sustainability Goals

Reduction of energy consumption by at least 10% in operator energy use	Following the changes in the ecosystem and the planet, it is necessary to promote internal awareness among staff to optimize energy savings (e.g., turning off lights)	In Progress
Optimization of water resources	Although Fattoria di Cinciano is not connected to the municipal water supply, it monitors well water consumption with the aim of limiting waste	In Progress
Reduction of paper consumption by operators	Due to changes in the ecosystem and the planet, it is necessary to promote internal awareness among staff to optimize paper savings (e.g., promoting work on digital devices)	In Progress

Employee Health and Safety

For Fattoria di Cinciano, employee well-being is an essential priority. The company is constantly committed to providing decent work opportunities, respecting workers' rights, and promoting a corporate culture based on equality, respect, and inclusion.

Health and safety in the workplace: To ensure a safe and healthy work environment for all employees, Fattoria di Cinciano actively adopts policies and procedures aimed at preventing accidents and promoting the health and well-being of workers. Employee safety is a top priority for the company, which implements concrete measures and actions to guarantee a risk-free workplace.

To achieve this goal, the company trains its employees on the specific risks related to their roles and on the proper use of personal protective equipment. Regular risk assessments and the implementation of preventive measures are an integral part of the company's management practices.

Training and education: Fattoria di Cinciano recognizes the importance of continuous training and invests in internal education, offering learning and professional development opportunities to help employees acquire the skills and knowledge necessary for their roles and career growth. Specific departmental safety meetings are held regularly, at least six times a year.

Hospitality

Hospitality has become an integral part of the work at Fattoria di Cinciano.

Guided tours and wine tastings offer an exclusive and authentic touch: attention to detail, excellent product presentation, widespread beauty, and above all, a warm and convivial atmosphere make the experience truly unique and unforgettable.

The company also makes its facilities available for hosting public events and experiences.



Collectivity

Attention to consumer health and safety is a fundamental pillar of the company's structure. Well-trained and motivated staff ensure compliance with HACCP manual protocols, guaranteeing a high level of care throughout all stages of production. Additionally, the company conducts routine analyses, microbiological tests, and checks on all food safety parameters, such as pesticides, mycotoxins, heavy metals, and more. The company has implemented a specific external communication procedure to manage accurate and appropriate information shared with consumers and other stakeholders. Furthermore, a questionnaire was distributed to residents living near the winery and/or bordering company-owned land, with the aim of identifying potential actions to improve relationships with the local community.

Local Community

We ensure high standards of food safety: HACCP compliance, regular microbiological testing, and transparent communication. We engage with neighbors through surveys to improve community relations. We support the local community through training events and by sponsoring non-profits.



Product Health & Safety

Marketing, labeling, and privacy: Fattoria di Cinciano adopts a responsible and transparent marketing and labeling policy toward its customers. The company is committed to providing clear, accurate, and comprehensive information about the characteristics of its products, ensuring compliance with industry regulations and consumer expectations, while avoiding any form of exaggeration.

Regarding privacy and the protection of personal data, the company implements policies and procedures to ensure the security and confidentiality of personal information collected and used, in accordance with the provisions set out in Articles 13 and 14 of Regulation (EU) 2016/679 of the European Parliament and Council dated April 27, 2016. It distinguishes three categories of data subjects involved in the collection and processing of data:

- Employees
- Customers
- Suppliers

Product health and safety: Fattoria di Cinciano places the utmost importance on the health and safety of its products, ensuring full compliance with current laws and regulations. Throughout the entire production process—from grape selection to vinification and bottling—strict quality controls are applied to guarantee product traceability and safety.

Special attention is given to continuously monitoring the hygienic and sanitary conditions of the company's facilities, along with the implementation of employee training programs to ensure adherence to the best food safety practices.

Fattoria di Cinciano adopts a transparent policy regarding the information displayed on its wine labels, always including the appropriate symbols that promote awareness and protect the health of those who consume alcoholic beverages, in accordance with applicable regulations.

Economic & Financial Impact

Economic Performance

The economic performance of Fattoria di Cinciano plays a fundamental role in the company's overall assessment. In 2024, the company confirmed its solid financial foundation and its ability to manage available resources prudently. Fattoria di Cinciano is consistently committed to maintaining sound financial management, aiming for sustainable growth and balanced profitability. The company strives to create value for all stakeholders through a targeted strategy that combines a focus on product quality with efficient management of economic resources. Through responsible financial management oriented toward long-term success, Fattoria di Cinciano aims to strengthen its position as a leading company in the wine sector, while maintaining a constant focus on product quality, customer satisfaction, and value creation for all stakeholders involved in its growth journey.