### THE EXCELLENCE OF ITALIAN BEVERAGES

GRUPPO LUNELLI

GRUPPO LUNELLI

The entrepreneurial history of Gruppo Lunelli is the condensation of a set of values that finds its full manifestation in creating labels of excellence that are an expression of Italian quality and of those territories - first and foremost Trentino - of which it is an ambassador. A way of acting and presiding over international markets that combines 'what is done' with 'how it is done': it is from these premises that our commitment to creating economic value, but at the same time generating wellbeing for the people who work with us and for the communities in which the roots of our companies lie, starts. There is a common thread that unites them and propels them into the future.

Commitment to sustainability has always been part of our DNA but we have started to structure it since 2019. In 2020, we established a Sustainability Committee, which inspires and directs the boards of the individual companies on environmental, social and governance issues. The first steps were then focused on the flagship company, Ferrari Trento, which began to measure and report on its journey with the Sustainability Report 2020.

Ambition and the desire to go further have induced us to take a further step for 2023: thus, the first Group Report is born. A story that, through the realities that are part of it, narrates the Beautiful and the Good, crossing some of the most beloved destinations in our country. Trentino, the land of Surgiva water and Segnana grappa, as well as Ferrari Trentodoc; the UNESCO Hills of Prosecco Superiore di Valdobbiadene, the home of Bisol1542; the lands of Umbria and Tuscany, where Tenute Lunelli wines find their maximum expression; not forgetting Lake Garda, the cradle of Tassoni, with its iconic cedrata, which to celebrate its 230th anniversary has developed an ambitious project that enhances its heritage in a contemporary fashion. Each company remains deeply rooted in its territory, while some functions are shared in order to create synergies.

A mosaic of stories and entrepreneurial challenges that is recounted here through the lens of sustainability, to convey the main efforts made during the year by each company and the goals it sets itself.

The organic farming and attention to biodiversity of Ferrari Trento and Tenute Lunelli; the enhancement of ancient Glera clones by Bisol1542; the energy efficiency and reduction of emissions that reward Ferrari Trento and Surgiva as Carbon Neutral; the virtuous community policies in favour of the supply chain and of associations and local realities in the areas where the Group is an integral part of the social fabric.

These are just some of the coordinates that will lead the reader to discover this Report, through which we wish to maintain the dialogue with the Group's stakeholders.

Lunelli Family

ORUPPO LUNELLI

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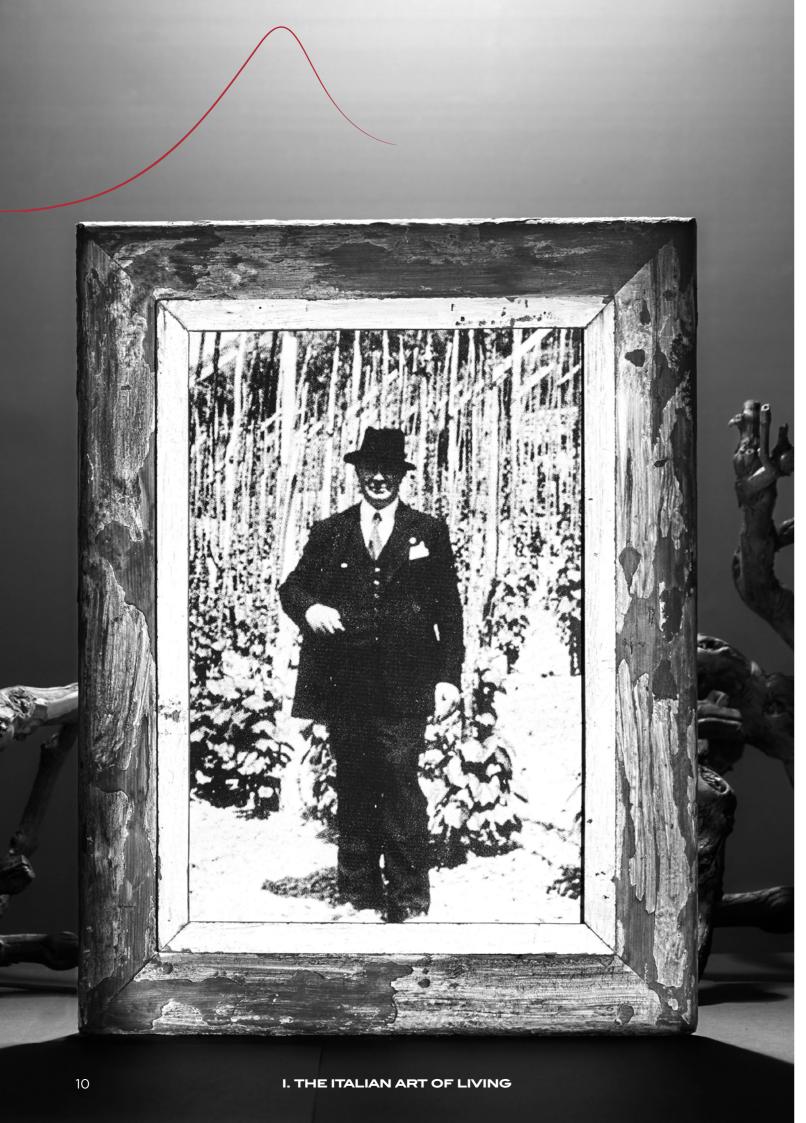
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### A GROUP, AMBASSADORS OF THE ITALIAN STYLE IN THE WORLD

Gruppo Lunelli was born from the Lunelli family's desire to create a centre of excellence in Italian beverages, whose brands are an expression of a continuous search for quality and the enhancement of the territory.

The entrepreneurial history of the **Lunelli family** began in 1952 when Bruno Lunelli took over from Giulio Ferrari a small winery founded in Trento in 1902, producing a few select bottles, with the ambition of competing with the best French champagnes. Since then, **Cantine Ferrari** has been a family art, which Bruno Lunelli handed down to his sons Franco, Gino and Mauro.

It was in the 1970s when the three brothers took the reins of the company; thanks to them, Ferrari Trento became the Italian toast par excellence, a leader in the Metodo Classico market. It was during this period that they came up with the idea of the idea of inviting their loyal clientele to appreciate other excellent products, other expressions of the territory.

Starting in the 1980s, they wanted to flank Ferrari Trento with brands that shared its values: this was the case with **Segnana**, a historic Trentino distillery founded in 1860, acquired in 1982. Under the guidance of the Lunellis, Segnana was able to reinvent grappa, making it a modern distillate, of singular charm in its blend of knowledge linked to tradition and at the same time marked by innovation.

In 1988, the portfolio was expanded with the acquisition of **Surgiva**, an extraordinarily light mineral water that springs at high altitude from the heart of the Adamello Brenta Natural Park. Offered exclusively in clear glass, it is destined only for the best restaurant and hotel hospitality circuits and, thanks to its low mineral content of only 33 mg/l, it does not alter the flavours of things with which it is paired and is therefore perfect for great cuisine and wine tasting.

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In 2000, the Group decided to invest more in still wines under the Tenute Lunelli brand: from the first Chardonnay and Pinot Noir creations made in Trentino since the 1980s, it was decided to broaden the horizon and turn its gaze to territories with a vocation for the production of great red wines. Thus, **Tenuta** Podernovo and Tenuta Castelbuono were born. The first, on the Tuscan coast, is a splendid vine-covered hillock that has Sangiovese, cultivated according to organic principles, as its main grape variety. The second, dedicated to the production of the powerful and fascinating Montefalco Sagrantino wine, is made unique by Carapace, the cellar-sculpture created by Arnaldo Pomodoro. Shared by the same stylistic signature of elegance and longevity, the wines from Trentino, Tuscany and Umbria are united under the Tenute Lunelli brand.

The early 2000s also marked the second generational transition in the company: with the same passion as the founders, cousins Marcello, Matteo, Camilla and Alessandro became the custodians of the values that made the Group's success possible, embodying the mission of being ambassadors to the world of the Italian art of living.

In 2014 **Bisol1542** joined Gruppo Lunelli. This historic brand of Prosecco Superiore di Valdobbiadene, from the heart of the hills that have become a UNESCO World Heritage Site, further affirms the Group's leadership in the world of sparkling wine.

The latest acquisition took place in 2021 with the entry of **Tassoni**, a company with more than two centuries of history, known the world over for its iconic cedrata. A brand rich in history and tradition that Gruppo Lunelli aims to transform into the Italian luxury soft drink par excellence.

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Continuous pursuit of quality, elegance and an unbreakable bond with the land are the values shared by the brands that the Lunelli family has chosen to accompany Ferrari Trento. It is these that inspire a Group that is today unanimously recognised as an expression of the excellence of Italian drinking around the world.

The constant quest for excellence and attention to detail are at the heart of every single label created by Gruppo Lunelli. Each brand has a tradition that must be handed down over time, preserving its distinctiveness and intrinsic characteristics.

The innate taste for **elegance** and that typically Italian attitude to savour every moment in its fullness are the natural context for Gruppo Lunelli's creations.

The **strong link with the territory** - the genius loci - is the founding element of all the companies that, with deep respect for their roots, combining tradition, innovation and sustainability, bring Italian excellence to the world.





### 2023, A CHALLENGING YEAR

2023 proved to be a complex year for the Italian food and beverage industry. Once the euphoria of consumption triggered by the post-pandemic period was over, geopolitical tensions occurred, leading to a cascade of inflationary phenomena that still depress purchasing power and consequently consumption.

For **Ferrari Trento**, 2023 was a very positive year, despite a slight drop in turnover, after years of constant growth and an extraordinary 2022.

An important cellar expansion project was completed, with the aim of creating an efficient space for both vinification and bottle ageing, in line with the company's future growth objectives in terms of both quantity and quality.

A very positive performance was seen for Tenute Lunelli, which set a record turnover in 2023, both on the domestic and on the international markets. From an agronomic point of view, it was a complex year due to the weather and some fungal diseases that did not, however, compromise production.





The difficulties already mentioned are at the root of **Bisol1542**'s shrinking results, which in 2023 paid significantly for these market dynamics at the volume level, without however affecting the results in terms of value, which were confirmed by important awards being won again this past year.

**Surgiva** had an excellent 2023, to whose positive performance during the year contributed the consolidation on the domestic market, with significant growth especially in Central and Southern Italy, and the important expansion on foreign markets, with the opening of new distributors. At the same time, the reconfirmation of the partnership with the Italian Sommelier Association was strategic.

2023 was a particularly important year for Tassoni, which, in addition to celebrating its 230th anniversary, presented the 'new Tassoni era', an ambitious plan that, by leveraging its heritage and strong identity, makes the brand extremely contemporary, under the banner of the "flirt with Italian luxury".

The reference market today is almost exclusively national, but there are positive signs of opening up to foreign markets. All this has led, despite the difficulties described above, to an important economic result decisively supported by the new positioning, celebrated with a major launch event in Milan.

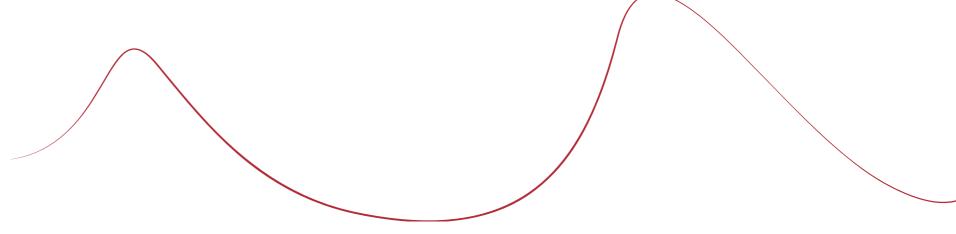
Positive results also for **Segnana**, which recorded a slight increase in turnover, consolidating the performance of recent years.



# THE ECONOMIC VALUE CREATED, IS DISTRIBUTED

The data on the economic value generated and distributed presented here concern the Group companies included in the scope of the Sustainability Report; they therefore refer only to the production companies and do not take into account the results of the Lunelli holding's companies Elle52 and Romanagri, which are instead consolidated within the Group Annual Report.

The year 2023 ended with a generated economic value of EUR 161.93 million, slightly down from 2022.



The added value, calculated by subtracting the operating costs from the economic value generated, which also decreased slightly compared to the previous year, amounted to 51.58 million EUR. Compared to the previous year, there was an increase in both absolute value and percentage of the value distributed to employees, amounting to 22.71 million EUR or 44%. The decrease in the value distributed to the community in 2023 is mainly due to the conclusion of the conservation and restoration work on Villa Margon, which the Group had been involved in previous years and which in 2022 amounted to a value of 1.6 million EUR.

The remaining 41.3% was retained by Gruppo Lunelli to support its growth and ensure its economic stability, which is necessary in order to continue to be a solid and credible Group for all its stakeholders over time.

	2022		2023	
Value generated	165.861.591 €		161.933.737 €	
Value added	55.161.846 €		51.580.875 €	
Distributed value	2022	%	2023	%
to employees	21.766.097 €	39,5%	22.715.186 €	44,0%
to suppliers	618.579 €	1,1%	2.104.644 €	4,1%
to P.A.	6.675.053 €	12,1%	4.783.660 €	9,3%
to the community	2.159.926 €	3,9%	672.152 €	1,3%
Value retained by Gruppo Lunelli	23.942.191 €	43,4%	21.305.233 €	41,3%

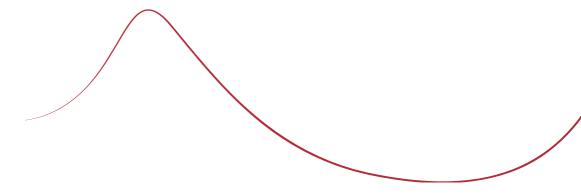


**A CONTINUOUS** QUEST FOR QUALITY, AN INDISSOLUBLE BOND WITH THE TERRITORY AND SOCIAL RESPONSIBILITY. THESE ARE THE VALUES SHARED BY THE BRANDS THAT THE LUNELLI FAMILY HAS CHOSEN TO PARTNER WITH FERRARI TRENTO. A GROUP THAT HAS BECOME AN **EXPRESSION OF THE EXCELLENCE OF ITALIAN BEVERAGES AROUND THE WORLD HAS THUS BEEN** BORN.

### GOVERNANCE AND ORGANISATION

Gruppo Lunelli operates in the high-end beverages sector with the mission of representing, through its brands, the excellence of Italian beverages and with the objective of creating long-term value through the establishment of a leading group in the sector, an ambassador of the Italian Art of Living to the world.

The production companies, which represent the company's core business, report to the holding company **Lunelli S.p.A**. ('Parent Company'), which exercises direct control and coordination. With a view to risk diversification and the creation of value in the medium and long term, the holding company maintains a number of shareholdings in industrial, real estate and financial companies, including the Coster Group, which operates in the packaging sector, ELLE52, which carries out investment activities with a focus on alternative investments, in particular Private Equity funds, La Finanziaria Trentina, an industrial holding company, and Romanagri, which carries out investment activities in land for agricultural use, which is rented out to third parties.







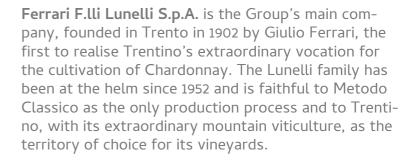












**Segnana F.lli Lunelli S.r.l.**, since 1860, it has been able to reinvent grappa in a contemporary way with a smooth distillate of singular charm, a high-end alternative to imported spirits.

**Tenute Lunelli Soc. Agr. S.r.l.** cultivates vineyards and produces still wines at Margon in Trentino, at Castelbuono in Umbria and at Podernovo in Tuscany, where it also runs the 'Casale Podernovo' accommodation business.

**Surgiva F.lli Lunelli S.p.A.**, bottles and markets the natural mineral water that springs from the heart of the Adamello Brenta Natural Park, chosen by top restaurants and hotels for its extraordinary lightness.

**Bisol1542**, produces and markets Prosecco di Valdobbiadene Docg and Doc; it became part of the Lunelli Group in 2014 and is a reference brand in the world of Prosecco Superiore di Valdobbiadene.

Locanda Margon S.r.l., Michelin starred restaurant in the heart of the Ferrari vineyards, at the gates of Trento. A welcoming place for those who choose to experience the Path of "Il Bello e il Buono" and an experimental space for innovative pairings with Trentodoc.

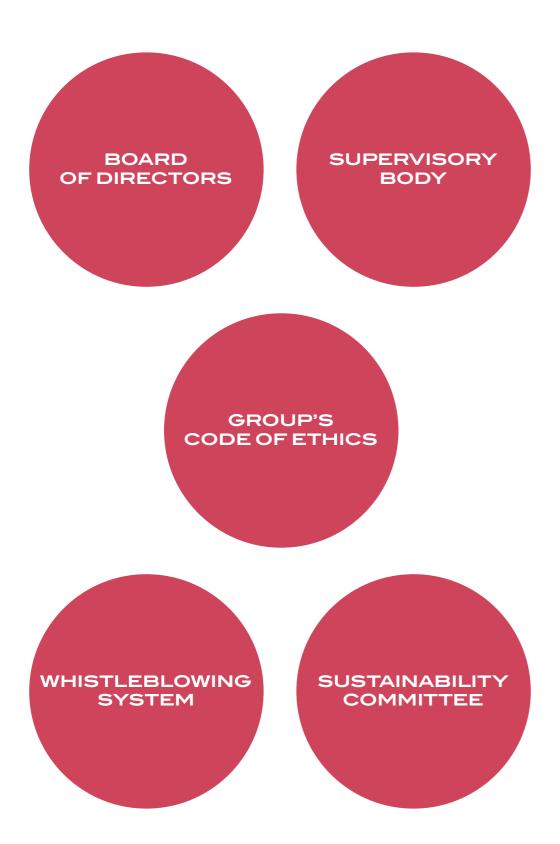
**Cedral Tassoni S.p.A** produces and markets citrus fruit-based drinks. Founded in 1793 as an apothecary that made citron liqueurs, it has developed into, with its famous citron liqueur, an iconic brand that has become part of Italy's collective imagination.





GRUPPO LUNELLI

### LUNELLI S.P.A. ORGANISATION



The governance system of Lunelli S.p.A. is based on principles of transparency and collegiality of decision-making processes.

The Board of Directors consists of 8 members, 5 men and 3 women, with an average age of 55. In addition to the members representing the shareholders, there are 3 independent directors, one of whom holds the position of Chairman.

The Supervisory Body, consisting of 2 members, ensures proper company management, risk assessment and implementation of the Organisation, Management and Control Model pursuant to Legislative Decree 231/0, which in turn is inspired by the Group Code of Ethics.

The Group's Code of Ethics, updated in 2022, defines the values and principles that inspire good corporate management and constitutes a clear guide to the conduct to be adopted both within the Group and towards all external parties that have relations with it.

The Group's Code of Ethics is founded on the principles of ethics and sustainability, understood as commitment and responsibility in conducting the business, reconciling the creation of value for shareholders with the creation of well-being, safety and beauty for employees, stakeholders and the host community.



### WHISTLEBLOWING SYSTEM

SUSTAINABILITY COMMITTEE

In 2023, the Group implemented a whistleblowing system to implement EU Directive 2019/1937 on the protection of persons who report breaches of European and national law. The system is aimed at detecting and investigating undue behaviour; it has been implemented through an exclusively dedicated platform that quarantees the submission, management and acknowledgement of whistleblowing reports, ensuring protection and confidentiality for both the whistleblower and the reported person, as well as the confidentiality of the content of the reports. The openness to receive reports of alleged regulatory violations that could damage the public interest or the integrity of the company, as well as of the principles contained in the Organisation and Management Model pursuant to Legislative Decree no. 231/2001, is evidence of how much of a priority it is for the Group to act responsibly towards the community and protect the people who work and collaborate with it.

During the year, the "Advertising and Sponsorship Policy" was also defined and adopted by the Group with the aim of providing all collaborators with a behavioural reference framework in these areas, in compliance with the principles and values of the Group's Code of Ethics and the Organisation, Management and Control Model pursuant to Legislative Decree no. 231/2001.

This policy is also based on the assumption that one of the key factors of the Lunelli Group's reputation and image is its ability to be present in the market with loyalty, fairness, honesty and integrity and in compliance with the applicable regulations.

I. THE ITALIAN ART OF LIVING

A Sustainability Committee has been active within Gruppo Lunelli's governance system since 2020: a strategic body responsible for identifying the company's priorities and objectives with a view to more effective implementation of risk management and environmental, social and economic impacts.

The Gruppo Lunelli **Sustainability Committee** consists of the Group CEO, the General Manager, the Internal Manager and a Sustainability Manager for each company in the Group and is coordinated by a sustainability expert from outside the company.

In Gruppo Lunelli, the tradition of a **family business** and modern forms of governance are harmoniously integrated. If, on the one hand, the Group has chosen to be the bearer of values such as the link with the territory, with local culture and with handed-down know-how, on the other hand, starting precisely from tradition, it looks to the future by adapting the organisation to the needs of a modern and continuously growing company.

The Family Pacts, signed to regulate and govern relations between the family and the company, bear witness to the desire to ensure that the family is an added value for a Group that wants to be increasingly managerialised and able to attract outside talent. Family-business relations are managed by the Pacts' governing body, which meets every six months.





### EXCELLENCE IN MANAGEMENT

Significant recognition was given to the management team and, specifically, to the President and CEO Matteo Lunelli, who was awarded the prestigious 'Guido Carli' Prize for his constant commitment to promoting Italian excellence.

As President of **Fondazione Altagamma**, he was named among **Forbes' "Quality Leaders"**, an accolade reserved by the prestigious magazine for Captains of Quality, women and men who lead their companies by pushing genius and design to the limit.

The company was also awarded the 'Deloitte Best Managed Companies Award' for the sixth time, an accolade instituted by Deloitte Private to support and reward the best Italian companies.

On the ESG commitment front, it is a source of great pride to have received:

- The Sustainable Winery' award at the Global Drinks Intel ESG Awards 2023, "for having been able to actively promote actions aimed at improving the environmental impact, from production methods to the use of sustainable resources, to initiatives supporting the community and the territory in which the company operates";
- The 'Best Sustainable Winery BEST ENVIRON-MENTAL category' award by the Guida Vini de L'Espresso.

Confirming the completeness and clarity of the Sustainability Report, the Company was also selected as one of the 12 High Performers of the year in the **Future Respect 2023 Index**, following a vote by consumers, who were asked to choose among the 50 Sustainability Reports considered to be the clearest, most engaging and capable of promoting a culture of sustainability.







### AUTHENTICITY AND CONNECTION WITH THE TERRITORY

Gruppo Lunelli is rooted in Italian genius but combines it with a global vision: the brands and creations within it compose a mosaic of excellence and good living.

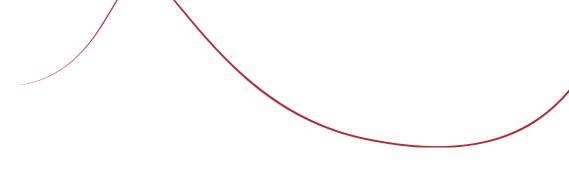


## FERRARI



The continuous quest for excellence is one of the key principles that have guided the winery's activities since its origins. Ferrari Trento is the undisputed benchmark in the high-end Italian sparkling wine sector and the leading producer of Metodo Classico.

The quality of Ferrari wines is the result of the vocation of the land and the decision to use only mountain grapes, but also of the attention to every detail and the agronomic and oenological experience gained over more than one hundred and twenty years, enriched by the constant research and development carried out by the team of agronomists and oenologists.







# TRENTODOC: THE FIRST DOC CREATED IN ITALY FOR METODO CLASSICO

Trentodoc expresses the essence of mountain sparkling wine, produced exclusively with Metodo Classico from Trentino grapes.

Ferrari is synonymous with Trentodoc: all of the company's labels are created according to the strict principles laid down in the regulations, including first and foremost the obligation to use only grapes from the most suitable areas of Trentino.

### TRENTODOC

### TRENTODOC: THE FIRST DOC BORN IN ITALY FOR METODO CLASSICO

Trentodoc expresses the essence of mountain sparkling wine. The Institute of the same name was established in 1984 to protect the Trento classic method through regulations that first of all ensure its origin and then guarantee the method: only a process with re-fermentation in the bottle and prolonged contact with the yeasts allows a wine to become Trentodoc. The grape varieties allowed in the production of Trentodoc are Chardonnay, Pinot Noir, Pinot Blanc, Pinot Meunier and the grapes can only be harvested by hand. Moreover, as a guarantee for consumers, the Trentodoc regulations provide for the year of disgorgement to be included on the back of the label. Today there are more than 60 producers and over 100 labels united under the collective Trentodoc brand. Ferrari Trento has always been one of the main companies inspiring and nurturing the relentless work to raise awareness and promote Trentino sparkling wines.





In June 2023, Ferrari Trento welcomed Cyril Brun as its new Chef de Cave. A leading figure in French oenology, he confirms the company's desire to attract talent with different backgrounds, capable of bringing new stimuli with a view to continuous improvement.

September 2023 saw the presentation of the **Giulio** Ferrari Collezione 2004, the fourth vintage of a special label created only for the best vintages, produced in 3906 numbered examples and 331 Magnums, received with great enthusiasm both by the market and by opinion leaders in the sector.

With almost 20 years of ageing, the Giulio Ferrari Collezione is the ultimate expression of the incredible longevity of Trentodoc.





Three territories with a long viticultural tradition, a collection of elegant and long-lived wines: starting in the 2000s,

Tenuta Margon in Trentino was joined by Tenuta Podernovo in Tuscany and then Tenuta Castelbuono in Umbria, giving shape to the Tenute Lunelli project.

Tenuta Podernovo was the first in the Group to obtain organic certification, in 2012, followed by Tenuta Castelbuono, starting with the 2014 harvest. The Group's Trentino vineyards have been certified organic since 2017.

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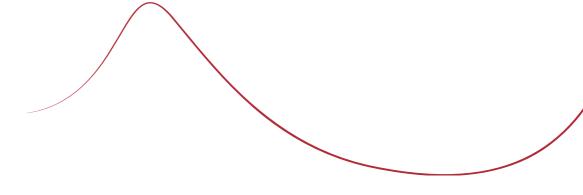




### Surgiva is the only water that can bear the Adamello Brenta Natural Park mark.

In fact, it has glacial origin and arrives, after a long underground journey, inside the Park from a spring at high altitude, in an uncontaminated environment a few steps from Madonna di Campiglio, in Trentino. It is one of the lightest Italian mineral waters: it is minimally mineralised, thanks to a low mineral content of only 33 mg/l and is particularly suitable for low-sodium diets.

It is offered exclusively in clear glass, ideal for enhancing and preserving its organoleptic characteristics, in a bottle with an attractive design that makes it recognisable and distinctive.









Bisol1542 is the purest expression of **Prosecco Superiore.** For five centuries linked to its territory, a Unesco World Heritage Site, it is the signature of sparkling wine that narrates the hillside viticulture of Valdobbiadene, a place nestled between the Dolomites and Venice. Bisol1542 is the brand that conveys the legacy of an ancient history, the first traces of which date back to 1542.

Since then the company has remained inextricably linked to this unique territory and the care of its vineyards.

It is precisely the brand's strong bond with the city of Venice that has prompted the company to enter into a multi-year partnership with the association of the Gondolieri, the lagoon rower-singers, paying homage to their tradition with a special edition, Prosecco Superiore Brut I Gondolieri, the latest label to be created by Bisol1542.

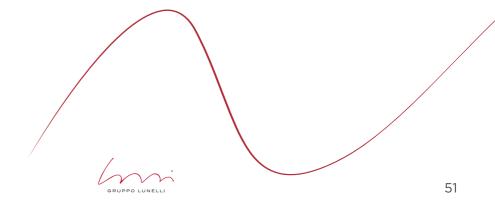






March saw the presentation of the **restyling of the Jeio brand**, with a new visual and social identity. Also, in the spring, the international magazine **The Drinks Business** awarded Bisol1542 for the best production in the entire Prosecco sector (over 700,000 million bottles worldwide), proof of excellent teamwork, the result of the project to upgrade the winery and vineyards over the three-year period 2021-2023.

May saw the inauguration of Prosecco Superiore Eye, the first live webcam for wine tourism purposes in the Unesco World Heritage Hills, which looks over the historic area from the Bisol1542 summit vineyard in Cartizze.







In 2023 it celebrated its 230th anniversary with the issue of a dedicated postage stamp belonging to the thematic series 'the Excellence of the production and economic system' and in March it presented the 'new Tassoni era', an ambitious plan that, by leveraging its heritage and strong identity, aims to raise its positioning.

The brand's new identity enhances the characteristics of authenticity and tradition, but reinterprets them in a contemporary way, under the banner of the 'flirt with Italian luxury' and aims to involve the new generations through bold and bewitching images inspired by the world of fashion. The 'citron peel' bottle of the historic liqueur has undergone a major restyling, with a strong reference to the logo and the founding date, as a tribute to the tradition and history of the brand.













The Tassoni collection has been renewed with the entry of new proposals in the mixology line and a new Gin, which join the soft drinks intended for smooth consumption (Cedrata, Tonica al Cedro, Chinotto Bio and Sambuco Bio).

Tonica Superfine is Tassoni's premium tonic water, designed exclusively for mixology and perfect for pairing with gin; completing the line suitable for mixing is Soda La Classica and the new organic Ginger Beer and Ginger Ale.

The other important novelty is **Distilled Dry Gin**, created in collaboration with Bruno Vanzan, one of the most internationally sought-after barmen. Distilled in ancient copper stills, used by Tassoni since 1872, the new Gin is created with 9 selected botanicals including citron essence and proposed in a very sophisticated bottle, which has found great appreciation on the market.

Confirming the excellent resonance in the Italian media and the strong appreciation of the new relaunch, Tassoni was awarded in the 'project of the year' category in the sixth edition of the **Food and Travel Italia Awards**, an event that rewards the best of Italian taste and tourism.







Distilleria Segnana has been synonymous with high-end Trentino grappa since 1860. Today, Segnana grappa is made in part from the pomace obtained from the soft pressing of the grapes used to make Ferrari Trentodoc, rich in must and aromas.

The brevity of the journey between pressing the grapes and the stills allows the pomace to lose none of its original fragrance, the fullness of its aromas, the intensity of its flavours. Thanks to its history of tradition and values, the Segnana distillery is a member of **Altagamma**, the foundation that brings together Italian companies of excellence operating at the highest end of the Made in Italy market.

Similarly, it is a member of the Istituto Tutela della Grappa del Trentino (Institute for the Protection of Grappa from Trentino) which, for over 50 years, has been tasked with enhancing, protecting and promoting the quality of Grappa production, obtained exclusively from pomace produced and distilled in Trentino, as well as qualifying it with the special Trident mark as a certificate guaranteeing the quality of Grappa Trentina.

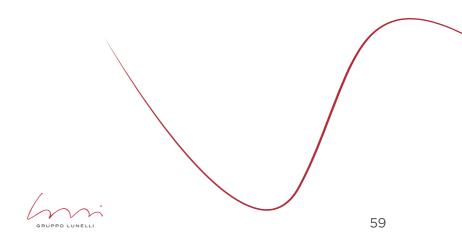






Locanda Margon, with one Michelin star, is Gruppo Lunelli's restaurant nestled amidst the vineyards on the outskirts of Trento. Its gastronomic manifesto is based on three cornerstones: ingredients, technique and freedom of execution.

The result is a clean and simply complex cuisine, which also does not disdain research into Trentino products and pairings with sparkling wines, in line with Locanda Margon's role as a laboratory for the creation of innovative recipes to accompany Ferrari Trentodoc wines. The restaurant is also an important stage in the 'Percorso del Bello e del Buono', the Lunelli family's hospitality concept, which starts with a visit to the Ferrari cellars and continues through the vineyards to the 16th-century Villa Margon, ending at the Locanda.







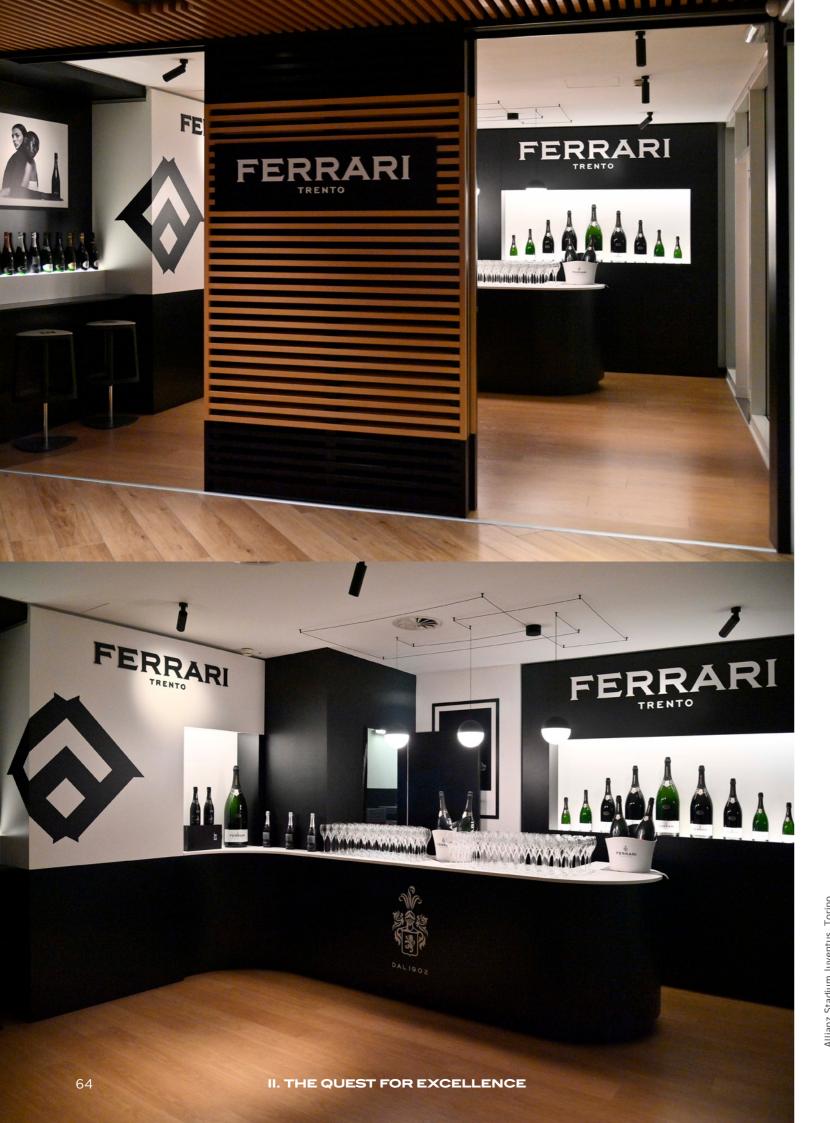
## FERRARI

In 2023 Ferrari Trento confirmed its role as the official toast of Formula 1®: the company's Trentodoc sparkling wines accompanied the drivers' celebrations on the podium and convivial moments inside the hospitality areas of the circuits.

Of particular note was the Las Vegas Grand Prix, held for the first time in November 2023, which involved the entire city with special events and moments, attracting fans from all over the country. For this occasion, the **Ferrari F1**<sup>®</sup> **Las Vegas Edition** was created, a Trentodoc made from a rigorous selection of Chardonnay grapes, which joined six other labels celebrating as many iconic Grands Prix, including the new F1<sup>®</sup> Edition dedicated to Imola.

The partnership with Formula 1® also had a charitable declination: the **Ferrari F1® Podium Jeroboam** bottles, signed by the winners of each race, were auctioned on F1® Authentics - a platform dedicated to F1® memorabilia - and the proceeds were donated to various charitable projects, including the 'Race Against Dementia' Foundation, created by Sir Jackie Stewart. Following the cancellation of the Grand Prix of Made in Italy and Emilia Romagna, Ferrari Trento wished to auction off the bottle destined for the Grand Prix podium, personalised with the Imola circuit and signed by all the drivers, to support reconstruction in the areas affected by the flooding.





## FERRARI

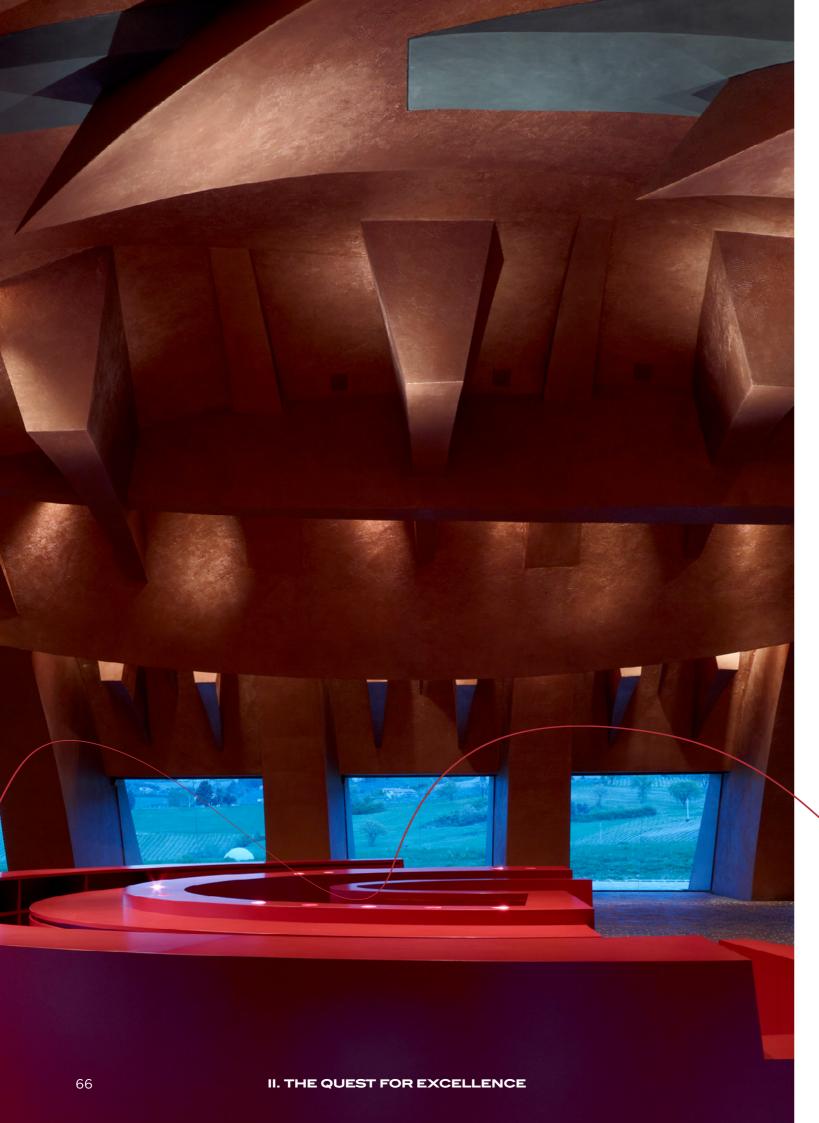
In 2023, the **partnership with Juventus** was renewed, which aims to create, inside the Allianz Stadium in Turin, a food and wine proposal under the banner of Italian excellence, with the priceless cuisine of 'Da Vittorio', in combination with the creations of Ferrari and the other brands of the Gruppo Lunelli.

Ferrari Trento was the star of Vincent Peters' exhibition entitled "Timeless Time", held at the Palazzo Reale in Milan from the 12th of January to the 26th of February 2023, which included a selection of 90 black and white works of celebrities of the calibre of Charlize Theron, Monica Bellucci, Vincent Cassel, Emma Watson and Penelope Cruz. The selection also includes an image dedicated to Ferrari Trento, with the bottle starring in a shot inspired by Italian neo-realist cinema.

Numerous national and international events were celebrated with the House's Trentodoc sparkling wines, including the first edition of 'The World's 50 Best Hotels', the ranking of the world's best hotels, held in the majestic setting of London's Guildhall.









The partnership between Tenute Lunelli and the Arnaldo Pomodoro Foundation continues, born from the desire of both entities to unite the Beautiful and the Good, combining different but related worlds and sharing values and experiences in the name of culture.

Tenute Lunelli wines have accompanied the Foundation's activities in its Milan headquarters, where a special tasting was also held in March, reserved for a select audience of experts.

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Thanks to its very low mineral content, it has always been considered perfect to accompany wines and foods without altering their flavours. This is why it has been confirmed as the official water of AIS - the Italian Sommelier Association, which always uses it at its most significant events, such as the national convention held in Genoa in November.

Surgiva started an important three-year collaboration with the Società Alpinisti Tridentini (SAT), the largest section of the CAI (Italian Alpine Club). The partnership is aimed at supporting the activities of the Glaciological Commission, engaged in monitoring the state and extension of glaciers in Trentino, a theme to which Gruppo Lunelli is particularly sensitive.

It also accompanied all the tastings and events of the Trentodoc Festival, held in Trento in September, and the Food&Wine Italia Awards, a celebration of Italy's food and wine, organised by the Italian editorial office of the famous American magazine Food&Wine.







In the last months of the year, Jeio was the official toast of the **WEmbrace Sport** charity event, sponsored and conceived by the famous athlete, champion and influencer Bebe Vio. At the same time, it was the protagonist of the Christmas event of **Bocconi Alumni**, an association for which it was the official toast throughout the year.







In 2023, the company became a partner of the 1000 Miglia, a prestigious event celebrating design and passion for historic cars through the breathtaking landscapes of Italy. Cedrata Tassoni and Tonica al Cedro were served to the drivers and their entourage during the five days of the race, as well as at the final party in Brescia.

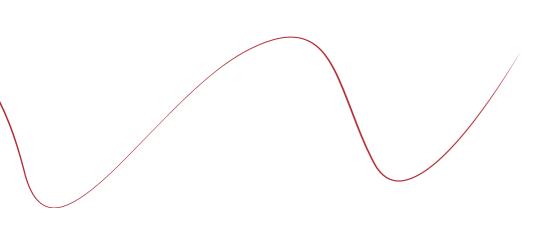
Partnerships were renewed with **Nenette** and **Cioccolatitaliani**, two brands with which Tassoni shares the values of authenticity, quality and italian style. New capsule collections, 'Nenette for Tassoni', consisting of five shirts for the winter capsule collection and as many t-shirts for the summer capsule collection, inspired by Tassoni's tastes and style, were proposed. In collaboration with Cioccolatitaliani, one of the leading ice-cream retailers in Italy and abroad, the Cedrata Tassoni flavoured granita was created, a summery and refreshing version of the iconic soft drink, offered throughout the summer in the more than 30 Cioccolatitaliani points of sale nationwide.

The company celebrated its anniversary with the issue of a **dedicated postage stamp**, which depicts the iconic Cedrata bottle and is part of the thematic series 'Excellence of the production and economic system'. The inauguration of the stamp by the Italian Postal Service and the Ministry of Economic Development took place on 12 June at the Salò Town Hall in the presence of Italian Post officials and local authorities. Printed in 270,000 copies, it was distributed nationwide and became part of the Museum of the Italian Postal Service.

As part of the social commitment of the Group to which it belongs, Tassoni has supported a number of organisations at charitable events, including **WEmbrace Games** at the Stadio dei Marmi in Rome, a charity evening of spectacular and scenic games under the banner of integration; **Laureus Charity Night**, an annual fundraising event in support of the activities of the Fondazione Laureus Sport for Good Italia, and the Charity Dinner Glam Set! by **Fondazione IEO**. It was also present at the **Salone del Mobile** alongside a number of Made in Italy brands such as Flos, Kartell, Arclinea and Gallotti&Radice.



#### **AWARDS AND RECOGNITION**





# FERRARI

The excellence of the Ferrari labels was once again confirmed by important awards, above all the title of 'Sparkling Wine Producer of the Year', within 'The Champagne & Sparkling Wine World Championships', the most important international competition dedicated to sparkling wine. With 9 gold medals, the company obtained, for the sixth time, the competition's highest accolade, demonstrating great qualitative continuity across all its labels.



# SPARKLING WINE PRODUCER OF THE YEAR

# GRIJPPO LIJNELLI

#### NATIONAL AWARDS

## THE 'SPARKLING WINE OF THE YEAR' AWARD

for the Guida Oro I vini di Veronelli

#### GIULIO FERRARI RISERVA DEL FONDATORE 2012

- "Tre bicchieri" Guida Vini d'Italia Gambero Rosso
- "5 Grappoli" Bibenda
- "Miglior Assaggio" Guida Oro I vini di Veronelli
- "Quattro viti" Guida Vitae AIS

#### FERRARI PERLÉ BIANCO RISERVA 2016

• "Quattro viti" – Guida Vitae AIS

#### FERRARI PERLÉ NERO RISERVA 2016

- "Quattro viti" Guida Vitae AIS
- "5 Grappoli" Bibenda

#### GIULIO FERRARI ROSÉ 2012

- "Quattro viti" Guida Vitae AIS
- "5 Grappoli" Bibenda
- "Miglior bollicina" con 98/100 Falstaff Wein Guide Italia

#### GIULIO FERRARI RISERVA DEL FONDATORE 2009

• Wine awards 2023 - Food and Travel Italia



#### INTERNATIONAL AWARDS

#### **FERRARI BRUT**

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• Gold, Champagne & Sparkling Wine World Championships 2023

#### **FERRARI BRUT (MAGNUM)**

- Gold, Champagne & Sparkling Wine World Championships 2023
- Best in Class Best Trentodoc Blanc de Blancs brut NV, Champagne & Sparkling Wine World Championships 2023

#### **FERRARI BRUT (F1 EDITION)**

• Gold, Champagne & Sparkling Wine World Championships 2023

#### FERRARI MAXIMUM BLANC DE BLANCS (MAGNUM)

• Gold, Champagne & Sparkling Wine World Championships 2023

#### FERRARI MAXIMUM ROSÉ

• Gold, Champagne & Sparkling Wine World Championships 2023

#### FERRARI PERLÈ (MAGNUM) 2016

- Gold, Champagne & Sparkling Wine World Championships 2023
- Best in Class Trentodoc Blanc de Blancs Brut Vintage, Champagne & Sparkling Wine World Championships 2023

#### FERRARI PERLÉ BIANCO (MAGNUM) 2015

• Gold, Champagne & Sparkling Wine World Championships 2023

#### FERRARI PERLÉ ROSÉ (MAGNUM) 2016

- Gold, Champagne & Sparkling Wine World Championships 2023
- Best in Class Best Trentodoc Rosé Brut Vintage, Champagne & Sparkling Wine World Championships 2023

#### **FERRARI PERLÉ 2016**

• 90/100, Wine Spectator, 2023

#### **FERRARI PERLÉ NERO 2013**

• 91/100, Wine Spectator, 2023

#### FERRARI PERLÉ ROSÉ 2016

• 91/100, Wine Spectator, 2023

#### **FERRARI PERLÉ 2017**

- 92/100, Decanter, 2023
- Gold, Glass of Bubbly Awards, 2023

#### FERRARI BRUNO LUNELLI RISERVA 2006

• 96/100, Decanter, 2023

#### **FERRARI PERLÉ NERO 2016**

• 93/100, Falstaff Sparkling Special, 2023

#### **FERRARI RISERVA LUNELLI 2015**

- 96/100, Decanter, 2023
- 94/100, Wine Enthusiast, 2023
- Gold, Champagne & Sparkling Wine World Championships 2023
- Best in class Best Italian Brut Nature, Champagne & Sparkling Wine World Championships 2023
- Best in class Best Trentodoc Brut Nature, Champagne & Sparkling Wine World Championships 2023

#### GIULIO FERRARI RISERVA DEL FONDATORE 2005

 World's finest, Glass of Bubbly London's Champagne & Sparkling Wine Award, 2023

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The quality of the Company's wines has been recognised by numerous awards, both in Italy and abroad. On a national level, the following accolades have been conferred:

#### **NATIONAL AWARDS**

#### **AURITEA 2018**

- "Tre bicchieri" Guida Vini d'Italia Gambero Rosso, 2024
- "Tre Stelle Oro" Guida Oro I vini di Veronelli, 2024
- "Quattro Viti" Guida AIS Vitae, 2024
- Miglior vino della denominazione per WOW! by Civiltà del Bere, 2024

#### **SOLENIDA 2018**

- "Top Wine" Guida Slow Wine, 2024
- "5 Grappoli" Bibenda, 2024

#### **CARAPACE LUNGA ATTESA 2016**

- 97/100 "Miglior Sagrantino" Guida Essenziale ai Vini d'Italia, 2024
- Miglior vino della denominazione per WOW! by Civiltà del Bere, 2024
- "5 Grappoli" Bibenda, 2024

#### **ALIOTTO 2020**

• 93/100 - Guida Essenziale ai Vini d'Italia. 2024

#### **INTERNATIONAL AWARDS**

#### **ALIOTTO 2018**

Medaglia d'Oro, SAKURA"
 Japan Women's Wine Awards,
 2023

#### **ALIOTTO 2020**

• 93/100, James Suckling, 2023

#### **AURITEA 2018**

• 91/100, James Suckling, 2023

#### **TEUTO 2018**

• 92/100, Decanter, 2023

#### **TEUTO 2019**

• 94/100, James Suckling, 2023

#### **SOLENIDA 2017**

- 86/100, Decanter, 2023
- 91/100, Wine Enthusiast, 2023

#### **SOLENIDA 2018**

• 93/100, James Suckling, 2023

#### **ZIGGURAT 2019**

Medaglia d'Oro, SAKURA"
 Japan Women's Wine Awards,
 2023

#### **ZIGGURAT 2018**

 90/100, Robert Parker -Monica Larner, 2023

#### **ZIGGURAT 2021**

• 92/100, James Suckling, 2023

#### LAMPANTE 2018

• 92/100, Wine Advocate, 2023

#### LAMPANTE 2020

• 92/100, James Suckling, 2023

#### CARAPACE 2018

- 95/100, Decanter, 2023
- 93/100, James Suckling, 2023

#### CARAPACE 2017

• 91/100, Wine Advocate, 2023

#### CARAPACE 2019

 Medaglia d'Oro, The Wine Hunter, 2023

#### CARAPACE LUNGA ATTESA 2016

• 94/100, James Suckling, 2023

#### PIETRAGRANDE 2021

Medaglia d'Oro, SAKURA"
 Japan Women's Wine Awards,
 2023

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80 II. THE QUEST FOR EXCELLENCE



Over the course of 2023 Bisol1542 has won countless awards, confirming the growing appreciation of the most authoritative opinion leaders in the sector for the winery's creations.

#### **NATIONAL AWARDS**

#### CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE D.O.C.G. DRY

- 94 punti Guida essenziale ai Vini d'Italia, Doctor Wine
- 93+ punti Guida L'Espresso

#### CREDE VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

• Medaglia d'Oro, The Wine Hunter, 2023

#### RELIO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA BRUT

• 93+ punti - Guida L'Espresso

#### I GONDOLIERI VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

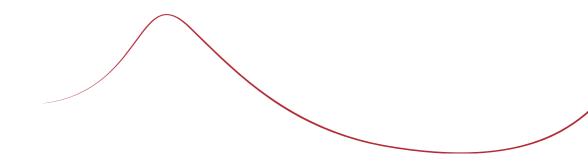
• Medaglia d'Oro, The Wine Hunter, 2023

#### JEIO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

• 90 punti - Luca Maroni

#### JEIO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

• 93 punti - Luca Maroni



#### **INTERNATIONAL AWARDS**

## AWARD BEST PROSECCO WINEMAKING

• TOP 100 - Global Masters, The Drinks Business (UK)

#### RELIO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA BRUT

- Award Best Prosecco Winemaking, Top 100 -Global Masters, The Drinks Business
- 92/100, Falstaff Prosecco Trophy
- 92/100, James Suckling

#### CREDE VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

- Medaglia d'oro, Mundus Vini Summer Tasting
- 92/100, Falstaff Prosecco Trophy

#### I GONDOLIERI VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

 Platinum Medal – 97/100, Decanter World Wine Awards

#### RIVE DI CAMPEA VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. DRY

- Gold, The Prosecco Masters The Drinks Business
- 92/100, Falstaff Prosecco Trophy
- 92/100, James Suckling

#### JEIO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

• 92/100, Wine Enthusiast



82 II. THE QUEST FOR EXCELLENCE



# CONSUMER WELFARE

In Gruppo Lunelli companies, attention to quality is placed at all stages of the production process, from the choice of raw materials to the care taken in processing, right through to the consumer's table.

The application of best practices in the sourcing and production of raw materials up to the careful marketing of the finished product are aimed at offering controlled and safe products to consumers who prefer excellence.

Guaranteeing high **quality and safe** products is a responsibility and a commitment that the Group has always assumed towards all those who choose Gruppo Lunelli labels. This entails, in addition to strict compliance with laws and regulations, careful analysis and controls upstream and downstream of the production process.

On the basis of the assessment of every potential food risk relating to raw materials, work environments, packaging, semi-finished and finished products, control and prevention measures are put in place aimed at eliminating the possibility of non-compliance occurring.

Frequent and scrupulous checks and analyses of various kinds (chemical, physical, microbiological, luminometric, MOCA, environmental, etc.) are carried out in the internal laboratories of Group companies, as well as by external laboratories and appointed third parties.



## THE PRINCIPLE CERTIFICATIONS



- SQNPI certification, 97 member companies direct suppliers in 2021
- Organic certification on 63 suppliers
- UNI 11233 certification Ferrari Protocol for healthy and sustainable mountain viticulture



- Organic Certification on all estate vineyards in Trentino, Tuscany and Umbria
- Organic certification on all Tuscan and Umbrian wines
- Biodiversity Friend certification, wine grapes for Trentino, wine grapes and bottled wine for Umbria and Tuscany
- UNI 11233 certification in Trentino



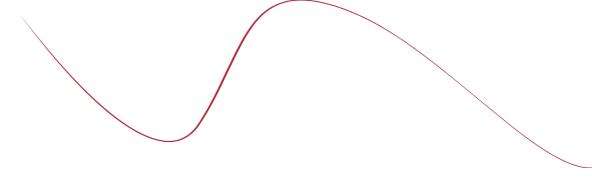
- EN ISO 22000 Certification
- Certificato FSSC 22000 Certified
- ESMA Certification (certification specifically for the Arab Emirates)



- EN ISO 22000 Certification
- FSSC 22000 Certified
- BIO ICEA Certification
- Self-certification of absence of animal derivatives



- EN ISO 22000 Certification
- FSSC 22000 Certified
- I SO/IEC 17067 technical document certificate for carbonated soft drinks, for citron drinks with Certiquality logo
- BIO certification, for the flowers and fruits line
- HARCP USA
- Gluten-free labelling
- Halal certification, for 6 alcohol-free recipes
- Koscher certification, for all drinks (excluding Ginger Ale and Ginger Beer) and citron syrup





86 II. THE QUEST FOR EXCELLENCE

The Group is also committed to promoting the health and well-being of consumers through initiatives in favour of responsible consumption of alcoholic beverages.

Already in 2021, the Group defined a Policy on Responsible Drinking, with the aim of promoting transparent and correct communication to consumers with respect to the use of alcohol, in order to foster moderate and responsible consumption without risks to people's health and well-being.

In recent years, particular attention has been paid to the **education of young people**: with the project 'lo non me la bevo' (I don't drink it), the aim was to raise awareness among the male and female students of a number of schools in the Trentino region on the subject of autonomy from all types of addiction, including alcohol. After having involved over the years a class respectively of the institutes Centro moda Canossa in Trento, Liceo classico Rosmini in Rovereto and Liceo scientifico in Borgo Valsugana, in 2023 it was the turn of a middle school in Mezzolombardo. The children were involved in four meetings held by experts who, through discussions and simulations, dealt with different types of addictions and, later, with the support of the teachers, produced video and photographic materials related to the issues addressed.





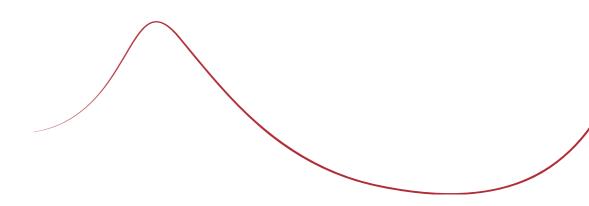
# OVERALL OBJECTIVES

**WE STRONGLY BELIEVE THAT EVERY** COMPANY SHOULD NOT ONLY CREATE VALUE FOR SHAREHOLDERS BUT **ALSO PRODUCE** WELL-BEING, SAFETY AND **BEAUTY FOR** EMPLOYEES, STAKEHOLDERS AND THE COMMUNITY, **DEMONSTRATING SOCIAL RESPONSIBILITY AND** CARE FOR THE ENVIRONMENT.

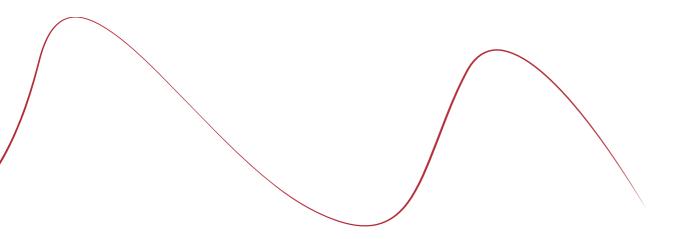
The global scenario is characterised by **complex challenges** that impact the present and even more so the future of people and the planet. The **United Nations' Agenda 2030** and the **Climate Conferences** call for a radical change in production and consumption models.

Gruppo Lunelli's objectives go in this direction and concern the search for a harmonious balance between man and nature. Protection of the natural environment, healthy human development and solid economic growth are the assets on which to build a prosperous future.

Gruppo Lunelli, aware of the important role it plays within its business community and in the territories where it is present with its companies, is committed to contributing to 7 of the Sustainable Development Goals contained in the 2030 Agenda.







## "OBJECTIVES: **CULTIVATE AND PRODUCE** SUSTAINABLY, CARE FOR PEOPLE AND **CREATE ECONOMIC DEVELOPMENT"**

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#### SDG12 - RESPONSIBLE CONSUMPTION AND PRODUCTION

Objective: to respect nature by reducing the ecological footprint at every stage of the product life cycle: from the selection of the raw materials used to the promotion of responsible product consumption



#### SDG15-LIFE ON LAND

Objective: to protect and promote the sustainable use of ecosystems and the protection of biodiversity



#### SDG13 - CLIMATE ACTION

Objective: to contribute to combating climate change through mitigation activities and to protect and promote the sustainable use of ecosystems and the protection of biodiversity



#### SDG 3 - GOOD HEALTH AND WELL-BEING

Objective: to safeguard the health, safety and wellbeing of workers, consumers and communities



#### SDG 8 - DECENT WORK AND ECONOMIC **GROWTH**

Objective: to foster lasting economic growth with spill-over effects on territories in terms of greater prosperity and employment, particularly of young people



#### SDG 5 - GENDER EQUALITY

Objective: to guarantee the same rights and job opportunities for women as for men and to support female empowerment initiatives



#### **SDG 6 - CLEAN WATER AND SANITATION**

Objective: to sustainably manage water resources, respect hydrogeological balances and contribute to the protection of water and water-related ecosystems



III.SUSTAINABILITY, THE VISION

# PRIORITY IMPACTS

Our commitment to the promotion of sustainable practices and policies has been confirmed by joining in 2023, as a Group, the UN Global Compact, a network that unites governments, businesses, UN agencies, trade unions and civil society organisations and encourages companies around the world to create an economic, social and environmental framework to promote a healthy and sustainable global economy that ensures everyone has the opportunity to share in its benefits.

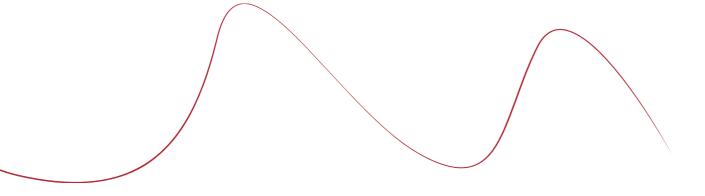
To this end, the UN Global Compact requires participating companies and organisations to share, support and enforce within their sphere of influence a set of core principles relating to human rights, labour standards, environmental protection and anti-corruption.

#### THE MATERIALITY ANALYSIS

Materiality analysis is the process of identifying priority issues (material themes), identifying the most significant impacts generated by the company and its value chain on the planet, people, society and the economy.

In 2023 Gruppo Lunelli structured the process of defining material themes by focusing on the direct and indirect impacts generated, through a structured dialogue with stakeholders in order to integrate their perspective into the company strategies and create shared value.

Materiality analysis is the basis of Gruppo Lunelli's approach to sustainability. Not only does it represent the central element of the reporting process, but it is, above all, the process that guides the identification of the strategies and actions necessary to produce effective social and environmental change, enabling the Group to make its contribution to the achievement of European and global sustainable development objectives.





#### THE PHASES OF MATERIALITY ANALYSIS

**ANALYSIS OF THE IDENTIFICATION OF** CONTEXTAND POSITIVE AND NEGATIVE **EXTERNAL PRESSURES** IMPACTS, ACTUAL OR **ON THE SECTOR** POTENTIAL **ASSESSING THE IDENTIFICATION OF** SIGNIFICANCE OF **MATERIAL THEMES IMPACTS** 

In light of the current context, the external pressures on the sector and the numerous regulatory changes in the field of sustainability, Gruppo Lunelli has identified the impacts generated by its strategies and activities and the degree to which they should be prioritised. The involvement of internal and external stakeholders played a central role in all stages of the process.

In-depth interviews were conducted with key **external stakeholders** - organisations and associations, sector experts, opinion leaders and the media - with a view to analysing the context and deepening the relevant impacts for the Group, as well as future partnerships on shared objectives.

The involvement of top management and the contact persons of the main internal functions of the various Group companies allowed the linking of impacts to corporate strategies and activities, making the analysis of relevant issues complete and timely, as well as highlighting useful elements for the definition of future objectives.

The process also saw the **involvement of all employees** of Group companies who, through an open questionnaire, contributed to the assessment of the relevance of impacts and suggested further actions deemed useful for the continuous improvement of the Group's sustainability path.



#### THE RELEVANT TOPICS

PILLAR	THEME MATERIALS	DESCRIPTION OF THEME AND COMMITMENTS	PILLAR	THEME MATERIALS	DESCRIPTION OF THEME AND COMMITMENTS
Environment	Climate change: adaptation and mitigation	Contributing to the fight against climate change through the adoption of actions to contain the carbon footprint of farm activities, in particular by reducing greenhouse gas emissions through energy efficiency initiatives in farm facilities and the use and production of energy from renewable sources. Adopting agricultural and raw material pro-	People and territories	Workers' Health and Safety	Adopt management practices and systems to protect the health, safety and psychophysical integrity of employees and all third parties involved in company activities, ensuring effective training and careful monitoring of risks with a view to their elimination. (grape and citrus raw material suppliers).
		curement practices capable of adapting to the impacts generated by climate change so as to guarantee the availability of resources in the future.		Diversity, inclusion and equal opportunities	es and valuing diversity. Promoting an at- tractive working environment capable of re- taining staff through the dissemination of an inclusive corporate culture that ensures the
	Circular economy	Adopt circular models in production processes and throughout the product life cycle. Promote the management of processed raw materials, by-products and waste with a view to the circular economy through the use of recycled, recyclable materials in the production process and packaging (e.g. returnable glass) and the use of environmentally friendly materials. Reduce and properly manage the disposal of the different types of		Employee development and growth	well-being of the individual.  Ensure professional growth paths and policies to attract and 'retain' talent, invest in training and professional growth of staff to develop technical, managerial and organisational skills appropriate to the roles they are called upon to fill.
	Responsible management of water resources	Optimising the use of water resources in production processes by improving the efficiency of water consumption, improving the quality of wastewater and adopting innovative technologies to reduce water wastage (e.g. in the		Creating value for territories and communities	Contribute to the socio-economic well-being of communities by fostering employment, protecting and promoting the territory, listening to community demands and supporting third sector entities committed to responding to the needs expressed by local communities.
	Protection of Biodiversity	countryside) while limiting the risks of water scarcity.  Safeguard biodiversity and promote the sustainable use of ecosystems through the adoption of specific environmentally friendly practices. Ensure the use of agronomic and vineyard management practices that respect the environment, biodiversity and the soil		Product quality and consumer welfare	To develop products that comply with the quality and safety standards required by regulations and by customers, and a complete and punctual service in a continuous search for excellence. To be attentive to the health and well-being of consumers also through the promotion of sustainable and balanced lifestyles, with positive impacts in terms of safeguarding people's health and safety.



**III.SUSTAINABILITY, THE VISION** 

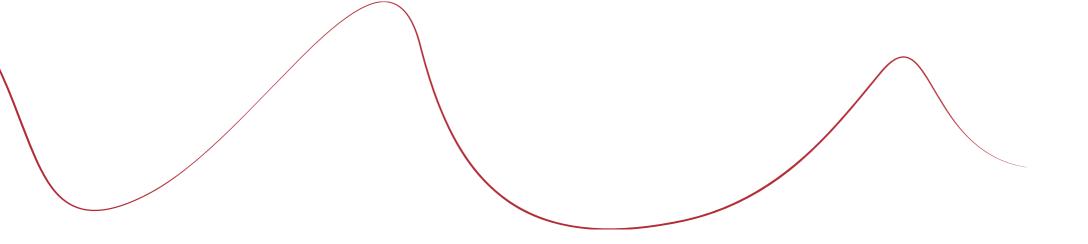
#### THE RELEVANT TOPICS

•	PILLAR	THEME MATERIALS	DESCRIPTION OF THEME AND COMMITMENTS
	Governance	Ethics and Transparency	Adopt principles, procedures and management systems to ensure responsible conduct, regulatory compliance, prevention of corruption and environmental and social responsibility to protect corporate integrity and stakeholder trust.
		Responsible supply and distribution chain management	To base purchasing processes on full compliance with legality and transparency, also considering environmental and social aspects when assessing suppliers, particularly with regard to respect for workers' health and safety, protection of human rights and reduction of environmental impacts.



# PRACTICAL RESPONSES

On the basis of the results of the materiality and the assessment of the current coverage of each topic by the Group companies, priority objectives and concrete actions to be taken in the coming years were defined and approved by the <u>Sustainability</u> Committee.





# GRUPPO LUNELLI SUSTAINABILITY PLAN 2024-2030

PRIORITIES	OBJECTIVES	ACTIONS	COMPANIES	DEADLINE
Climate change:	Using electricity from renewable sources	100% purchase of electricity from renewable sources	Group	2025
adaptation and mitigation	Reducing scope 1 and scope 2 emissions by 20 per cent (baseline 2019)	100% purchase of electricity from renewable sources and eva- luation of consumption reduction initiatives (Scope 2 and 3)	Group	2025
	Reducing scope 1 and scope 2 emissions by 40 per cent (baseline 2019)	100% purchase of electricity from renewable sources and eva- luation of consumption reduction initiatives (Scope 2 and 3)	Group	2030
	Confirming Carbon Neutrality (scope 1, 2 and partial 3) for Ferrari and Surgiva	Reducing Corporate Carbon Footprint of Ferrari and Surgiva and offsetting residual emissions	Ferrari Trento, Surgiva	2025
Protecting biodiversity	Promoting cultivation and land care practices that protect and foster biodiversity	Confirming organic and 'Biodiversity Friend' certification on the land owned in Trentino, Tuscany and Umbria	Ferrari Trento, Tenute Lunelli	continuative
		Implementing the Land, Air, Water protocol of the Biodistrict, MUSE and the Municipality of Trento to increase biodiversity in the countryside and in the city.		2025
		Identifying specific KPIs to enhance the contribution to biodiversity protection		2026
Responsible management of water	Optimising of water consumption	Completing the water consumption monitoring system and definition of reduction targets	Ferrari Trento	2025
resources	Reducing water withdrawal by 20% (baseline 2023)	Purchasing and implementing new technology	Tassoni	2025
Circular Economy	Promoting the use of materials and raw materials compatible with a circular economy	Launching specific projects for packaging recyclability	Group	2030
	concept	Scrap recovery	Ferrari Trento, Tenute Lunelli e Tassoni	continuative
Health and safety of employees	Zero injuries	Training and monitoring near misses	Group	continuative

GRUPPO LUNELLI

#### **GRUPPO LUNELLI SUSTAINABILITY PLAN** 2024-2030

PRIORITIES	OBJECTIVES	ACTIONS	COMPANIES	DEADLINE
Employee Development, Growth and Well-being	Ensuring the acquisition of skills and offering growth opportunities to all employees	Skills mapping, collection of training needs, definition of ro- le-specific training and development plans	Group	2025
	Promoting more sustainable mobility that improves the psycho-physical well-being of employees and, at the same time, reduces the impact of home-to-work journeys	Sustainable Mobility Plan	Ferrari Trento	2025
Diversity, inclusion and equal opportunities	Fostering inclusion and diversity as a distin- ctive corporate element	Assessing the effectiveness of gender equality management with Assessment UNI PDR 125 (gender equality)	Group	2024
	Achieving UNI PDR 125 certification	Implementing actions necessary to obtain certification	Group	2025
Product quality and consumer welfare	Promoting conscious and responsible consumption through specific initiatives	Implementing the 'I don't drink it' project of education on responsible consumption	Group	2025
	Offering products that meet consumers' expectations of health and well-being	Introducing products with lower sugar content	Tassoni	2025
Creating value for territories and communities	Contributing through charitable donations to the welfare and development of local com- munities	Defining Corporate Philanthropy Strategy	Group	2025
Ethics and transparency: safeguarding corporate inte- grity and stakeholder trust	Anticipating the regulatory requirements of the CSRD	Group Sustainability Report according to CSRD	Group	2025
Responsible supply chain management	Achieving full traceability of the supply chain	Drafting of supplier code of conduct	Group	2025
		Risk Assessment: Suppliers	Group	2025



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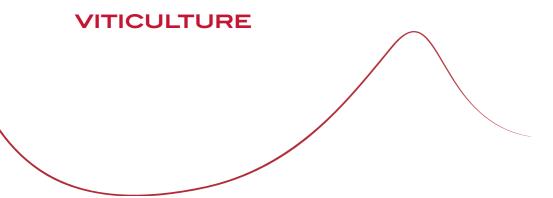


### CLIMATE CHANGE: ADAPTATION AND MITIGATION

Inspiring Gruppo Lunelli's actions is a continuous striving for quality raw materials.

Whether it is wine or other beverages, the Group's companies carefully select raw materials and adopt production and processing systems dedicated to protecting quality and the environment.

This takes into account the need to adapt to climate change by adopting initiatives that can adjust to current paradigm shifts.



This is the area where Gruppo Lunelli encounters the greatest challenges due to climate change.

The increased frequency and duration of extreme weather events - abnormal hailstorms, late frosts, heatwaves and prolonged periods of drought or rain - have serious repercussions on both the integrity and productivity of the vine and the quality of the grapes harvested.

Rising temperatures result in shorter growing seasons and an earlier start; another consequence is an earlier harvest, which considerably changes the organisation of the business.

On the disease front, the situation is also very challenging: in recent years, there has been an epidemic of flavescence dorée, a vine disease caused by a phytoplasma transmitted by a cicada of North American origin, which, since 2019, has seen a rapid increase in its presence in the country, leading to even more careful management in the vineyard.

One aspect that, at the moment does not severely impact the Group, but which must be carefully monitored, is the scarcity of water resources, one of the most complex challenges to face as it limits the plant in its development both vegetatively and reproductively, affecting the quality of the wine.

Gruppo Lunelli, thanks to the commitment of its technicians and winegrowers and the support of researchers and partners, is moving in this direction, searching for new solutions.

Heavy rains and repeated hailstorms characterised 2023, especially in Trentino and the Veneto. For this reason, Trentino is equipping itself with anti-hail nets to contain the negative effects of intense weather events. It will be a gradual process, with the priority being to preserve the most valuable areas and those most affected. An urgency that **Ferrari Trento**, in particular and for some time now, has also been conveying to its growers.

As far as irrigation is concerned, all Trentino vineyards are equipped with drip systems for a more efficient and optimal use of water resources.

The organic approach adopted on the estate's lands in Trentino, Tuscany and Umbria and followed by many of the winegrowers testifies to the strong focus on the protection of the environment, biodiversity and ecosystems.

This protection is embodied in the meticulous agricultural practices adopted and contained in the 'Il Vigneto Ferrari' protocol. A philosophy that promotes healthy and sustainable mountain viticulture, aimed at nourishing the soil by enriching the organic substance, using manure, working the soils to make them more vital, sowing green manure in the autumn to increase the number of varieties for bees and pollinating insects.

It finds recognition in the 'Biodiversity Friend' certification that has been awarded to the estate's vineyards every year since 2015, confirming their ability to preserve the environmental integrity of the land.

With the same desire to protect the environment and the health of those who live and work in the countryside and conserve the Valdobbiadene wine-growing heritage, **Bisol1542** too has launched a sustainable viticulture project from 2021 that envisages the use of only organic fertiliser, the adoption of traditional farming techniques of the Unesco World Heritage heroic hills, the recovery of historic clones, green manure and the insertion of plants in the non-wine-growing areas to increase biodiversity. A viticulture that has as its primary objective attention to the vegetative balance of the vine and the landscape, in the conviction that the quality of a wine only starts with healthy, ripe and balanced grapes.



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114 IV. IN HARMONY WITH NATURE



#### THE "FERRARI VINEYARD" PROTOCOL FOR HEALTHY AND SUSTAINABLE MOUNTAIN VITICULTURE

Ferrari Trento considers its growers the true custodians of the land and requires all direct and indirect growers to follow the Protocol for healthy and sustainable mountain viticulture called 'Il Vigneto Ferrari'.

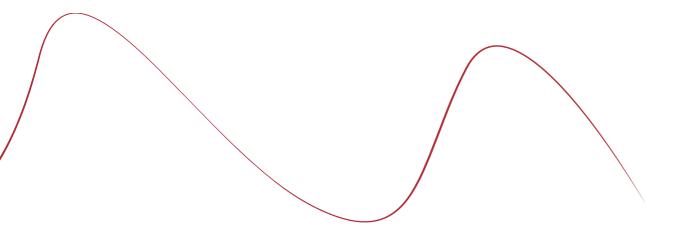
The Protocol, certified by CSQA, aims to encourage the implementation of a working culture in the vineyard based on natural elements and sustainable methods.

It punctually and comprehensively defines all aspects of vineyard management, from vineyard preparation and training, to biodiversity, irrigation, pruning, harvesting and the safe use of phytosanitary products. Over the years, these aspects have been deepened to ensure ever greater care for the soil, leading to a total ban on the use of herbicides and minimising the use of chemical fertilisers, favouring traditional practices and natural fertilisers. The company's agronomists carry out at least five visits to the vineyard each year to observe the cultivation practices applied in the vineyards and indicate possible improvements.









"GRAPES OF
EXCELLENCE GROWN
WITH RESPECT FOR THE
ENVIRONMENT AND THE
HEALTH OF THOSE WHO
WORK IN THE
COUNTRYSIDE"

#### **FERRARI VINEYARD**

#### **CERTIFIED ORGANIC GRAPES**

Cultivated according to organic standards with the sole use of natural pesticides and the elimination of synthetic chemical fertilisers, insecticides and herbicides, thus helping to maintain soil fertility.

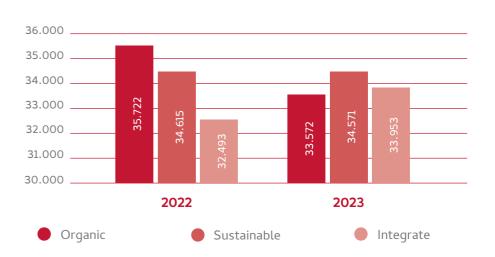
#### **SUSTAINABLE GRAPES**

Grown with a limited use of plant protection products and a reduction in the impact of chemicals in the vineyard through the adoption of good agronomic practices.

#### **INTEGRATED GRAPES**

Produced according to the SQNPI (Sistema di Qualità Nazionale delle Produzioni Integrate - National Quality System for Integrated Production) national integrated production regulations, implemented more stringently by Trentino through its own voluntary integrated production regulations, aimed at reducing the use of chemicals.

## FERRARI TRENTO GRAPES PER LINE OF DEFENCE (ql)



The data include direct, indirect and Tenute Lunelli Trentino suppliers



132 HECTARES OWNED 596
GROWERS
(DIRECT AND INDIRECT)

VINEYARD
ALTITUDE BETWEEN

300

750

METRES

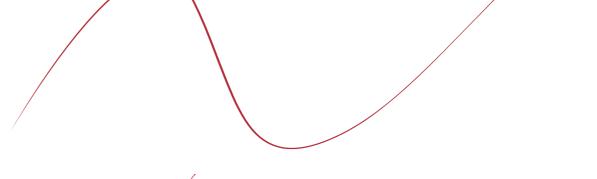
2
SELECTED GRAPE
VARIETIES:
CHARDONNAY AND
PINOT NOIR

16,57
MILLION FOR THE
PURCHASE OF GRAPES
FROM LOCAL
PRODUCERS



Every year, the company offers specific training dedicated precisely to growers, aimed at guaranteeing the necessary skills for healthy and sustainable viticulture.

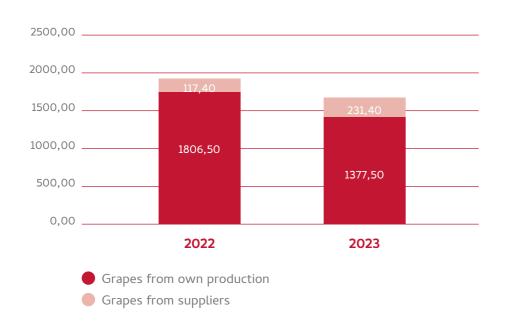
In 2023, the training dedicated to direct growers took place through a cycle of 7 meetings, some of which were held by external bodies (Fondazione E. Mach, Free University of Bolzano, AIAB and others) and others chaired directly by the Ferrari Trento technical office. An average of 61% of the direct growers participated in the courses offered, for a total of 1,508 hours of training utilised, an increase compared to the previous year.



#### TENUTE LUNELLI UMBRIA



## TENUTE LUNELLI - UMBRIA TOTAL GRAPES (ql)



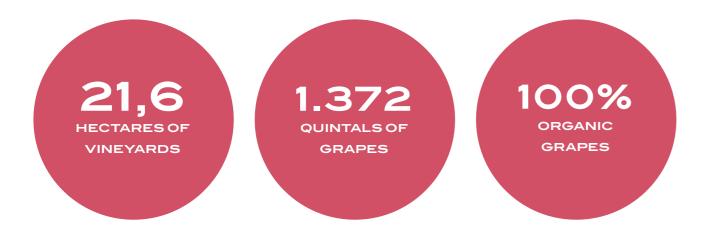
At Tenuta Castelbuono in Umbria, the 2023 vintage proved to be difficult due to the heavy rainfall and base temperatures until June: this led to the occurrence of fungal diseases which, although duly treated, significantly reduced the harvest.

During the last year, Winegraft rootstocks were used in about 2 hectares of vineyard to reduce water consumption. It was discovered that this new generation of rootstocks guarantees exceptional resistance to water stress, thanks to a more efficient biochemical use of water, with consumption throughout the entire vegetative cycle being 25–30% lower than that of traditional rootstocks, under the same soil and climatic conditions and grape variety, without losing quantity and production quality.

After an accurate analysis, linked to the **Biodiversity Friend certification**, it was possible to appreciate how there are more insects and more biodiversity in the soil than in previous years. This was made possible by a series of measures, including: reducing the amount of copper used, installing insect houses and growing wild herbs that do not even require forced irrigation.



#### TENUTE LUNELLI TOSCANA

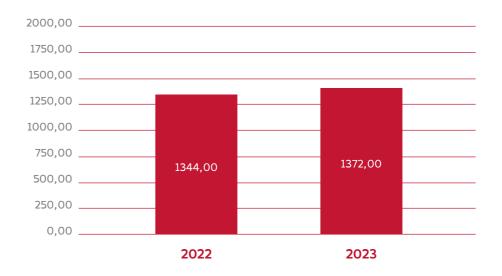


# "ONLY HOME-GROWN, ORGANICALLY GROWN AND BIODIVERSITY FRIEND CERTIFIED GRAPES."

#### At Tenuta Podernovo, production in 2023 remained stable, even though the seasonal trend was not the best from a phytosanitary point of view.

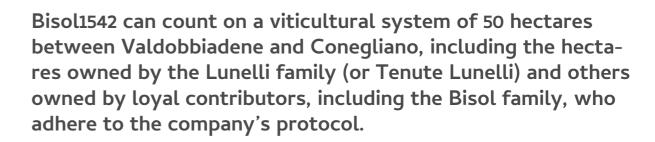
In the next few years, we aim to finalise a reconnaissance of the vineyard, preparatory to the renewal of all the vine plants present on the property today. This activity, so far, has involved 2 hectares.

## TENUTE LUNELLI - TOSCANA TOTAL GRAPES (ql)









Contributing to the specialisation of key figures - the viticulturist, the agronomist, the oenologist, the cellar manager - and controlling the entire production chain, the company guarantees the highest quality from the land to the bottling of the wines, obtained from the 45 sparkling wine bases from this wine-growing basin.

Here, in the Prosecco hills listed as a Unesco World Heritage Site, the most suitable vineyards of the Denomination are cultivated and selected - including the steeply sloping ones known as 'Rive' - employing 900 hours of manual labour per hectare per year, from pruning to mowing the grass and up to the harvest: this number clearly demonstrates how this viticulture is very different from both hillside viticulture (which requires an average of 600 hours per hectare) and lowland viticulture (approximately 200 hours).

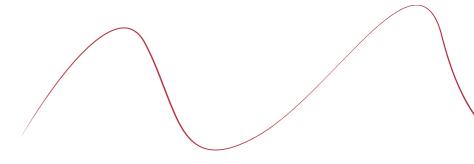




#### BISOL1542

Only natural fertilisers are used here, avoiding synthetic chemical fertilisers, practising sustainable agronomic management of the vines, thanks to techniques such as green manure. The vineyard, trained with the traditional 'double overturned' system, is enhanced and protected and, in the Campea vineyard, owned by Lunelli and the largest in the Denomination, chestnut stakes are used, not decorticated, typical of the history of local sustainability. The vineyard is cared for according to constant and respectful regenerative interventions, far from the logic of increasing yield per hectare, so that the vineyard heritage ranging from 2 to 80 years of age can be preserved and passed on to future generations.

From 2021, moreover, in the Campea vineyard, some 8 hectares in size, Bisol1542 is recreating, through careful study, a vineyard from which selected batches of the grapes produced from the various complementary autochthonous vines will be vinified together, to obtain an increasingly territorial wine, olfactorily and gustatory, broad and articulate, a recognisable son of the vintage and, for this reason, always different yet always faithful to its origins and history.





the Rialto Market.

"I Gondolieri" is the company's latest cre-

ation: an innovative and unique Prosecco

- a Brut with the lowest alcohol content

in the entire appellation (10.5 % by volu-

me) - that pays homage to the tradition

of the Venetian Gondoliers, with whom

the brand has entered into an innovative

multi-year partnership. It is born from the

suggestions that unite Valdobbiadene and

Venice, both UNESCO World Heritage Si-

tes. The Rive, with their steep vineyards

and chestnut poles planted by hand in the

marly soil of the one, recall the founda-

tions and famous larch wood briccole of

the other. Harvested in bins and crushed

from whole grapes, this Prosecco Supe-

riore is the manifesto of Bisol1542's sustai-

nable approach since it is re-fermented

with the aid of local must, thus without

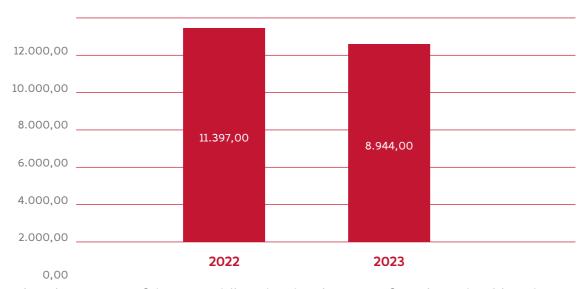
the use of added sugars of foreign origin.

It is a pure Glera with an intense colour

and a bouquet reminiscent of aromatic

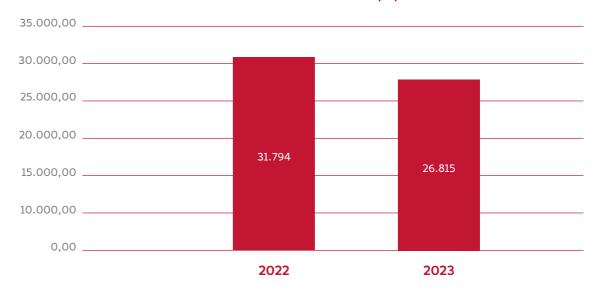
herbs and the fresh, crisp, sunny fruits of

#### BISOL1542 TOTAL GRAPES (q)



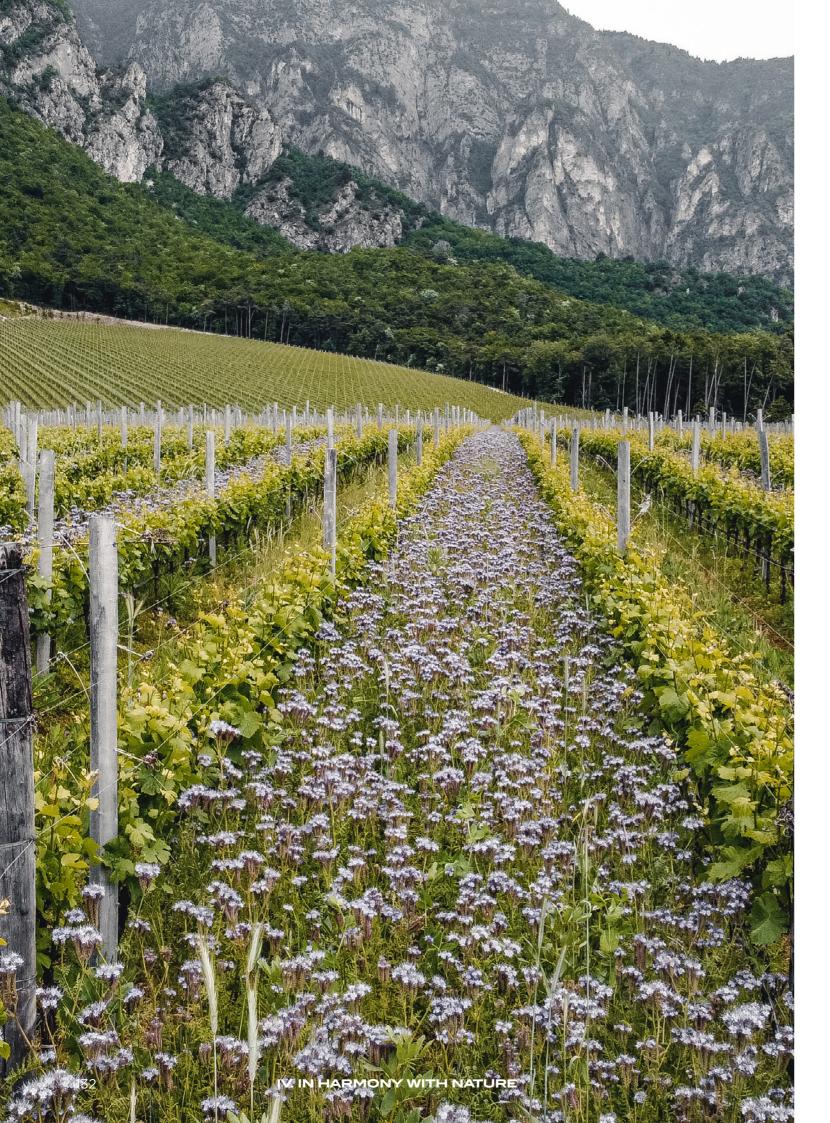
Approximately 15 per cent of the grapes delivered to the winery come from vineyards cultivated according to the SQNPI protocol; in addition, a further 75 per cent come from vineyards that are not certified, but are cultivated and harvested according to the company's protocol

#### BISOL1542 WINE PURCHASED (hl)



2023 was a complex year and, in particular, the drop in consumption in foreign markets did not allow Bisol1542 to achieve the production quota of previous years. In 2023 quintals of grapes processed fell by 21.5%, just as hectolitres of wine purchased fell by approximately 15.6%.



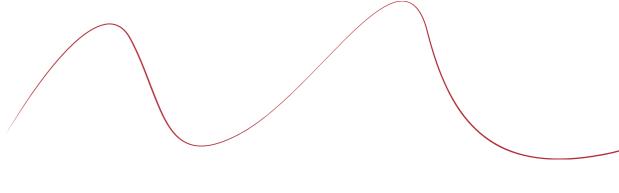


## VITICULTURE IN STEP WITH THE TIMES

Viticulture, like other sectors, embraces technological innovation and, in this sense, Ferrari Trento - with greater emphasis within the Group - is incrementally adopting tools based on artificial intelligence.

In recent years, the company has employed certain technologies typical of precision viticulture, which aim to maximise the oenological potential of vineyards. This management, based on the existing variability within the vineyard, makes it possible to improve the efficiency of production in terms of quality, while reducing the environmental impact.

Thanks to sensor systems, irrigation systems can be remotely controlled, water consumption monitored, and water supply interrupted in good time if necessary. In addition, it is possible to detect the water content of the soil and identify in some detail when and how to irrigate, looking at actual needs. Also, with a view to a more sustainable agriculture, able to cope with the probable and increasing scarcity of water, special rootstocks have begun to be used that allow 30% less water to be consumed.





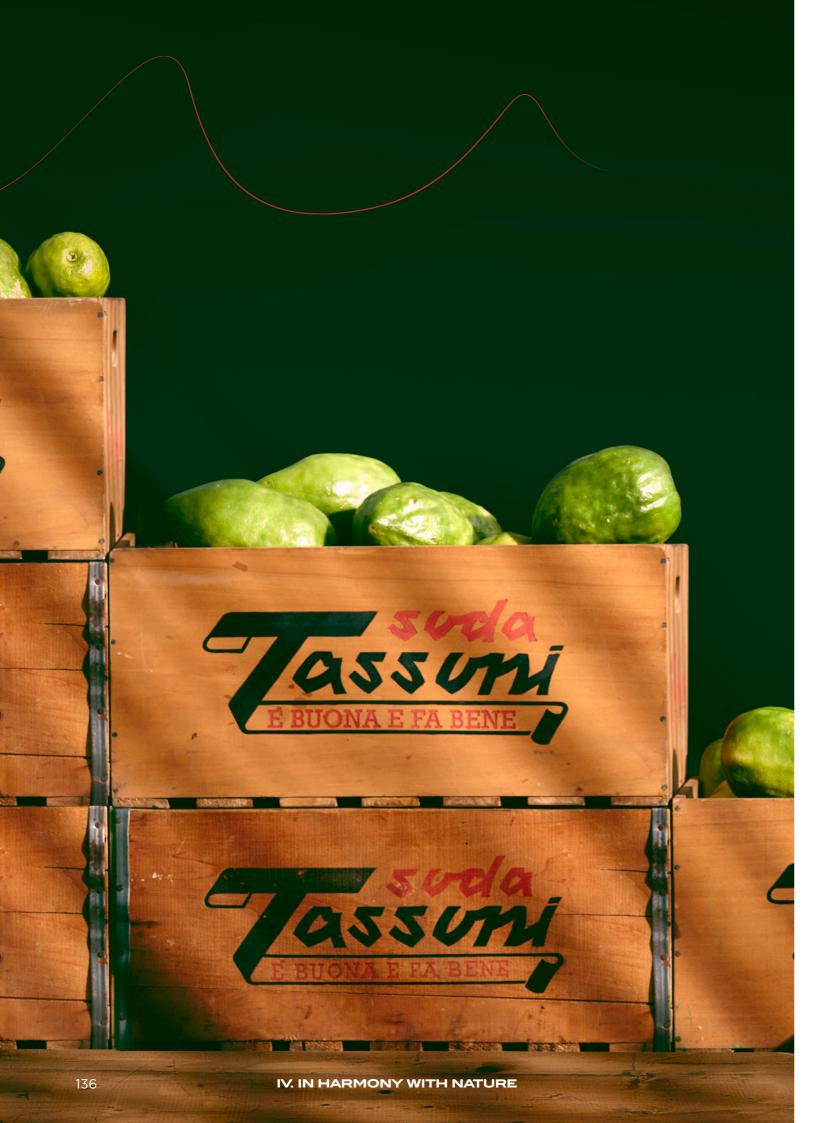
Winegraft was born in 2014 out of the collaboration between a number of Italian companies, including Ferrari Trento and the University of Milan, to produce and disseminate new-generation rootstocks; a project started in the early 1980s and coordinated by Professor Attilio Scienza, an international authority on viticulture. The first Italian example in wine, Winegraft is a virtuous system of collaboration and is considered an authentic revolution in viticulture worldwide. Today, the president and one of the founders is Marcello Lunelli, while the technical partner for the production of the rootstocks is Vivai Cooperativi Rauscedo.

An experimental vineyard digitisation project is also being implemented in Trento: the polygons of all the vineyards owned by the company have been uploaded onto a digital platform in order to monitor, through the use of satellite images and derived vegetation indices, the variability within the vineyards, the health of the plants and water stress. In particular, in some sentinel vineyards, specific indices are being monitored that can signal potential water stress in advance, so as to obtain decision-making support to optimise irrigation inputs. The data obtained from satellite remote sensing are then validated and compared with classic field surveys and leaf water potential measurements using the pressure chamber.

The use of innovative technologies does not stop at the vineyard: for some time now, Ferrari Trento has implemented a system based on Artificial Intelligence for the qualitative selection of the grapes delivered.

All boxes of grapes arriving at the winery are equipped with a QRcode that identifies their origin. Once they are placed on the conveyor belt, a digital camera system acquires images and, through an algorithm, is able to objectively detect the presence of defects in the grapes and provide detailed information in real time about the type of problems within each batch of grapes delivered. The selection process structured in this way makes it possible to carry out a precise check on the quality of the grapes, prior to their vinification, and facilitates the identification of shared actions with the conferring parties aimed at the continuous improvement of the raw material.



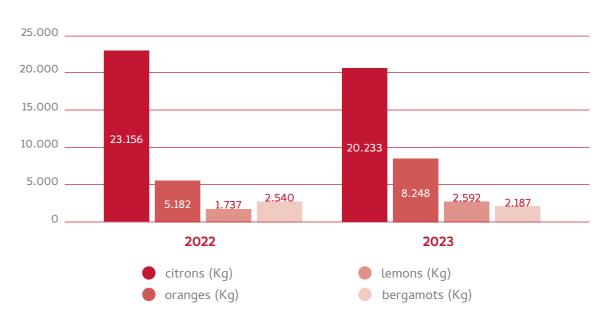


#### **TASSONI**

The production of citrus and other fruits for processing into drinks has so far not paid the price for climate change. As far as organic certification is concerned, the soft drinks that today use certified raw materials are chinotto and the ginger line.

Originally, Tassoni Soda Cedrata was prepared with Citrus Medica citrons grown on the banks of Lake Garda. Today, the company relies only on the best Diamante citrons, from Calabria and internationally renowned, hand-picked and still unripe in October and November. Here, the citron reaches its maximum expression, thanks to the Mediterranean climate and a thousand-year-old tradition of cultivation. Over time, direct relations have been established with historical growers, many of whom have remained the same to this day, allowing meticulous control of the production chain and following all stages from the land to the table. The chinotto comes from the Alcantara Valley in Sicily.

#### **CITRUS BY TYPE (Kg)**







## BIODIVERSITY, COMMON INTEREST

Gruppo Lunelli protects the environment, biodiversity and ecosystems, in the interest of future generations, fundamental principles also included in the Italian Constitution from February 2022.

The organic approach adopted on the land owned and cultivated by many of the winemakers testifies to the strong focus on these issues. Protection that is embodied in the meticulous agricultural practices adopted in Gruppo Lunelli's vineyards and contained, as already mentioned, in the 'Il Vigneto Ferrari' Protocol.

A commitment that finds recognition in the 'Biodiversity Friend' certification that every year, starting in 2015, is achieved by the vineyards owned by Gruppo Lunelli, confirming its ability to protect the environmental integrity of the territory.



#### **BIODIVERSITY FRIEND**

A voluntary standard recognised worldwide, defined by the Worldwide Biodiversity Association (WBA) and open to all plant-producing farms. The objective of the certification is to guarantee that the production process does not lead to a loss of biodiversity, i.e. the disappearance of animal and plant species present in the area subject to the activity.

Furthermore, it assesses through soil, water and air biodiversity indices, based on biomonitoring methods developed by the Scientific Committee of WBA Onlus, the company's continuous commitment to improving the quality of the environment in which it operates.



Tenute Lunelli's collaboration in Trentino with the Biodistrict of Trento, for the development of the 'Terra-Aria-Acqua' project, supported by the Municipality of Trento, also continues in the direction of sustainability.

The initiative aims to build a land management based on mutual support between urban and agricultural environments, respect for fertile soil and landscape, and the protection of biodiversity and the dignity of the farmer.

The project evaluated ecological aspects and their consequent influence on biodiversity in correlation with the characteristics of the agricultural landscape, involving several wineries. Initial evidence from the studies conducted shows, for example, that birds are most influenced by the morphology of the environment, while pollinators by the type of vineyard management (organic, sustainable, integrated). Further studies and monitoring are underway to identify what actions can be taken to further improve the ecological quality of the soils and enhance biodiversity within the vineyard ecosystem.

The conclusions of this work, although limited as a study area, would seem to highlight the superiority of organic management, compared to integrated management, in terms of microbial biomass and soil **enzymatic activities.** Compaction is confirmed to be a soil degradation present in a more or less intense form in all vineyards, and therefore of primary importance. It is noted that it has measurable effects on soil functionality, as well as worsening its hydrological characteristics; agronomic measures must therefore be identified to mitigate its impacts and provide possible remedies. Finally, pergola forms of cultivation have been shown to have less compaction with regard to the tracks of mechanical means, resulting in a higher content of soil organic matter, and enzymatic activities. The pergola also quarantees less evapotranspiration of the turf due to shading.

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140 IV. IN HARMONY WITH NATURE



To protect biodiversity, the Gruppo Lunelli companies have implemented a series of initiatives.

Ferrari Trento, for example, encourages the presence of both pollinating insects - by reducing the use of pesticides, maintaining flowering areas and semi-natural environments on the edges of cultivated areas - and birds, through the installation of 50 new nest boxes, 35 at Margon and 15 at Camparta. No less important is the maintenance of the numerous drystone walls and the care of polyphytic meadows, which become a shelter for many small insects, natural antagonists of certain pests.

Another very important aspect is the protection of trees with hollows. In the woods owned by the Lunelli family, there are in fact numerous trees that host the homes of the Green and Black Woodpecker. The latter, in particular, builds its nest in the large centuries-old beech trees that populate the woods around Villa Margon. The Muse, in collaboration with the Provincial Forestry Department and the contribution of Ferrari Trento, has taken a census of these trees, which are protected by forest management practices, in order to avoid their felling, thanks to a management efficiency plan known as 'naturalistic silviculture'. From the studies carried out, it emerged that the dwelling cavities of the Black Woodpecker constitute one of the most important forest microhabitats, providing food, shelter and a breeding ground for numerous species such as owls, dormice and even wild bees.

GRIIRRO LIINELLI

#### THE ROLE OF BEES

Pollinators are fundamental to agriculture, so much so that over a third of the food we eat is produced through pollination. In the context of modern agriculture, honeybees are the main pollinators as they are breedable and transferable to flowering crops.

Although the vine is known to be a plant whose pollination is not linked to insects - it is the wind that plays this fundamental role - bees and pollinators assiduously visit the vineyards, both to collect pollen from the vine and to take advantage of the flowering that occurs between the rows.

The presence among the vines of honeybee hives and other pollinators is of great value since these insects are excellent bio-indicators: placing honeybee hives among the vines, while managing both the vineyard flora and phytosanitary management, can be an efficient tool for measuring the impact of cultivation and its degree of sustainability. Their wellbeing testifies both to the absence of 'disturbances' (such as pesticides, for example) and to the presence of a varied and well-distributed flora throughout the year, capable of supporting these organisms from a nutritional point of view.







The Umbrian Castelbuono Estate is home to 20 bat houses and 30 insect houses. Having stated the importance of pollinators, which are also housed on the estate, insects are also an important part of the ecosystem and play a fundamental role in the breakdown of organic matter. Providing a safe habitat for these little guests helps to promote biodiversity and support the health of the ecosystem as a whole. Bees also find an ideal home here, supporting a small production of honey.

On the **Tuscan Podernovo estate**, in addition to wine, there is also a small olive production devoted to organic farming. There are also beehives here, linked to an educational project, which allows families and school classes to visit. There are some animal houses and the meadows are managed on a graduated flowering basis, to ensure the greatest biodiversity of the land.

At **Bisol1542** biodiversity is nurtured by recovering historical clones, as in the Patriarchs Project of the Molere estate vineyard, which involves the selection of the best and historical clones grafted onto the steepest part of the vineyard in Riva, and by enriching the areas not planted with vines with native floral and aromatic essences, practising green manure between the rows, cultivating the wooded strips surrounding the vineyards and inserting ancient fruit trees - pear, cherry, fig, etc.- to border the vineyards, such as in the upper part of Campea, restoring the original Valdobbiadene landscape. About 15% of the grapes processed are guaranteed by the SQNPI label. 52% of the companies associated with the Consortium, including ours, which adheres to this protocol on a voluntary basis, adopt alternate row mowing in the vineyard. This has important advantages for the vine and the environment: covering the soil with herbaceous plants naturally protects the soil by preventing frequent and local erosion phenomena, increases biodiversity in the vineyard in terms of both flora and fauna, and provides essential nutrients to the plant.







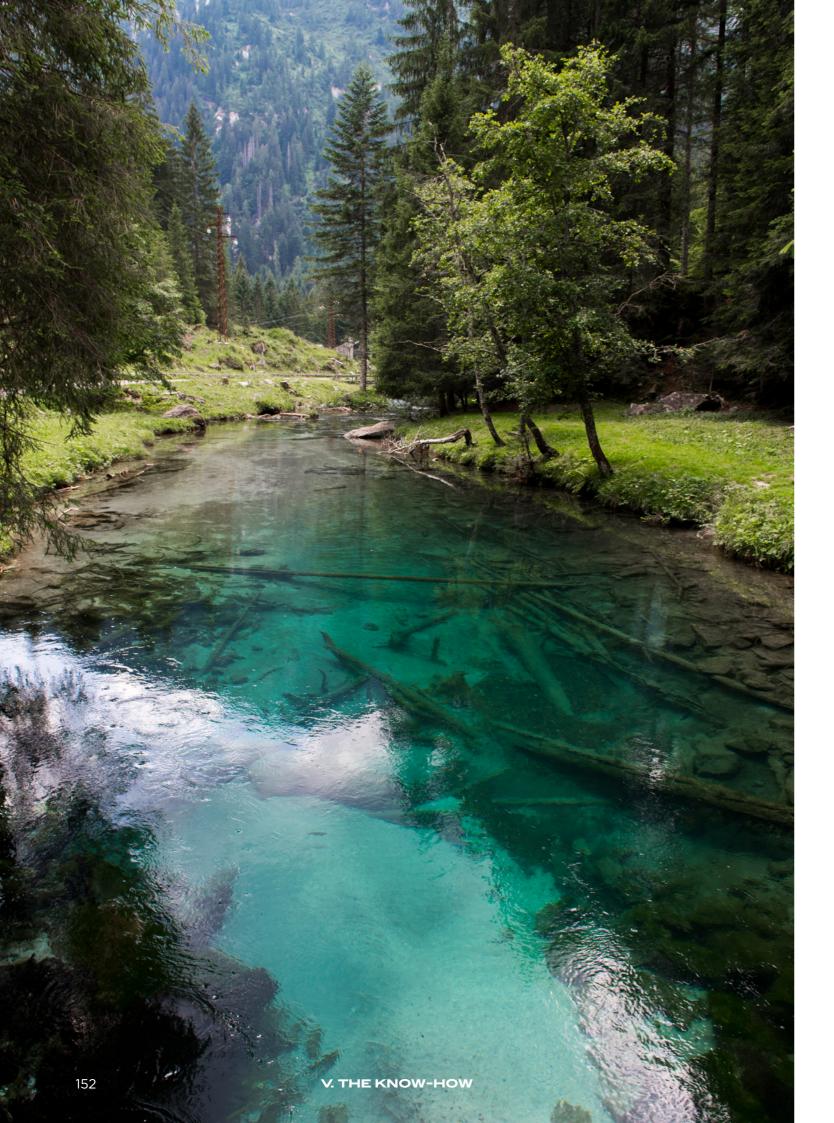
### ARTISANS OF TIME

For Gruppo Lunelli, quality is the result of extreme attention to detail throughout the entire production cycle, from the selection of raw materials to the sale of the creations of the Group's various brands.

> These are all brands with a long history behind them, in some cases more than a hundred years old, but which have been able to adapt their know-how to the best standards of today and to a constantly changing international context.

> Producing in a **sustainable** way, respecting the environment as well as people, has always been a priority for the Group, which constantly strives to reduce the environmental impact of its activities. This is made increasingly possible by the greater awareness, widespread among all those who work in the various Group companies, of the effects of climate change on the ecosystem and the opportunity to mitigate them, by making processes more efficient and optimising the management of energy, water resources, waste and packaging, through correct behaviour and research into innovative solutions, constantly measuring performance.

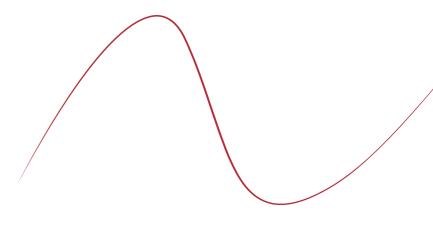




### ENERGY AND EMISSIONS

Managing energy and emissions in a sustainable way is a priority challenge for Gruppo Lunelli, since the production of greenhouse gases is one of the main causes of global warming.

For this reason, the Group has long been sensitising all of its subsidiaries to implement virtuous practices to optimise production and internal processes in order to achieve significant improvements.





#### **DECREASING ELECTRICITY CONSUMPTION**

Total consumption Electricity (Gj)	2022	2023
Ferrari Trento	11.583,9	11.279,9
Bisol1542	4.164,2	3.976,8
Segnana	278,7	243,5
Surgiva	2.244,4	2.198,0
Tassoni	2.092,9	1.963,7
Tenute Lunelli -Trentino	295,0	250,2
Tenute Lunelli - Tuscany	1.368,3	1.545,7
Tenute Lunelli - Umbria	768,8	689,7
Totale	22.796,2	22.147,5

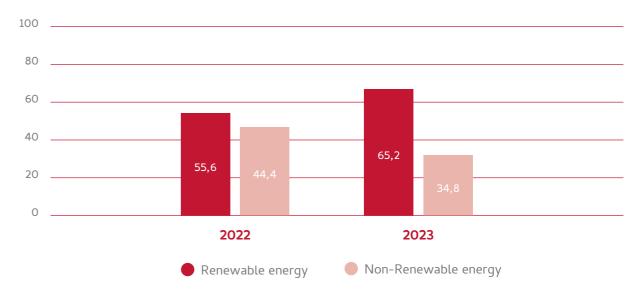
Part of the electricity is self-produced thanks to the photo-voltaic plants at Ferrari Trento, Surgiva and Tenute Lunelli in Tuscany. In the three companies, a share of the electricity produced is sold to the grid.

Electricity produced (Gj)	2022	2023
Ferrari Trento	939,4	774,5
Surgiva	1.036,8	891,3
Tenute Lunelli - Tuscany	582,7	588,0
Totale	2.558,9	2.253,8

Electricity produced consumed (Gj)	2022	2023
Ferrari Trento	934,6	770,3
Surgiva	660,2	562,3
Tenute Lunelli - Tuscany	437,7	472,9
Totale	2.032,5	1.805,5

"65.2 PER CENT OF THE ELECTRICITY CONSUMED IS RENEWABLE, + 9.6 PER CENT COMPARED TO 2022."

### RENEWABLE ELECTRICITY OUT OF TOTAL ENERGY CONSUMED (%)



All electricity purchased by Ferrari Trento, Segnana, Tenute Trentino and Surgiva is green.



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### MORE RENEWABLE ENERGY WILL BE AVAILABLE THANKS TO A NEW PHOTOVOLTAIC PLANT

# COMMITMENT TO REDUCE ENERGY CONSUMPTION

In 2025, the Group will guarantee to have a greater supply of renewable energy, thanks to the realisation of a photovoltaic plant, installed at the Ravina headquarters, which will allow it to meet more of the company's needs. The initiative was co-financed by the European Union through the ERDF Programme 2021 - 2027 and is fully in line with the Group's sustainability path. This intervention will make it possible to increase self-production by more than 10% of Ferrari Trento's needs. In the course of 2024, the go-ahead is also expected for the installation, within Tenute Lunelli, of two small plants on as many farms, the typical buildings of the Trentino mountain environment.



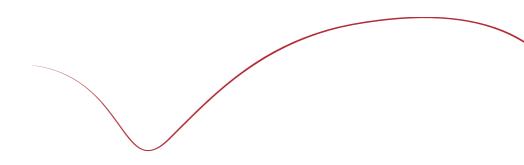
At **Ferrari Trento**, an energy diagnosis is being completed on the main building in Ravina. The diagnosis includes the mapping of the functional diagrams of the systems, in order to understand where to intervene as a priority and to insulate the structure to reduce consumption. Efficiency improvement also concerns production aspects, with the replacement of machinery in a production line.



At **Bisol1542**, the renovation of the underground cellar dedicated to the Cru wines has made it possible to reduce refrigeration needs, especially during the hottest periods of the year, leading to a reduction in the dispersion of refrigeration. In this area, the thermal impact has also been optimised.



At **Tassoni**, the replacement of a steam generator currently fuelled by methane is being evaluated, with the aim of optimising consumption and adopting more sustainable solutions.





### **FUEL AND FUEL CONSUMPTION**

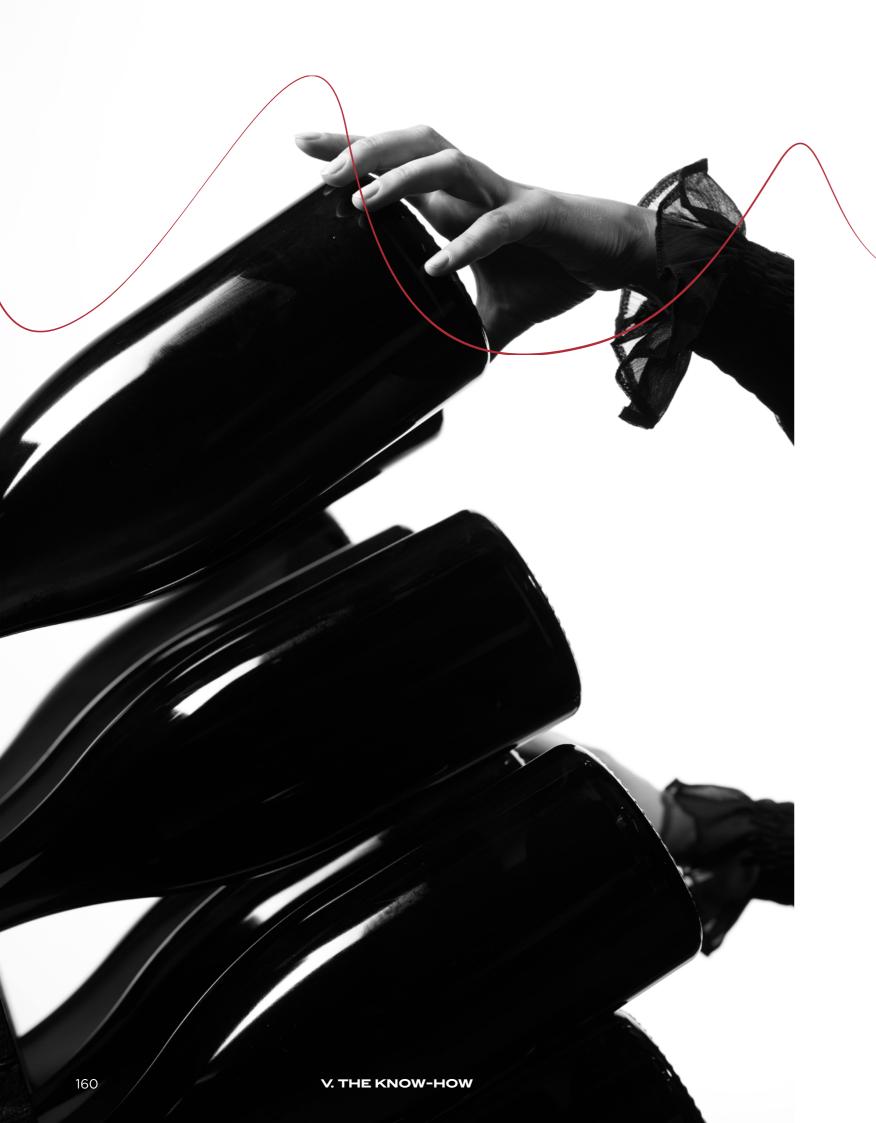
Fuels and combustibles (GJ)	2022	2023
Methane	12.121,9	12.375,4
Ferrari Trento	5.473,6	5.517,5
Tassoni	3.973,5	3.973,6
Bisol1542	1.309,0	1.447,7
Segnana	1.365,8	1.436,6
LPG	11.624,9	11.388,3
Surgiva	10.943,3	10.969,8
Ferrari Trento	174,2	118,3
Tenute Lunelli - Tuscany	446,6	231,9
Tenute Lunelli - Umbria	60,8	68,3
Pellets	11,0	0,0
Tenute Lunelli -Trentino	11,0	0,0
Heating oil	180,2	238,8
Tenute Lunelli - Umbria	180,2	238,8
Diesel - company fleet	5.790,2	6.714,70
Ferrari Trento	2.525,5	2.690,7
Tassoni	n.d.	206,4
Bisol1542	n.d.	352,7
Surgiva	157,1	192,3
Tenute Lunelli -Trentino	2.281,0	2.454,1
Tenute Lunelli - Tuscany	488,9	355,9
Tenute Lunelli - Umbria	337,7	462,6
Petrol - company fleet	975,4	1.559,0
Ferrari Trento	891,9	1.352,4
Tassoni	n.d.	19,4
Surgiva	83,5	187,2
Total	30.703,7	32.276,2

Emissions in TONNE CO2	2022	2023
Scope 1 emissions	1.935,7	2.155,2
Ferrari Trento	573,9	731
Bisol1542	73,5	106,4
Segnana	76,7	80,9
Surgiva	717,0	728
Tassoni	223,2	239,7
Tenute Lunelli -Trentino	165,8	173,2
Tenute Lunelli - Tuscany	63,4	39,9
Tenute Lunelli - Umbria	42,2	56,1
Scope 2 emissions	1.314,6	1.016,2
Ferrari Trento	32,0	38
Bisol1542	528,1	505
Segnana	35,3	0
Surgiva	200,9	0
Tassoni	265,4	249,4
Tenute Lunelli -Trentino	37,4	0
Tenute Lunelli - Tuscany	118,0	136,2
Tenute Lunelli - Umbria	97,5	87,6
Scope 3 emissions - partial **	755,1	967
Ferrari Trento	755,1	856,0
Surgiva	n.d.	111,0
Total	4.005,4	4.138,4

<sup>\*\*</sup> Scope 3 includes upstream emissions related to the company fleet, electricity and heating, business travel and employee commuting.



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Ferrari Trento is the Group's frontrunner when it comes to reducing emissions. In fact, for the third consecutive year it achieves Carbon Neutrality scope 1, 2 and part of 3 certification at corporate level through the third-party organisation Climate Partner.

Ferrari Trento has decided to offset residual emissions through the purchase of carbon credits, which finance the construction of a renewable energy plant in Asia, thus making the climate impact of the company's emissions zero.

In 2023, scope 1 emissions, directly associated with Ferrari Trento's activities, increased by 27.4% from 2022, mainly due to an increase in fuel consumption of the company's fleet.

On the other hand, scope 2 emissions, up 18.8% year-on-year, are solely attributable to emissions generated by the electric, hybrid and plug-in vehicles in the company's fleet, since only electricity from renewable sources is used in the company. In 2023, the intensification of business and institutional travel, together with a reduction in smart working, also led to a 13.4% increase in scope 3 emissions.





### SURGIVA ACHIEVES CARBON NEUTRAL CERTIFICATION

Last year, for the first time, Surgiva also joined a climate neutrality project after calculating its carbon footprint. According to the analysis conducted, 87% of the emissions are attributable to scope 1 and the remaining 13% to scope 3, totalling 838 tonnes of CO<sub>2</sub>. Of this amount, 83% is attributable to self-generated heating.





### THE MANAGEMENT OF WATER RESOURCES

Throughout the Group there is a strong sensitivity and attention to the issue of water, a resource that climate change is making increasingly scarce.

As far as wine estates are concerned, the strong seasonality of requirements, concentrated during the harvest, which is increasingly early and usually coincides with the periods of maximum scarcity of water reserves, strongly influences water consumption in the cellar. For this reason, the Group plans to assess the actual impact that each stage of the production process has on water consumption, in order to plan suitable interventions to reduce consumption.

To mitigate the exogenous effects, company managers are committed to implementing measures aimed at not wasting a single cubic metre of water.



#### WATER WITHDRAWAL REDUCED BY 18.7%

Water withdrawal (m³)	2022	2023
Ferrari Trento - waterworks and well	29.205	28.579
Bisol1542 - waterworks	7.215	5.759
Segnana - waterworks	2.174	2.125
Surgiva - waterworks	96.784,5	90.552
Tassoni - waterworks	33.790	31.406
Tenute Lunelli -Trentino - waterworks and well	120.309	75.342
Tenute Lunelli - Toscana - waterworks	1.991	3.111
Tenute Lunelli - Umbria - waterworks	2.285	2.082
Total	293.753,5	238.956

Water discharge (m³)	2022	2023
Ferrari Trento	9.555	10.533
Bisol1542	4.400	4.400
Segnana	1.845	1.773
Surgiva	71.351	63.992,3
Tassoni	24.023,9	20.152,7
Tenute Lunelli -Trentino	127	123
Tenute Lunelli - Tuscany	1.600	2.641
Tenute Lunelli - Umbria	876	876
Total	113.777,9	104.491,0

## REDUCED WATER CONSUMPTION BY MORE THAN 45,000 CUBIC METRES.

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	2022	2023
Water withdrawal (m³)	293.753,5	238.956,0
Water discharge (m³)	113.777,9	104.491,0
Water consumption (m³)	179.975,7	134.465,0



**Surgiva**'s success derives mainly from the quality of the water that flows from its source in the Adamello Brenta Natural Park, which is why the company considers it essential to preserve this environment: in June 2022, an analysis was conducted to assess the water stress of the basin in Val di Nambrone, from which Surgiva draws.

The result of the WEI (Water Exploitation Index), which relates water demand to the availability of the resource, confirms the absence of water stress and demonstrates the company's responsibility in measuring its impact.



At **Ferrari Trento**, the issue is also very much on the agenda, although so far, no problems related to water scarcity have been detected. Nevertheless, management is conducting a mapping exercise to understand the real needs, with the aim of arriving at a precise measurement of water consumption. In this sense, the purchase of some machinery in the production department and the construction of a water purifier are already being considered in order to continue the rationalisation and efficiency work.





Initiatives to reduce water consumption are also being implemented at **Tassoni** and **Bisol1542**; in particular in the Prosecco Superiore di Valdobbiadene hills, the winery has participated in the design of a prototype, the first of its kind, to develop the technology behind an innovative labelling tunnel. The previous water-based heat treatment system was thus abandoned, saving 90% of water resources.



The experiments in the vineyard, which are being conducted in Trentino, are also interesting. This is a project to support irrigation and predictive measures in the short term to optimise the release of water to the vineyard systems. It is still in an experimental phase, but one can already see the prodromal signs of a not too distant future.







# **CIRCULAR ECONOMY**

Gruppo Lunelli is aware of the importance of reducing the amount of waste generated by its production and increasing the share destined for recovery. Therefore, it has long been committed to searching for the best solutions to promote the transition to a circular economy, in which waste reduction goes hand in hand with an increase in recovery and recycling possibilities. An exemplary is the Surgiva plant, which manages to recycle 99% of the waste produced.

On the enotecalunelli.com website you will find the 'environmental labelling' section where it is made clear and transparent to customers and consumers the nature of the packaging elements and how they can be differentiated.



### DECREASE THE AMOUNT OF WASTE GENERATED, BOTH HAZARDOUS AND NON-HAZARDOUS: -24,2%

Waste generated (t)	2022	2023
Total	1.993,3	1.511,8

### HAZARDOUS WASTE - 32,8 TONNEAGE

Hazardous waste (t)	2022	2023
Ferrari Trento	3,1	0,7
Bisol1542	0,3	0,2
Segnana	0	0
Surgiva	0,3	1,4
Tassoni	0,8	1,7
Tenute Lunelli -Trentino	32,7	0,6
Tenute Lunelli - Tuscany	0,6	0,1
Tenute Lunelli - Umbria	0,024	0,2
Total	37,7	4,9

The reduction in hazardous waste, mainly attributable to a decrease at Tenute Lunelli in Trentino, is due to not having carried out the cleaning of the Imhoff tanks for the primary treatment of sewage in 2023, as this was not necessary, an item that weighed more in terms of the amount of waste produced in the previous year.

#### NON-HAZARDOUS WASTE: - 448,6 TONNEAGE

Non-hazardous waste (t)	2022	2023
Ferrari Trento	734,3	628,9
Bisol1542	172,4	52,0
Segnana	126,0	120,0
Surgiva	676,4	541,7
Tassoni	159,1	163,9
Tenute Lunelli -Trentino	75,7	0,1
Tenute Lunelli - Tuscany	n.d.	n.d.
Tenute Lunelli - Umbria	11,8	0,35
Total	1.955,6	1.507,0

### THE SHARE OF WASTE FOR RECOVERY IN THE TOTAL WASTE GENERATED INCREASES,+14,6%

Waste by destination (%)	2022	2023
Disposal (%)	36	31,4
Recovery (%)	64	68,6

Waste for Disposal (t)	2022	2023
Ferrari Trento	392,8	350,0
Bisol1542	88,8	0,0
Segnana	126	120
Surgiva	0,0	1,1
Tassoni	0,2	1,9
Tenute Lunelli -Trentino	108,4	0,8
Tenute Lunelli - Tuscany	0,6	0,1
Tenute Lunelli - Umbria	0,024	0,15
Total	716,8	474,1

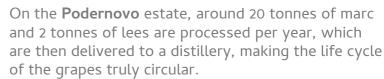
Waste for recovery (t)	2022	2023
Ferrari Trento	344,6	279,6
Bisol1542	83,8	52,1
Segnana	0	0
Surgiva	676,6	542,0
Tassoni	159,7	163,7
Tenute Lunelli -Trentino	0	0
Tenute Lunelli - Tuscany	n.d.	n.d.
Tenute Lunelli - Umbria	11,8	0,35
Total	1.276,5	1.037,8



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At the Castelbuono estate, the marc and vine leaves, in 2023 amounting to 25.5 tonnes and 2.1 tonnes respectively, are delivered to and reused by a major local healthcare company that makes 100% natural products. The lees, amounting to 1.9 tonnes in 2023, are destined for a local distillery. Stalks, about 6 tonnes in 2023, also find a new life, which are reused in the company for agronomic use, and pruning clippings, about 2 tonnes, which are chopped up and re-interred to provide organic substance. In the Trentino estates, the stalks are also used for internal agronomic use.



In **Ferrari Trento**, the stalks, which are given to a company specialising in recovery, amount to 16.8 tonnes in 2023; while the lees, about 94.6 tonnes, and the marc, which reaches 1,789.5 tonnes in 2023, are given to various distilleries, including Segnana, which uses them to produce its precious distillates. In turn, in a perfectly circular process, Segnana delivers the spent grape marc, amounting to 23.6 tonnes in 2023, to a specialised company that mainly produces grape-seed oil from it.



**Bisol1542** likewise pursues a policy of recovery and circularity, conferring its production eco-waste, marc and lees, to local distilleries.

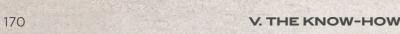


A fundamental aspect of processing is not to see the slightest resource wasted, which is why at **Tassoni**, even in 2023, citrons, after being used for the famous drink, are 'cubed' and sold to become excellent candied fruit. The pulp of the oranges, lemons and bergamots, of which only the peel is used, as it is still edible, is given to local charities. In 2023, the amount of citron reused to make candied fruit was 17.9 tonnes and 11 tonnes of oranges, lemons and bergamots were donated.



Surgiva bottles all its water in recyclable glass containers, 80% of which have a returnable vacuum system. The plant's waste recycling capacity is truly virtuous, reaching an impressive 99%.







Thanks to a partnership with Amorim Cork, Ferrari Trento is able to recover used caps. We are talking about 30,000 caps used between production trials and open bottles in the reception area.

A similar initiative is conducted at Bisol1542. Amorim Cork's 'Ethical' project has for years involved non-profit organisations in Italy in recovering spent corks. These are then sold to become raw material with which to make furnishing accessories, also in cork.

The proceeds from the sale of the corks are then given to the non-profit organisations involved, which can thus support their solidarity projects.







In the choice of its packaging, Gruppo Lunelli considers it a priority to maintain product quality and safety standards, not secondary is the aesthetic component and the sustainability of the materials in addition to their impact in the use and end-of-life phases.

Despite the complex and constantly changing context, the Group pursues its path of involving suppliers in the analysis and evaluation process aimed at identifying the actions necessary to improve the recyclability of packaging, including new suppliers of Group companies in the monitoring process.

In 2023, Bisol1542 and Surgiva chose FSC-certified paper for their packaging. Bisol1542 also manages to recover the siliconised paper of exhausted labels, which are given to a company that recovers them.

At Tassoni, the revision of the pack within the 'New Era' project involved replacing plastic with paper for all non-cluster bottle labels.







### SHARED AND SUSTAINABLE DEVELOPMENT

Every Gruppo Lunelli company is committed to building a working environment in which the health and safety of employees is ensured, opportunities for professional growth are offered, equal opportunities, fair pay and the possibility to reconcile work and family are guaranteed.

> The Group offers its employees personal and professional growth and development paths with the aim of enhancing and cultivating their passion and professionalism, which have always been considered essential characteristics for the Group.

The personnel management policy is based on **respect for diversity and inclusion**: generational, gender and background differences are appreciated in the company and there is respect and collaboration between people.

In 2023, the arrival of a new HR Manager has made it possible to structure the division more, which has two priority objectives: the first is to enhance gender equality - with the aim of obtaining UNIPdR certification in 2025 for Ferrari Trento - and the second is to digitise internal processes and practices.

Job creation, an essential condition for **growth**, has been geared towards guaranteeing a **concrete and quality response** to employment needs, particularly of **young people and women**, based exclusively on criteria of merit and competence.



### THE GROUP WELCOMED 12 NEW PEOPLE

Employees (n.)	2022	2023
Ferrari Trento	185	185
Bisol1542	24	29
Segnana	3	3
Surgiva	30	32
Tassoni	25	23
Locanda Margon	12	15
Tenute Lunelli -Trentino	21	23
Tenute Lunelli - Tuscany	6	7
Tenute Lunelli - Umbria	7	8
Total	313	325

### WOMEN REPRESENT 28.6% OF THE CORPORATE POPULATION

Employees by gender (n.)	2022		2023	
	W	М	W	М
Ferrari Trento	63	122	59	126
Bisol1542	9	15	13	16
Segnana	0	3	0	3
Surgiva	4	26	2	30
Tassoni	13	12	11	12
Locanda Margon	1	11	3	12
Tenute Lunelli -Trentino	1	20	1	22
Tenute Lunelli -Tuscany	2	4	2	5
Tenute Lunelli -Umbria	2	5	2	6
Total	95	218	93	232

### YOUNG PEOPLE UNDER 30 INCREASE AMONG THE CORPORATE POPULATION

Employees by age (%)	2022	2023
< 30 years	22,0	24,6
30 - 50 years	50,2	49,5
> 50 years	27,8	25,8
Total	100	100

### 79 NEW RECRUITS. 67% ARE UNDER 30 YEARS OLD AND 39% ARE WOMEN

Hirings (n.)	2022	2023
Ferrari Trento	59	31
Bisol1542	5	9
Segnana	0	0
Surgiva	5	5
Tassoni	3	2
Locanda Margon	9	26
Tenute Lunelli -Trentino	7	4
Tenute Lunelli - Tuscany	1	1
Tenute Lunelli - Umbria	0	1
Total	89	79

Recruitment by gender (%)	2022	2023
Women	30,3%	39,2%
Men	69,7%	60,8%

Hiring by age (%)	2022	2023
< 30 years	55,0%	69,6%
30 - 50 years	37,1%	25,3%
> 50 years	7,9%	5,1%



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Terminations (n.)	2022	2023
Ferrari Trento	35	31
Bisol1542	3	4
Segnana	0	0
Surgiva	3	3
Tassoni	4	4
Locanda Margon	11	23
Tenute Lunelli -Trentino	4	2
Tenute Lunelli - Tuscany	0	0
Tenute Lunelli - Umbria	0	0
Total	60	67

Terminations by gender (n.)	2022		2023	
	W	М	W	М
Ferrari Trento	14	21	16	15
Bisol1542	1	2	3	1
Segnana	0	0	0	0
Surgiva	0	3	2	1
Tassoni	1	3	2	2
Locanda Margon	4	7	9	14
Tenute Lunelli -Trentino	0	4	0	2
Tenute Lunelli - Tuscany	0	0	0	0
Tenute Lunelli -Umbria	0	0	0	0
Total	20	40	32	35

Terminations by age (n.)	2022			2023		
	<30	30-50	>50	<30	30-50	>50
Ferrari Trento	12	19	4	17	10	4
Bisol1542	1	1	1	3	1	0
Segnana	0	0	0	0	0	0
Surgiva	0	0	3	2	1	0
Tassoni	2	1	1	0	2	2
Locanda Margon	10	1	0	23	0	0
Tenute Lunelli -Trentino	0	2	2	1	1	0
Tenute Lunelli -Tuscany	0	0	0	0	0	0
Tenute Lunelli -Umbria	0	0	0	0	0	0
Total	25	24	11	46	15	6

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### LABOURERS MAKE UP ABOUT HALF OF THE ENTIRE COMPANY POPULATION

Employees by professional level 2023	%
Executives	3,7
Management	6,8
Employees	39,7
Labourers	49,8
Total	100

Employees by professional level 2023 (n.)	W	М
Executives	1	11
Management	2	20
Employees	72	57
Labourers	18	144
Total	93	232

Within managerial, executive and middle management positions, women account for 8.8%. Women account for 55.8% of white-collar workers, there is a limited presence of women among blue-collar workers.

Employees by professional level	Exec	utives	Manag	ement	Empl	oyees	Labo	urers
2023 (n.)	W	М	W	М	W	М	W	М
Ferrari Trento	1	10	1	18	46	32	11	66
Bisol1542	0	0	0	0	13	11	0	5
Segnana	0	0	0	1	0	0	0	2
Surgiva	0	1	0	0	2	6	0	23
Tassoni	0	0	1	0	6	5	4	7
Locanda Margon	0	0	0	1	1	0	2	11
Tenute Lunelli -Trentino	0	0	0	0	0	0	1	22
Tenute Lunelli -Tuscany	0	0	0	0	2	1	0	4
Tenute Lunelli -Umbria	0	0	0	0	2	2	0	4
Total	1	11	2	20	72	57	18	144

The employees of the Group companies listed below benefit from a second-level supplementary agreement, signed with the trade unions, with different rules and payment methods: Ferrari Trento, Segnana, Tassoni, Tenute Lunelli Trento. At Group level, part-time work is available for the first few months following the return to work after the birth of children.

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# MORE STABILITY FOR WORKERS: 88.3% OF EMPLOYEES HAVE A PERMANENT CONTRACT

### PART-TIME WORK INCREASES, USED BY 7.1% OF WORKERS, MOSTLY WOMEN

Employees by contract type (n.)	ployees by contract type (n.) 2022		2023	
	Fixed-term	Open-Ended	Fixed-term	Open-Ended
Ferrari Trento	33	152	16	169
Bisol1542	2	22	7	22
Segnana	0	3	0	3
Surgiva	5	25	6	26
Tassoni	0	25	1	22
Locanda Margon	6	6	8	7
Tenute Lunelli -Trentino	0	21	0	23
Tenute Lunelli -Tuscany	0	6	0	7
Tenute Lunelli -Umbria	0	7	0	8
Total	46	267	38	287

Employees by contract type (n.)	2022		20	23
	Full time	Part time	Full time	Part time
Ferrari Trento	171	14	175	10
Bisol1542	24	0	28	1
Segnana	3	0	3	0
Surgiva	30	0	26	6
Tassoni	20	5	19	4
Locanda Margon	12	0	14	1
Tenute Lunelli -Trentino	21	0	23	0
Tenute Lunelli -Tuscany	5	1	6	1
Tenute Lunelli -Umbria	7	0	8	0
Total	293	20	302	23



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### VALUING PEOPLE

The Group's focus on its people is embodied in a welfare plan that envisages for employees hired on permanent contracts by 15 August 2023 a spending budget of one thousand euros that can be used, through a special platform, for a variety of services, including medical expenses, supplementary pension, shopping vouchers and numerous other benefits. For employees hired after 15 August and no later than 31 October 2023, a spending budget of five hundred euro was provided.

Having been acquired in 2021 and having contractual and remuneration policies that are not aligned with the other companies of the Group, Tassoni is currently not included in this plan.

Also, in 2023 the possibility of requesting refunds for household bills was ensured, as required by the regulations. As is customary, 2,000 euros were donated to employees at weddings and 1,500 euros at the birth of their children, excluding Tassoni employees.

In all Group companies, 2 scholarships are offered each year to children of employees, as a contribution to the opportunity of attending the fourth year of high school abroad with the 'Intercultura' programme.



#### **TRAINING**

Gruppo Lunelli offers its employees a training path that allows them to acquire the skills suitable both for improving performance related to their role and task and for professional and career development.

Growth opportunities include compulsory courses and optional courses chosen by the individual employee, proposed by the department manager or recommended by the personnel department; an attempt is always made to combine the employees' training requirements with the company's priorities.

For some time now, employees have been offered the opportunity to take a sommelier course to cultivate their passion for wine.

### TRAINING HOURS ARE GROWING. THE PER CAPITA AVERAGE IS 12.5 HOURS

Training hours (n.)	2022	2023
Ferrari Trento	1890	2163,5
Bisol1542	321	132,5
Segnana	4	34
Surgiva	66,5	149,5
Tassoni	60	264
Locanda Margon	64	42
Tenute Lunelli -Trentino	1154,5	1042
Tenute Lunelli - Tuscany	16	193,4
Tenute Lunelli - Umbria	78	56
Total	3.654	4.076,9

In 2023, the classical training areas were complemented by specific training on sustainability topics. The project, developed in the second half of the year, provided specific knowledge to all employees of Gruppo Lunelli on the subject of sustainability, through training modules developed according to the most relevant topics for the Group's companies.

In the growth path of employees, the definition of a management by objectives and the identification of the consequent MBOs is of some importance. All Group companies are implementing these approaches/methods, which to date mainly involve the companies' top management roles.



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# A CONTINUOUS FOCUS ON HEALTH AND SAFETY

Thanks to the procedure for collecting reports from staff about dangerous situations and periodic meetings with workers' representatives and internal trade union representation, potential critical situations are identified, on which the company promptly takes preventive action. Through careful monitoring, any behavioural shortcomings are identified and the necessary improvement actions are implemented.

In 2023, the occupational health and safety management system was also implemented at Tassoni, the last company to join the Group.

**Structured information** and training sessions are addressed to all personnel with the aim of spreading and consolidating a **health and safety culture** throughout the organisation.

Developing awareness of the risks associated with the various activities, promoting responsible behaviour by all employees and working to preserve health were the actions that enabled the company to achieve high safety standards in 2023 and to achieve 'zero accidents' at work in 6 out of a total of 9 Group companies.



# AS MANY AS 6 OUT OF THE 9 COMPANIES IN THE GROUP RECORDED ZERO ACCIDENTS DURING THE YEAR

Accidents at work (n.)	2022	2023
Ferrari Trento	0	5
Bisol1542	1	0
Segnana	0	0
Surgiva	1	1
Tassoni	1	0
Locanda Margon	0	0
Tenute Lunelli -Trentino	1	3
Tenute Lunelli - Tuscany	2	0
Tenute Lunelli - Umbria	0	0
Total	6	9

Accident rate	2022	2023
Ferrari Trento	0,0	16,2
Bisol1542	26,4	0,0
Segnana	0,0	0,0
Surgiva	19,1	19,8
Tassoni	26,6	0,0
Locanda Margon	0,0	0,0
Tenute Lunelli -Trentino	9,6	28,3
Tenute Lunelli - Tuscany	106,7	0,0
Tenute Lunelli - Umbria	0,0	0,0
Total	10,0	14,6

Accident rate: (number of accidents at work/number of hours worked) \* 1.000.000

#### **DECREASES IN THE SEVERITY OF INJURIES**

Severity Index	2022	2023
Ferrari Trento	0,00	0,19
Bisol1542	0,26	0,00
Segnana	0,00	0,00
Surgiva	0,19	0,12
Tassoni	2,32	0,00
Locanda Margon	0,00	0,00
Tenute Lunelli -Trentino	3,64	0,70
Tenute Lunelli - Tuscany	3,41	0,00
Tenute Lunelli - Umbria	0,00	0,00
Total	0,92	0,23

Severity index: (number of working days lost through injury/number of hours worked) \* 1.000

### HEALTH AND SAFETY TRAINING HOURS INCREASE, + 35%

Health and safety training (hour n.)	2022	2023
Ferrari Trento	749	849
Bisol1542	202	68
Segnana	4	26
Surgiva	12	138
Tassoni	24	174
Locanda Margon	64	12
Tenute Lunelli -Trentino	621	944
Tenute Lunelli - Tuscany	16	149,4
Tenute Lunelli - Umbria	78	40
Total	1.770	2.400,4





# AMBASSADORS OF THE TERRITORY

A strong bond with the territory has always characterised the Gruppo Lunelli companies. Producing excellence that has a strong connection with the surrounding environment and local communities is a priority that is embodied in very precise and far-sighted choices.

The wine production that has characterised the Group since its inception aims to enhance the natural landscape of Trentino, taking care of soil fertility through sustainable cultivation, and contributing to the development of the territory by promoting Trentino and its mountain viticulture through the Trentodoc collective brand.







excellence.

Tenute Lunelli also fully represents the Group's desire to take root in the territories and take care of them. Enhancing Podernovo one of the lesser known areas of Tuscany, but not for this reason marginal, a manifesto of a tourism that seeks the beautiful and the authentic together. Castelbuono is the exaltation of the possible combination of art, architecture and viticulture, while respecting the values and salient features of the surrounding landscape. The Carapace has marked a dividing line, a before and after in the way of eco-conceptualising wineries in Italy.

quality product in a unique place. A common feeling that led Gruppo Lunelli to acquire this oenological

If you want to think of the strength of the bond between territory and company, just think of **Tassoni**: because there is no company without Salò and Lake Garda, just as if you think of these places your mind can only run to the renowned company and its famous drink, which became an icon in the years of the economic boom.



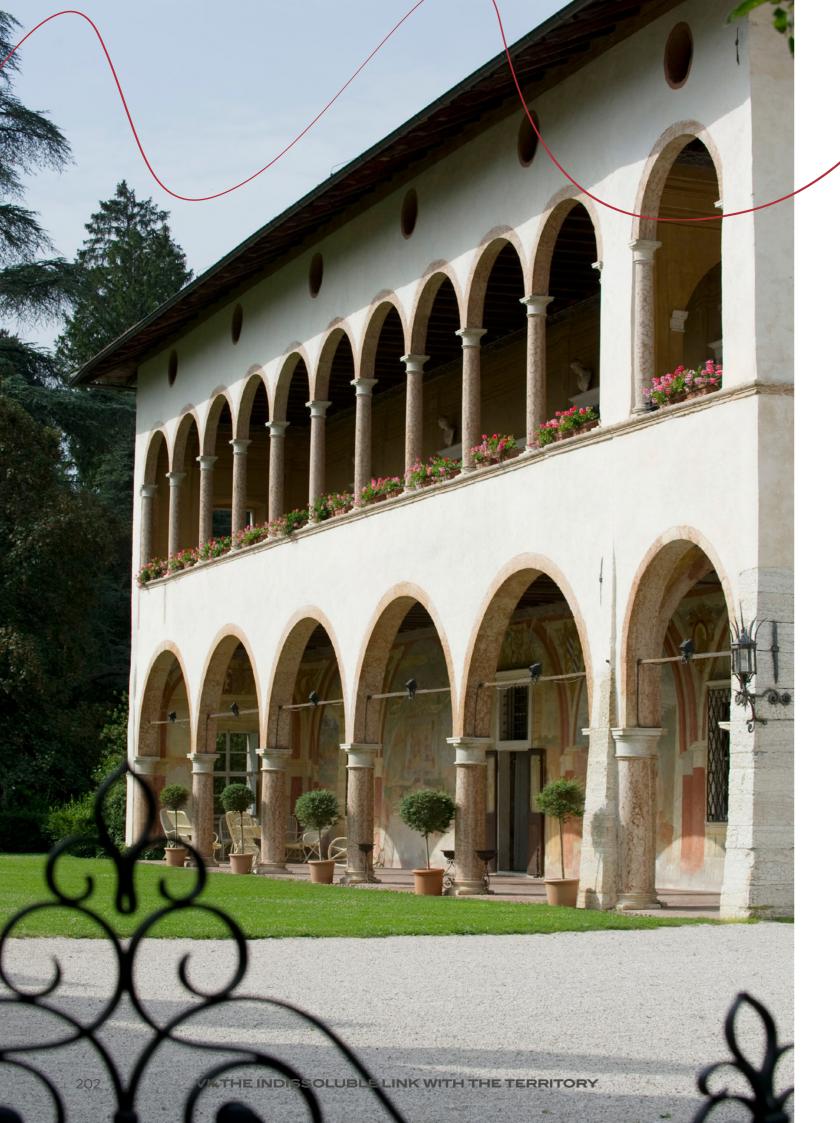
### WINE AS AN AMBASSADOR OF THE TERRITORY AND A DRIVER FOR THE PROSPERITY OF THE COMMUNITIES INVOLVED'

We are not just discovering today the attractiveness of our country, but there is certainly a growing awareness that the wine sector plays a major role in promoting Italy on an international scale. For some time now, tourists have been combining a passion for wine with a desire to get to know places, traditions and people, enjoying experiences in which the beauty of the landscape and the wellbeing of the person come together.

Increasingly the wine tourist manifests a desire for sustainable experiences, which are characterised by both a green approach and by being socially responsible: the vineyard as an experience of biodiversity, the winery as the place where there is extreme attention to detail, respect for people, and support for communities.

In an atmosphere of experiential tourism and a journey through tradition, the Group's estates welcome visitors all year round to discover 'the beautiful and the good' that - as Carlo Cipolla said - is produced in 'the shadow of bell towers'.





# THE PATH OF "IL BELLO E IL BUONO"

In Trento, Gruppo Lunelli has conceptualised a true immersive journey, from sparkling wine to painting, from architecture to cuisine. The journey begins with a visit to the **Cantine Ferrari**, at the entrance of which is the Centenarium sculpture, created by Arnaldo Pomodoro to celebrate Ferrari's first 100 years of history. From here, the journey continues to discover the art of Metodo Classico, in an underground labyrinth where millions of bottles rest. The visit ends with a toast at Ferrari Incontri, a structure dedicated to hospitality where all Gruppo Lunelli labels can be purchased.

The route reaches the nearby **Villa Margon**, surrounded by vineyards and now the Group's representative office. A 16th-century structure frescoed inside and out, restored by the Lunelli family through various restorations, the most important of which took place in the last three years, and which has brought the villa back to its former splendour. On the walls is a cycle dedicated to the twelve months of the year, some of which are dedicated to the world of viticulture, confirming Trentino's long wine-growing tradition. The rooms also contain important works of art, including sculptures such as Love and Psyche from the school of Antonio Canova, and furniture from the Flemish and German artisans.

The experience concludes at **Locanda Margon**, the Michelin-starred restaurant of Casa Ferrari, which offers a splendid view of the city of Trento and is a place of experimentation for innovative pairings with Trentodoc sparkling wines. Here the cuisine is expressed in both souls of the Locanda: the Salotto with its refined dishes and the Bistrot, where less elaborate but equally tasty creations can be sampled. The wine list is very rich because, in addition to a wide selection of Italian and foreign labels and old vintages of Ferrari, it includes rare bottles from the Lunelli family's private collection.





Wine as a connector of experiences and human relations is the basis of Gruppo Lunelli wine tourism proposal, which in its wine cellars celebrate the art of good drinking in postcard-perfect scenery, such as Bisol1542, set in the Prosecco hills, a Unesco heritage site. Over 20,000 visitors in 2023 are the litmus test of tireless work.

Tenute Lunelli have another common denominator: celebrating excellence in hospitality. With respect for the places where they are located, the Group's estates are a safe harbour for tourists who each year choose them as the place of choice for discovering the "Belpaese".

Casale Podernovo, on the other hand, is located in the heart of a splendid vine-covered knoll in the municipality of Terricciola, within the fine wine appellation of the Tuscan Coast, immersed in the Pisan hills. A place far from the classic destinations, which allows one to practise that slow tourism that is finding so much success in recent years. The restoration of the farmhouse and the farmers' houses, respectful of the past, is a tangible sign of those who feel a responsibility to preserve rural culture.

Tenuta Castelbuono represents the exaltation of culture and architecture; it was here that the Lunelli family asked Maestro Pomodoro to show off his artistic talent. The result is an absolutely unique work, the first sculpture in the world in which it is possible to live and work, a place where art and nature, sculpture and wine converse. It is called 'Carapace' because like the shell of the turtle, it is a symbol of stability and longevity, harmoniously representing the union between earth and sky. Entering the 'Carapace' means stepping into a sculpture by Pomodoro, as his artistic alphabet is immediately recognisable in the inner vault. Over the years, it has become a landmark of the Umbrian tourist offer.





#### **CLOSE TO YOUNG PEOPLE**

The theme of hospitality is the source of inspiration for the Group, which pursues all useful initiatives to transfer the importance of this identity structure to the younger generations. The strong bond with the territory pushes the Group's companies to offer young people opportunities to stay and live in these places and enhance their tourist potential through hospitality.

It is from these premises that the adhesion to the Fondazione Altagamma project 'Adopt a School' originates, to promote activities in support of higher education in the field of hospitality. The intent of the project, supported by 23 companies nationwide, is to create a virtuous relationship between technical-professional schools and companies, enriching training and at the same time responding to the needs of brands, which today are struggling to find in the labour market the talents that are fundamental for their development.

Ferrari Trento has 'adopted' the Istituto Alber**ghiero Trentino di Levico Terme** - a paragon in the national panorama - through a collaboration, both of the last 3 years of the School and of the Higher Education, aimed at enhancing the potential of the students, strengthening their professional preparation and providing them with further tools to become the next leaders of the hospitality sector. The partnership started in February 2023 with the presentation of a didactic proposal that will involve 20 speakers, including sector experts and Gruppo Lunelli managers, for a total of about 100 hours of training between lectures and field experiences. There will be in-depth lectures on the world of wine and catering, management, communication, marketing, as well as visits to wineries and vineyards, and internship opportunities at Locanda Margon and Ferrari Spazio Bollicine.

Ferrari Trento's decision to focus on the world of catering and hotellerie stems from the in-depth study of the Art of Hospitality conducted since 2016, in collaboration with major players in the world of Italian and international haute cuisine, such as the World's 50 Best Restaurants and Identità Golose.

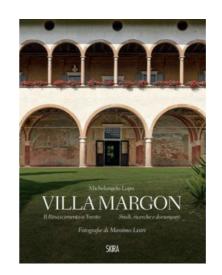




Gruppo Lunelli makes great efforts to pass on tradition and preserve the material heritage of the past, enhancing and promoting the artistic heritage of Villa Margon.

This 16th-century jewel, immersed in the vineyards above Trento and the headquarters of Gruppo Lunelli, has undergone major conservation and restoration work in recent years, as well as careful research from a historical and artistic point of view, in order to protect its beauty and make it accessible to anyone wishing to visit it.

During the restoration campaign that began in 2020 and ended in 2022, the roofs of the rustic building and the sacristy of the neo-Gothic chapel were re-roofed, and the original 18th-century furnishings, including the rich painted papier-mâché decorations and gilded wooden reliquaries, were relocated inside.



Previously, the portico and the upper loggia, as well as the parterre facing the building to the east, had been equipped with a new lighting system together with the ground floor, where an air-conditioning system is also installed, in order to preserve the precious frescoes. In the basement, below the 16th-century rooms, the vast rooms, long since reduced to storage, formerly used for winemaking and grain storage, have been restored. With the restoration of the ancient plasterwork, new dignity was given to the west front of the villa, at the base of which a lawn was created with flower beds surrounded by boxwood and lavender hedges. The exterior window frames of all the buildings in the nucleus were completely restored.

A special campaign was aimed at preserving the frescoes with battle scenes dating from around 1560 on the east façade under the portico. Here, the wooden ceilings with metopes created in the 16th century using the stencil technique were consolidated. On the ground floor, in the rooms with the frescoes of the Victories of Charles V, the Old and New Testament and the Months, which have remained exceptionally intact since the 16th century, all the furniture, most of which dates back to the 18th century, has been restored. The Villa is open to the public.

This precious recovery, together with the history and art preserved in one of the most important suburban aristocratic residences of the 16th century, among the most beautiful and ancient in the entire Alpine region, are collected in an art book published by Skira and edited by architect Michelangelo Lupo.

The work consists of a volume illustrated with photographs by Massimo Listri and a historical-critical volume devoted to studies, research and documents on the history, architecture and art treasures of the famous 16th-century residence.



# LINKED TO COMMUNITIES



The Group's bond with the territories, first and foremost that of Trentino, and its attention to situations of international crisis have led it in 2023 to undertake initiatives aimed at creating a more inclusive and equitable society, offering its support to charities and non-profit associations, through donations, sponsorships, economic and product donations.

Some of the projects historically supported by the Group have been taken over by the Gino Lunelli Foundation, set up in 2021 to combat social inequalities and provide support for fragile people in difficulty. Among the associations and initiatives supported directly by the Group, some have been indicated directly by employees as being worthy of financial support by the Group, which thus intends to give voice and support to the sensitivity of its employees.



### MAIN ORGANISATIONS SUPPORTED IN 2023 BY THE GRUPPO LUNELLI THROUGH DONATIONS

LAR DE ESPERANÇA "ELDA LUNELLI "	A point of reference for the reception and care of children in distress and poverty in Pemba, Mozambique.
COOPERATIVA SOCIALE SAMUELE	It carries out social integration projects through vocational training courses for people in difficulty who cannot access the labour market directly.
SAVE THE CHILDREN	It carries out activities and projects for children living in developing countries or in a state of emergency.
PROTEZIONE CIVILE EMILIA ROMAGNA	Coordinates aid to cope with the 2023 flood events
ANFASS TRENTINO ONLUS	We care for people with intellectual and relational disabilities or frailty and support their families in their communities.
AMICI DELL'ECOVAM ODV	It rehabilitates abandoned and poor children by providing them with food, clothing, school attendance, educational materials and health care.
ASSOCIAZIONE MARCOTTI OSVALDO	It works in the fields of charity and social and socio-medical assistance.
ASSOCIAZIONE PIAZZA DEI MESTIERI	It trains hundreds of young people supported by established craftsmen and professionals who pass on to them an important wealth of technical skills and a passion for a trade that will help them become the protagonists of their own future.
CROCE BIANCA TRENTO ODV	It offers emergency services, sports services and short and long-distance transfers, as well as the transport of blood and other biological material.
SOLIDARIETA' VIGOLANA ODV	It pursues aims of social and international solidarity, enhancing and coordinating the work, resources, goodwill, civic passion and solidaristic impulses present on the Vigolana plateau.
PARROCCHIA SAN CARLO BORROMEO	Parish of the municipality of Trento.
FONDAZIONE HOSPICE TRENTINO ONLUS	It is involved in hospice and palliative care for the sick.
CENTRO ANTIVIOLENZA TRENTO	It addresses women who suffer violence, as well as persons who, in their private or working sphere, are in contact with women in situations of violence.

FONDAZIONE ANTONIO MEGALIZZI	It aims to promote, co-ordinate, organise and support initiatives and events, which advance the European dream of Antonio Megalizzi.
LEGA NAZIONALE DELLA DIFESA DEL CANE	It promotes animal welfare.
APS CARPE DIEM	It aims to create spaces and times in which to cultivate community relations that are opportunities for personal growth for minors, young people and communities in school and community contexts.
FONDAZIONE LAUREUS	It generates aggregation and social cohesion in communities by offering free sports and educational activities and supporting the growth of boys and girls from the most vulnerable socio-economic backgrounds and where the risk of social exclusion, inequalities and school drop-out is highest.
FONDAZIONE ARNALDO POMODORO	It was born and operates according to Arnaldo Pomodoro's wish to create a place open to the reinterpretation of 20th century art and the creativity of young artists, a collective space of living experience, aiming at a deep and global involvement with people and society.
GENITORI AUTISMO TRENTINO	It represents a reference for families of individuals with autism and/or related syndromes and, at the same time, collects data, information, needs to formulate useful intervention programmes in the future.
ASSOCIAZIONE AMA AUTO MUTUO AIUTO TRENTINO	It promotes the well-being of people through the activation of self-help groups and other mutuality initiatives.
LAUTARI ONLUS	It is committed to the detoxification and rehabilitation of people addicted to alcohol and drugs.
ASS. SLOW FOOD VALLE UMBRA	It promotes the right to pleasure and good, clean and fair food for all, as part of the pursuit of prosperity and happiness for present and future humanity and the entire web of the living.
FONDAZIONE PACE E BENE ONLUS	It promotes socially useful initiatives in favour of disadvantaged people, work integration paths and social integration projects.
ASS PRO LOCO RAVINA APS	It is involved in keeping social life alive in the Ravina community with various social and cultural initiatives.
GRUPPO NAZIONALE ALPINI SEZIONE DI TRENTO - RAVINA	It represents volunteering in its broadest sense, ready to intervene where there is a need.
PARROCCHIA DI RAVINA TRASLAZIONE DI S. MARINA	The Parish of the municipality of Ravina.





### A HISTORICAL LINK BETWEEN TRENTO AND MOZAMBIQUE

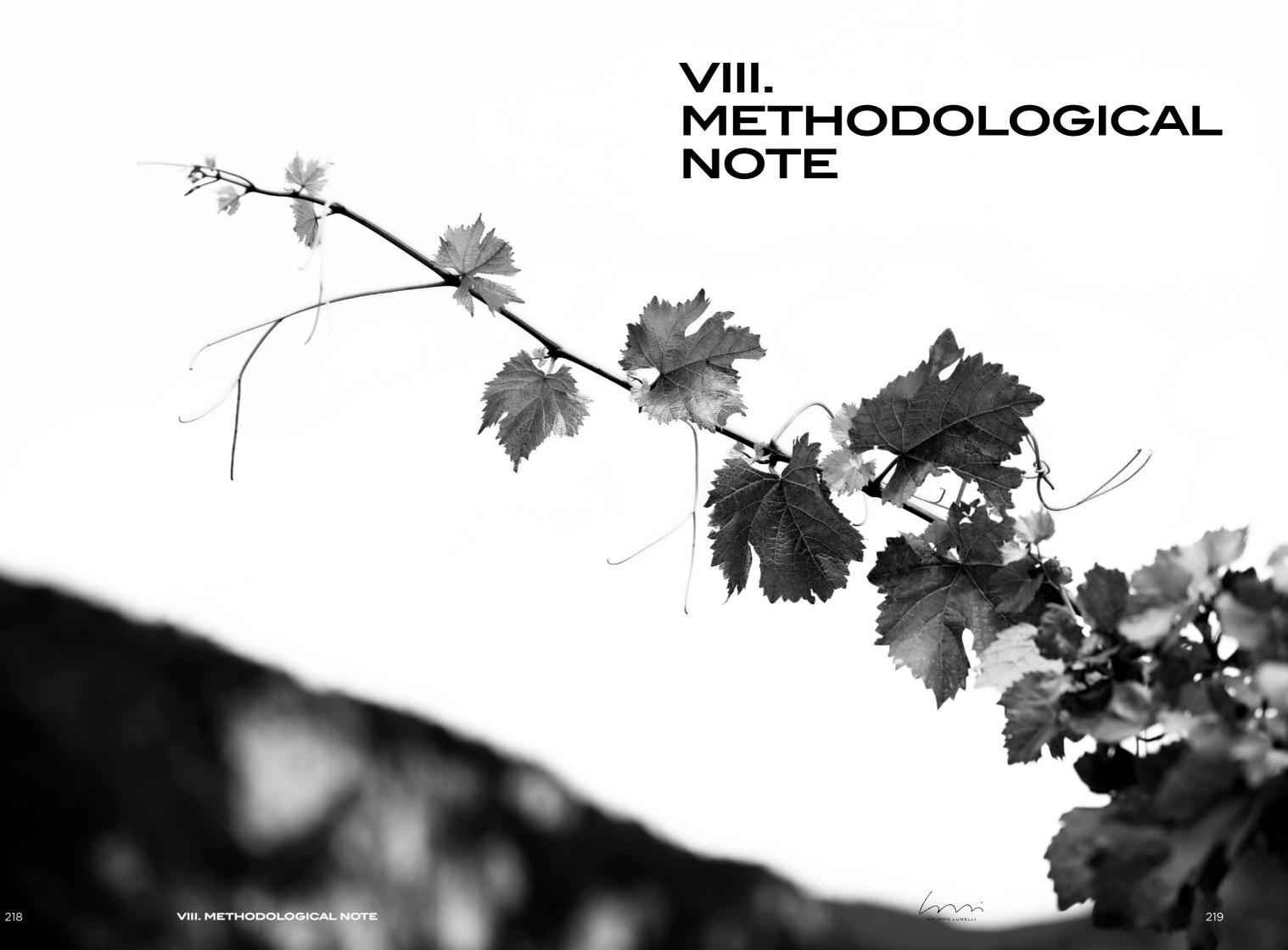
The Lunelli family supports the Lar da Esperança Elda Lunelli in Pemba, northern Mozambique, a centre that for over 20 years has been a point of reference for the reception and care of children in distress and poverty.

The Lunelli family's attention and friendship with Mozambique began many years ago with Monsignor Bernardo Felipe Governo, then a student at the seminary in Trento and a quest of the Capuchin Friars of Trento. In 1997, after several years of missionary volunteer work in Mozambique, Laura Pierino founded the Lar da Esperanca Elda Lunelli, with 47 children between the ages of 3 and 12, which has grown to 160 over the years. The main objective of the facility is to support and accompany children in vulnerable situations by giving them the opportunity to have an education and human and professional training, medical care and to participate in cultural and sports activities. In 2023, the Cape Delgado area continued to be affected by strong insecurity due to the presence of Islamic terrorism, which made the Lar's activities more difficult, but did not stop them.

# A NEW PROJECT FOR 2024

In the full spirit of solidarity that permeates Gruppo Lunelli, a new corporate volunteering initiative will be launched in 2024, which will allow all Group employees to dedicate a working day to a charitable activity at a local non-profit organisation. For its part, the Group will guarantee each employee a day of paid leave.





With this document, Gruppo Lunelli wants to demonstrate and highlight its commitment to a sustainable approach to business, measuring and reporting on the Group's performance, objectives achieved and future challenges.

The reporting scope of the document includes the companies Ferrari F.lli Lunelli S.p.A., Segnana F.lli Lunelli S.r.l., Tenute Lunelli Soc. Agr. S.r.l., Surgiva F.lli Lunelli S.p.A., Bisol Desiderio & Figli S.r.l., Locanda Margon S.r.l., Cedral Tassoni S.p.A. The data reported refers to the period 1 January 2023 - 31 December 2023 and present the trend for the two-year period 2022-2023.

Gruppo Lunelli's first Sustainability Report has been produced using the Sustainability Reporting Standards of the Global Reporting Initiative (GRI) as a reference. The 'GRI Index' illustrates the GRI indicators reported and provides a timely link to the contents of the document.

In accordance with the GRI standard, the topics reported in the Sustainability Report are derived from the materiality analysis carried out by interviewing both internal company personnel and external stakeholders. The results of this analysis are presented in Chapter III Sustainability the Vision - Priority Impacts. The Report highlights the connection between corporate identity and values, business strategies and stakeholder perspectives and shows the consistency in terms of results and impacts. An analysis was also carried out to highlight the association of the Group's activities with the Sustainable Development Goals (SDGs) of the UN 2030 Agenda.

The Sustainability Report 2023 was not subject to external verification. For any further information, please write to the following address: sustainability@gruppolunelli.it.

### CALCULATION METHODOLOGIES

#### **ACCIDENT INDICES**

#### Accident rate:

ratio between total number of accidents and hours worked, multiplied by 1,000,000

#### Severity index:

ratio between the total number of working days lost due to injury and the total number of hours worked multiplied by 1,000 (commuting accidents have not been commuting accidents as transport is not managed by the company).

#### **EMISSIONS**

#### Scope 1:

The conversion factors used for the calculation of emissions refer to the document "UK Government Conversion Factors for greenhouse gas (GHG) reporting".

#### Scope 2:

Emissions related to the use of electricity from non-renewable sources are calculated based on criteria provided by the International Energy Agency, while emissions related to the use of electricity from renewable electricity from renewable sources are considered to be zero. Emissions from electric cars in the company fleet were calculated according to the GHG Protocol.

#### Scope 3:

For Ferrari Trento from 2021 and for Surgiva from 2023, reporting also includes upstream emissions related to the company fleet, electricity and heating, as well as business travel and employee commuting. Emissions related to Scope 3 were not calculated for the other Group companies. Emissions were calculated following the guidelines provided by the GHG Protocol, the most widely used and internationally recognised standard for quantifying, monitoring and reporting GHG emissions.

The 2023 emissions of Ferrari Trento and Surgiva have been validated by a third party.



### **GRIINDEX**

GRI STANDARD	GRI Indicator Code	Description	References in the Report - Notes		
GRI 2 - GENERAL INFORMATION					
	2-1	Organisational details	Governance and organisation		
	2-2	Entities included in the organisation's sustainability reporting	Methodological note		
THE ORGANISATION AND ITS REPORTING PRACTICES	2-3	Reporting period, frequency and point of contact	Methodological note		
	2-4	Review of information	Methodological note		
	2-5	External Assurance	Methodological note		
ACTIVITIES AND WORKERS	2-6	Activities, value chain and other labour relations	L'arte di vivere italiana; La ricerca dell'eccellenza; In sintonia con la natura		
	2-7	Employees	Quality employment		
	2-8	Non-employees	In tune with nature; Quality employment		
	2-9	Governance Structure and Composition	Governance and organisation		
	2-11	President of the highest governing body	Nota metodologica		
GOVERNANCE	2-12	Role of the highest governing body in overseeing impact management	Nota metodologica		
	2-14	Role of the highest governing body in sustainability reporting	Nota metodologica		
	2-22	Sustainable Development Strategy Statement	Sustainability, the vision; Global goals		
	2-23	Corporate policy commitments	Sustainability, the vision; Concrete answers		
STRATEGY, POLICIES AND PRACTICES	2-24	Integration of policy commitments	Sustainability, the vision; Concrete answers		
	2-28	Membership of associations	Partnerships and special initiatives; Global objectives		
STAKEHOLDER INVOLVEMENT	2-29	Ways of involving stakeholders	Sustainability, the vision		

GRI STANDARD	GRI Indicator Code	Description	References in the Report - Notes		
GRI 3 - MATERIAL THEMES					
MATERIAL THEMES	3-1	Procedure for Determining Material Subjects	Priority Impacts		
	3-2	List of material topics	Priority Impacts		
	3-3	Management of material themes	Priority Impacts		
PERFORMANCE ECONOMICA					
GRI 201: PRESTAZIONI ECONOMICHE	201 - 1	Direct economic value generated and distributed	The economic value created, is distributed		
GRI 204: PROCUREMENT PRACTICES	204 - 1	Proportion of expenditure made to local suppliers	In tune with nature		
ENVIRONMENTAL PERFORMANCE					
GRI 301: MATERIALS	301 - 1	Materials used by weight or volume	In tune with nature		
	301 - 2	Recycled input materials used	In tune with nature		
GRI 302: ENERGY	302 - 1	Internal energy consumption within the organisation	Energy and emissions		
GRI 303: WATER AND WASTE WATER	303 - 3	Water withdrawal	Water, a precious commodity		
	303 - 4	Water drainage	Water, a precious commodity		
	303 - 5	Water consumption	Water, a precious commodity		
GRI 304: BIODIVERSITY	304 - 2	Significant impacts of activities, products and services on biodiversity	Biodiversity, a shared interest		
	304 - 3	Protected or restored habitats	Biodiversity, a shared interest		
GRI 305: EMISSIONS	305 - 1	Direct GHG emissions	Energy and emissions		
	305 - 2	Indirect GHG emissions from energy consumption	Energy and emissions		
	305 - 3	Other indirect GHG emissions (Scope 3)	Energy and emissions		
GRI 306: WASTE	306 - 2	Management of significant waste-related impacts	Circular economy		
	306 - 3	Waste generated	Circular economy		
	306 - 4	Waste not landfilled	Circular economy		
	306 - 5	Waste sent to landfill	Circular economy		

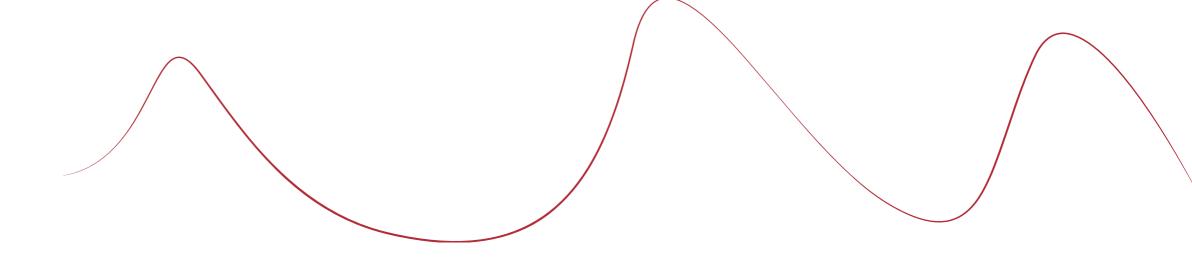


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VIII. METHODOLOGICAL NOTE

### GRIINDEX

GRI STANDARD	GRI Indicator Code	Description	References in the Report - Notes	
SOCIAL PERFORMANCE				
GRI 401: EMPLOYMENT	401 - 1	New recruitments and turnover	Quality employment	
	401 - 2	Benefits provided for full-ti- me employees	Valuing people	
GRI 403: HEALTHY AND SAFTY AT WORK	403 - 1	Occupational Health and Safety Management System	A continuous focus on heal- th and safety	
	403 - 5	Worker training in occupational health and safety	A continuous focus on heal- th and safety	
	403 - 6	Workers' health promotion	A continuous focus on heal- th and safety	
	403 - 9	Accidents at work	A continuous focus on heal- th and safety	
GRI 404: TRAINING AND EDUCATION	404 - 1	Average annual training hours per employee	Valuing people	
GRI 405: DIVERSITY AND EQUAL OPPORTUNITIES	405 - 1	Diversity in governing bodies and among employees	Quality employment	
GRI 413: LOCAL COMMUNITIES	413 - 1	Activities involving local community involvement, impact assessments and development programmes	Ambassadors of the territory; Connected to communities	





GRUPPO LUNELLI