



TOSTI
1820
Canelli

SUSTAINABILITY REPORT
2021-2022



«Humanity has the ability to make development sustainable to ensure that it meets the needs of the present without compromising the ability of future generations to meet their own needs.

- GRO HARLEM BRUNDTLAND -



OUR HISTORY

Tostil820 produces wines and sparkling wines since 1820: more than 200 years of grape harvests in the name of quality for a family business run by the Bosca family for 8 generations. A heritage made up of years of tradition and culture in winemaking that led to identifying the best areas of cultivation and the best methods of processing grapes.



For Tostil820, the passion for wine is a family business. Today with Giulio Bosca's entrance in the company the eighth generation just started.

TOSTI
1820
Canelli

OUR TERRITORY

Tostil820 is based in Canelli, in the heart of the production area of the Moscato Bianco with Denomination of Controlled and Guaranteed Origin, a territory unique in the world for winemaking vocation, RECOGNIZED UNESCO WORLD HERITAGE OF HUMANITY FOR ITS BEAUTY. The sweet hills of this extraordinary territory are the Tostil820 vineyards home.



TOSTI
1820
Canelli

OUR BIGGEST TREASURE

The most precious Tostil820 heritage are the 500 families of suppliers who passionately cultivate 650 hectares of vineyards with an average of just over one hectare of land per family of hand-picked grapes.

The close and lasting relationship of trust that binds the grape growers and Tostil820 allows a total control of the production chain by the company, from the vineyard to the bottle with the absolute objective of an indisputable quality..

Indeed the central point of Tostil820's policy is support for the territory in which it is deeply rooted.

TOSTI
1820
Canelli



OUR VINEYARDS

Tostil820 owns 7 Moscato hectares in precious Canelli Land which are managed with organic approach.
For this vineyards comes the «Le lucciole» Moscato d'Asti DOCG and Asti Secco DOCG organic.



OUR PRODUCTION

TOSTI
1820
Canelli



OUR PRODUCTION

TOSTI
1820
Canelli



OUR PRODUCTION

TORLASCO
ITALIA



OUR PRODUCTION

i somelieri
PIEDMONT ITALIAN WINES



OUR PRODUCTION





OUR PRODUCTION

CARDAMARO

THE ONLY ITALIAN AMARO WINE



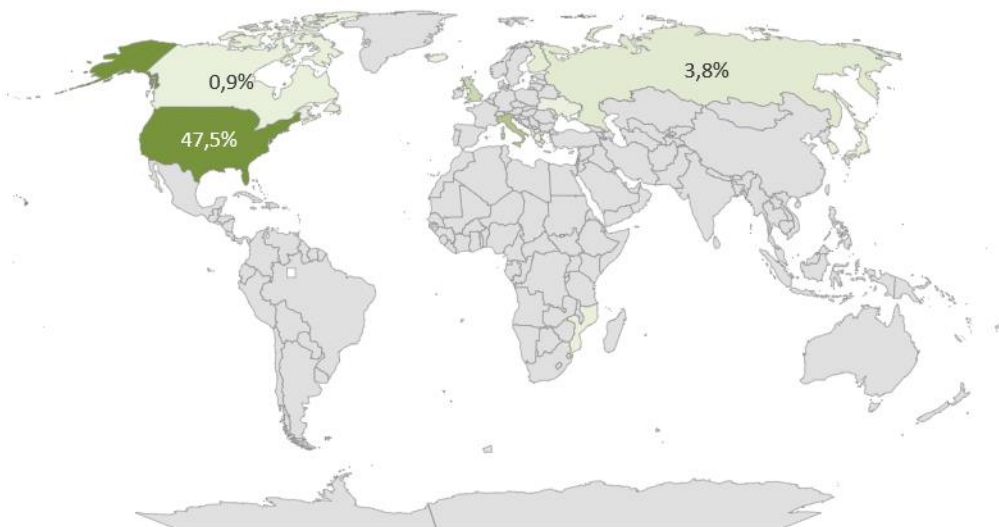
OUR MARKETS

TOSTI
1820
Canelli

We produce wines, aperitif, amari and vermouth for italian market and foreing markets bringing Tostil820 tradition all over the world.

Main markets for export

% of our turnover



	Turnover	%
USA	14.862.097 €	47,5%
Italia	7.339.125 €	23,5%
UK	3.979.697 €	12,7%
Russia	1.202.275 €	3,8%
Finlandia	683.573 €	2,2%
Paesi Bassi	452.231 €	1,4%
Corea del Sud	345.305 €	1,1%
Canada	291.240 €	0,9%
Mozambico	237.318 €	0,8%
Giappone	139.937 €	0,4%
Cipro	133.461 €	0,4%
Ucraina	129.527 €	0,4%
Islanda	123.194 €	0,4%
Grecia	86.115 €	0,3%
Altro	1.254.769 €	4,0%
Tot	31.259.863 €	

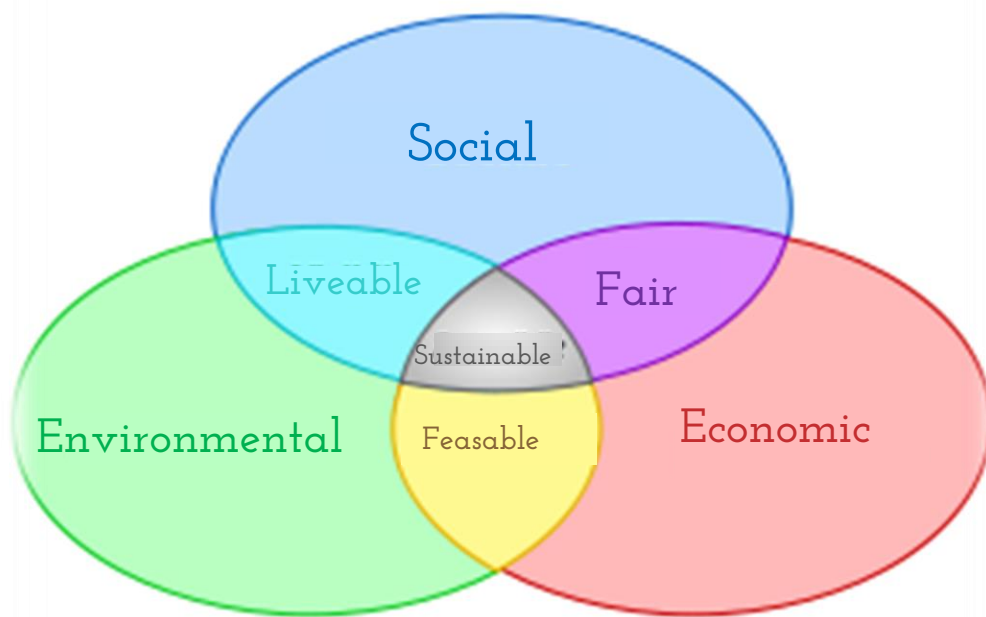
OUR CERTIFICATIONS

TOSTI
1820
Canelli



OUR COMMITMENT TO SUSTAINABILITY

Sustainability should not be considered as static or bound by a fixed vision, but rather a continuous process that incorporates the need to join the three basic, indivisible dimensions of development: Environmental, Economic and Social.



OUR POLICY

TOSTI 1820 Canelli	Quality and <u>Sustainability Policy</u>	Pag. 1 di 2 Revisione 9 del 20/08/2021
--	---	--

Tosti1820 Spa company is specialized in producing and bottling still and sparkling wines. The company was born 200 years ago in Canelli. Tosti1820 Spa mission is:

- the production of **high quality wines**, **thank** to an excellent ecological and **herboristic** expertise, respecting all the **legislatives**, **food safety** and **authenticity** requisites.
- the **innovation through the tradition** with a huge amount of emphasis put on the creativity and design, in order to offer particular products on the market.
- the **company development** linked to an environmental, social and **economical sustainability**.

So as to pursue the mission, Tosti1820 has implemented and maintains a quality system that fully includes BRCS, IFS, Biological and Equalitas requisites, and it's subjected to third part controls.

To realize the first point of the mission, the Tosti1820 Spa Management:

- goes after the continuous improvement of the quality system, the respect of rules and specifications signed with costumers
- determines the food safety, productivity, environmental and social objective in a measurable way and communicates them to interested internal resources
- defines and checks the objectives in order to allocate the resources and the investment
- assures that this policy is acknowledged by all the employees
- promotes a quality culture in every department to make feel its employees responsible for their impact on the food safety of products
- involves the staff through the proficiency development and training
- reaches the customer satisfaction
- optimizes the internal and external communication process collaborating with Certification institutions and Public Authority

To satisfy the third point of the mission, the Tosti1820 Spa Management:

- pursues the reduction of carbon dioxide emissions and of water consumption.
- pursues development objectives that do not cause environmental damage, which favor recovery and recycling systems, waste reduction in compliance with ethical principles of protection towards employees and the community.
- is committed to producing products that don't have any negative impacts on biodiversity, since biodiversity strengthens the productivity of an ecosystem. Furthermore, the loss of biodiversity contributes to food and energy insecurity, to vulnerability to natural disasters, such as floods or storms, decreases the availability and quality of water, impoverishes cultural traditions.
- chooses to combine the production of conventional references with biological ones, both for the respect of a sustainable development policy, and to meet the needs of an increasingly aware consumer.
- promotes the enhancement of the territory and of the local community through an historical relationship with grape suppliers, who are fairly retributed.
- shares its sustainability report with supply chain stakeholders.
- respects the in-force legislation and the ILO conventions.

The respect of the in-force legislation and the ILO conventions comprehends:

- the refuse of child labor and forced labor;
- an healthy work environment;
- the respect of the liberty of association;
- the rejection of discrimination based on sex, race, religion...;
- the refuse of disciplinary practices based on corporal punishment, forms of mental or physical coercion and verbal abuse;
- the guarantee of working hours and wages in line with national and local labor regulations;
- the monitoring of the suppliers conformity to the points listed above

TOSTI
1820
 Canelli

TOSTI 1820 Canelli	Quality and <u>Sustainability Policy</u>	Pag. 2 di 2 Revisione 9 del 20/08/2021
--	---	--

Tosti sets out to achieve the objectives by:

- the choice of packaging materials more and more eco-sustainable
- the rationalization and continuous evaluation of winery protocols in order to reduce the use of additives with the same result
- the rationalization and continuous evaluation of cleaning protocols in order to reduce the waste of water and detergents with the same result
- the evaluation of suppliers on the basis of environmental and ethical sustainability criteria and their encouragement to pursue objectives relating to sustainability
- the monitoring of water consumption and CO2 equivalent gas emissions and the implementation of investments or procedures aimed at their reduction

Canelli 20.08.2021



TOSTI1820 SpA decided to certify the entire chain of production of its corporate processes in accordance with the EQUALITAS - SUSTAINABLE ORGANISATION standard, from when the grapes reach the winery to the bottling and sale of the finished product.

In the first year of surveillance, the TOSTI1820 Spa management system adapted to Revision 4 of the standard.



INTERNAL AUDITS

The sustainability system in accordance with the Equalitas standard is subject to assessment through internal inspections carried out by qualified personnel from the Unione Italiana Vini (Italian Wines Union).

"The internal audit was conducted with the objective of verifying the maintenance of the sustainability system implemented last year and updated over the past year against the requirements of Rev. 4 of the Equalitas - Sustainable Organization standard.

The sustainability management system integrates as far as possible with what is already defined and provided for at the BRC, IFS, SMETA (4 pillars) and Organic system level [...]

[...]The company's workforce remains at 42 (permanent) and employees work on a single shift, with hours differentiated between the production department and administrative offices.

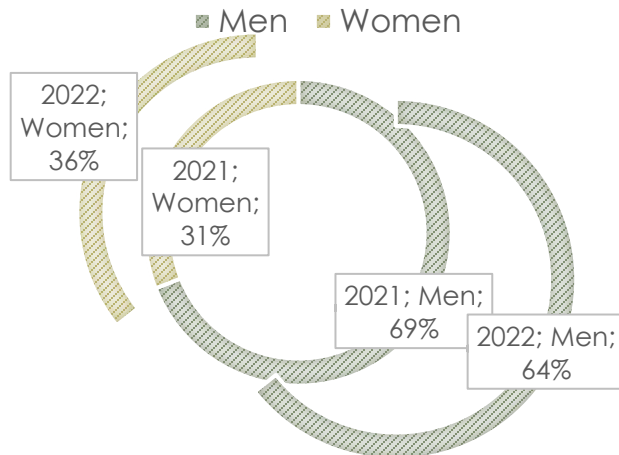
The staff involved in the audit demonstrated good knowledge of the project and sensitivity to the issues being audited.

Corresponding to this second year, the company introduced the Biodiversity indicator into the project, through a dedicated inspection carried out in May 2022 by a certified technician, who issued specific descriptive report of the results found. Some elements of improvement were noted below, attributable in most cases to the not yet complete implementation of the new requirements of the standard and the necessary timing of processing of some data by the contact persons. "

(Internal audits 16/06/2022 - 17/06/2022)

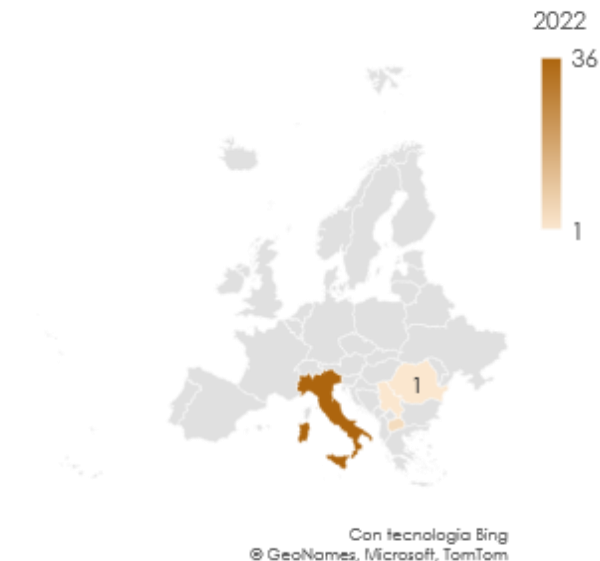
DIVERSITY AND INCLUSION

GENDER DISTRIBUTION



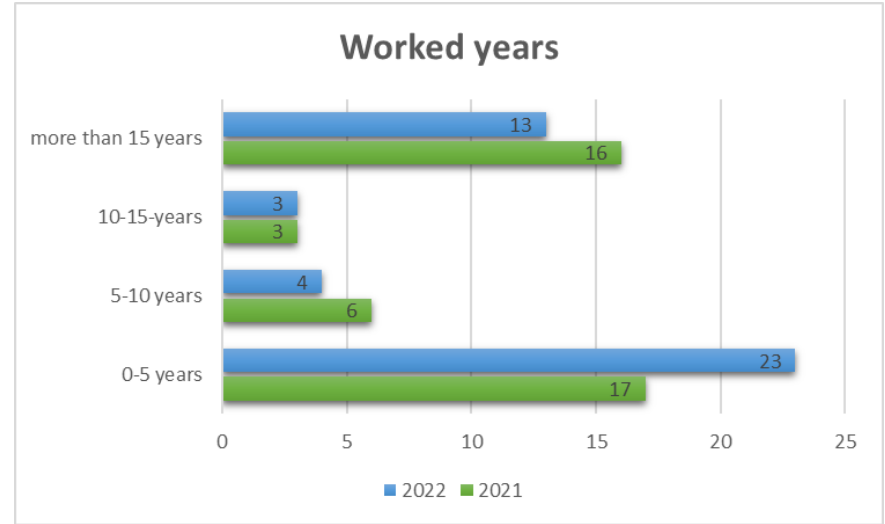
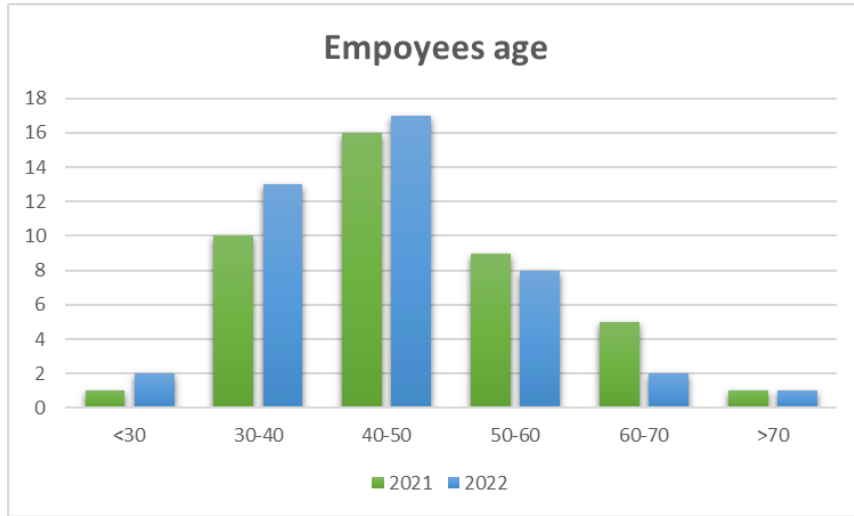
+5% the increasing of women number compared to 2021

NATIONALITY

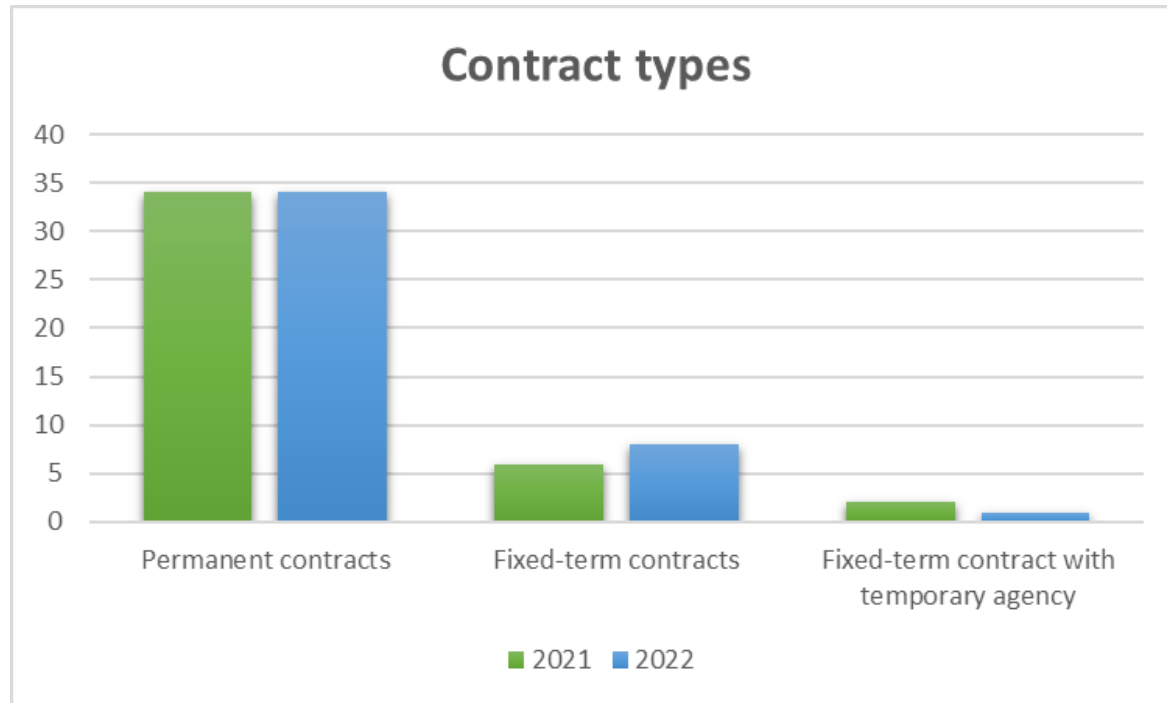


+4,7% the increasing of foreign employers compared to 2021, reaching a percentage of 14%

Data updated to 30th June 2022



The overall turnover rate has increased compared to the company's history as some retirements coincided in the year 2021. Newly hired people have changed the company's statistics by going to reduce the average age of employees: there is a gradual generational turnover.



Our goal is to give continuity and value to the work of our employees at the contractual level as well. Temporary agency contracts have been transformed into direct contracts with the company, and there is currently only one temporary agency contract.

There is a union in the company: there is freedom of association and there are 6 members.

TURNOVER ANALYSIS









The overall turnover rate has increased compared to the company's history because some retirements coincided in the year 2021.

Relative to the people who left, in 80% of cases, the cause was the retirement age: hence there is an increase in negative turn over. The compensation rate is only apparently low because other hires to compensate for the last exits were made at the beginning of 2022 and are therefore excluded from the statistics.

Fixed-term hires are the standard entry process and are almost always aimed (with the exception of seasonal hires at harvest time) at hiring employees with a more stable and lasting contract.

	2020	2021	TOSTI
Incoming employees	0	2	1820
Exited employees	2	5	Canelli
Average number of employees in the period	32	39	
Average number of employees at the beginning of the period	33	39	
Turnover	Calcolo	2020	2021
Overall turnover rate	(incoming+exited employees)/Average number of employees in the period	6,3%	17,9%
Negative turnover rate	Exited employees / Average number of employees at the beginning of the period	6,1%	12,8%
Positive turnover rate	Incoming employees /Average number of employees at the beginning of the period	0,0%	5,1%
Turnover compensation rate	Incoming / Exited employees	0,0%	40,0%

CONSUMPTION MONITORING

Enviromental aspect	KPI	OBJECTIVE 2021	RESULT 2021	OBJECTIVE 2022
SLUDGE produced by on-site effluent treatment	kg produced sludge /cubic meters used water	6	 5	5
SOLID WASTE	% of recycled waste on produced waste	82%	 82%	83%
USE OF ENERGY SOURCES AND NATURAL RESOURCES	methane gas (kg) used /n° of produced bottles	0,017	 0,016	0,015
	water consumption (l) /n° of produced bottles	5,5	 4,4	4,2
	Used kwh / n° of produced bottles	0,15	0,159	
	-Used kwh (except for grape harvest and pressing)/n° of produced bottles	0,15	 0,14	0,1
	-Used kwh for grape harvest and pressing / pressed grapes (quintals)	2,53	 2,52	2,52
CLEANING PRODUCTS CONSUMPTION	% cleaning products consumption(kg)/1000 bottles	4,103	 3,96	4
ADDITIVES CONSUMPTION	Additives consumption (Kg)/1000 bottles	5,57	 5,12	5,1

Almost all the fixed objectives for 2021 have been reached: now we are working for the 2022!

SUSTAINABILITY AND PROCESSES: GOALS ACHIEVED

The goals set over the past year were achieved through the implementation of the following actions:

- 🎯 Boiler yield optimization through alternating use
- 🎯 Changing the boiling water wash cycle of the filling machine, using hot water in continuous recycling
- 🎯 Rinser water recovery for filler vacuum pump cooling : a new system to be built in-house. Consequent removal of the refrigeration unit used for cooling the vacuum pump
- 🎯 Differentiated scheduling of air compressor startup management (based on air needs)
- 🎯 Use of mirror polished tanks (2B) for storage (outside the harvest period)
- 🎯 Purchase/rental of a floor cleaner that uses less detergent than the one used by the cleaning company
- 🎯 Installation of a tube-in-tube exchanger to replace an old (1985) plate heat exchanger for lowering must temperatures and controlling wine fermentation temperatures.
- 🎯 Implementation of new management system to facilitate workflow

SUSTAINABILITY: FUTURE GOALS

- ③ Initiating a new winery protocol aimed at starting and stopping the second fermentation at a lower temperature.
- ③ Implementation of flow switches to better detail water consumption.
- ③ Insertion of a valve that shuts off the rinser water automatically when the vermouth line stops.
- ③ Reduction of 10% water in the hot water washing process on all CIP programs as of March
- ③ Replacement of water booster pumps with inverter motor
- ③ Purchasing a new air dryer to dehumidify the compressed air feeding the packaging line machines.
- ③ Protease utilization experimentation
- ③ Introduction of crops that promote crop pollination





We encourage anyone who is interested to submit comments, suggestions or questions regarding this Sustainability Report and on the more general business activities of TOSTI 1820 using the following references:

TOSTI
1820
Canelli

Tostil820
Viale Italia, 295
14053 Canelli (AT)
ITALIA

+39 0141 822011
info@tosti.it
www.tostigroup.it
www.tostil820.it

  Tostil820